

Incident prevention through education & awareness. Is your operation prepared?

8 FOODS CAUSE 90% OF FOOD ALLERGY REACTIONS

As the number of food allergies in the U.S. continues to increase year over year, foodservice operators must be equipped to serve guests with food allergies. **Allergen eStart™** educates foodservice and hospitality employees on how to successfully prepare and serve food to guests with food allergies and food intolerances. Using guidelines and directives established by FARE (Food Allergy Research Education) and the FDA, the course establishes an understanding of food allergens and then provides detailed information on how to best prevent and respond to allergic reactions in the foodservice environment.

15 MILLION AMERICANS CURRENTLY COPE WITH FOOD ALLERGIES

With **Allergen eStart™**, operators can provide front line employees with a critical risk mitigation and customer service tool. Your staff can serve as knowledgeable representatives for your operation- professionally assisting guests who require special modifications/substitutions/omissions and preventing life-threatening allergic reactions.

ESSENTIAL TRAINING. AFFORDABLE PRICING.

Allergen eStart™ is available for \$299.00 per location for 1 year. For this purchase price, a location will receive access to the course for 30 employees as well as the benefits of our Learning Management System for record management and data storage of the operation's training statistics.

Allergen eStart™

Safely serve patrons with allergies & intolerances.

**One Flat Rate.
Unlimited Access.**

Key Takeaways:

- Understanding of Food Allergens
- Responding to Allergens in the Foodservice Environment
- What To Do In The Event Of An Emergency
- Dietary Restrictions & Best Practices

Get started today. Visit:
<https://foodservicetrainingportal.com/allergen>
for more information.