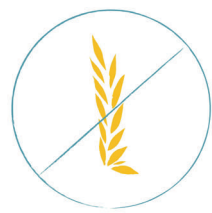




GREAT Kitchens Manual prepared in cooperation with the NFCA: National Foundation for Celiac Awareness. A portion of all registration fees will go towards Celiac Awareness Campaigns.

- No less than, **1:133** Americans have Celiac Disease BUT 97% do not know it.
- *New research suggests,* **1:7** people are sensitive to gluten. Diagnosis rates are climbing rapidly thanks to awareness campaigns .
- **1:122** American children are diagnosed with Autism Spectrum Disorders, which often can be positively affected by a gluten-free diet.

## Why train your kitchen to be gluten-free?



*Gluten free customers are a growing population that will give your business unswerving loyalty!*



For more information about GREAT:  
**www.TheCeliacSite.com**

Email us at:  
**TheCeliacSite@gmail.com**

**NFCA:**  
 For more information about Celiac Disease:  
**www.CeliacCentral.org**

# Gluten Free Protocol Training for Restaurants



**GREAT Kitchens**  
 An Educational Program of  
 The Celiac Site  
 Telephone: 425-609-8214

# Gluten-free Restaurant Verification



## Expanding your customer base

**Gluten-free:** No wheat, oat, rye or barely.

Many Americans are unable to eat gluten, the protein found in the grains: wheat, oat, rye, and barley. Celiac Disease is an autoimmunity disorder that causes the body to attack the small-intestine causing a wide variety of symptoms and damage. The only treatment for Celiac Disease is a 100% gluten-free diet FOR LIFE.

Those on a gluten-free diet are very limited in the choices of where they can safely eat a nice meal free from ingredients that contain gluten and free from cross contamination.

With proper training added to a generous commitment, it can be an easy transition for a restaurant to accommodate this ever growing population.

## GREAT Kitchens

Great Kitchens is a training program for those preparing food for gluten-free customers. The goal is to provide widespread gluten-free education for those in the foodservice and hospitality industries in a painless manner.

Every effort has been made to make this program both time and cost efficient without jeopardizing the accuracy of the materials. Verification is achieved through online consultation and distance learning, but can be assisted on location with the help of a trained **GREAT Guide**.

Each kitchen will receive an individualized program depending on their learning needs and verification is offered at differing levels; accommodating both the individual (chef, baker, dietician, or nutritionist) and the institution (restaurants, cafeterias, or bakeries).

## Verification

The cost of verification is \$150 per kitchen.

Those entering the program receive:

- Individualized training materials
- Login for e-LEAP training program
- Menu consultation, including ingredient review and referral
- Publicity within the gluten free community
- On-going support and when requested, referrals to qualified, GREAT Guides.

