



## **GREAT Schools, Colleges and Camps: Learning Objectives**

### **The Gluten-Free Student**

- Identify and distinguish between celiac disease, non-celiac gluten sensitivity, and food allergies
- Describe who is eating gluten-free and why
- State requirements for K-12 and higher education schools to meet the needs of the gluten-free students
- List needs of the gluten-free students

### **Gluten-Free Ingredients**

- What to avoid and how to replace ingredients
- Describe gluten and list the grains that contain it
- Identify naturally gluten-free ingredients
- Identify hidden sources of gluten
- List the steps you can take to verify the safety of your ingredients
- Recognize appropriate substitutions for gluten containing ingredients

### **Back-of-House**

Explore kitchen hot spots and create a gluten-free protocol. Learning Objectives for Part 1 of this module:

- Recognize GF products in your pantry
- Reading labels
- Identify ingredients that contain gluten
- Identify allergens regulated by food labeling laws
- Recognize hidden gluten ingredients on labels
- Recognize GF certification labels
- Describe process of GF menu development
- Identify proper storage location & handling of GF Supplies
- List methods to identify GF supplies & equipment

Learning objective for Part 2 of this module:

- Describe the biggest challenge in offering GF options
- List elements of a gluten free workspace
- Identify proper procedure to clean crumbs or flour from a counter
- Recognize which equipment should be dedicated for GF food prep
- Identify ways to prevent contamination when cooking



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### **Serving the Gluten-Free Student**

- List the 6 R's of Customer Service
- Identify considerations for serving gluten-free students
- Describe how to handle made-to-order items
- Describe what to do if a mistake is made
- Identify steps for addressing a complaint

### **Gluten-Free Action Plan**

- Identify steps for creating a Gluten-Free Foodservice Action Plan
- Recognize protocols to implement the Gluten-Free Foodservice Action Plan
- Recognize the pros and cons of a mandatory meal plan
- Identify different methods to educate and train your staff
- Identify ways to effectively communicate your program to gluten-free students and parents