GLUTEN-FREE FOOD PROGRAM

Important News: Find All of Our Gluten-Free Certified Products and Hospitality Locations On www.gf-finder.com



Introducing:
ALLEN REKUNYK:
VP Certification Programs

Allen is responsible for overseeing and executing GFFP's glutenfree certification programs across North America and globally with a primary focus on business development strategies and activities in the Manufacturing and Food Service channels.

Allen has more than 25 years of executive leadership experience in the healthcare, food safety management, and financial service sectors. Most recently, Allen served as Vice President, Business Development with the Allergen Control Group's Gluten-Free Certification Program where he successfully led the go-to-market strategy as subject matter expert in the field of gluten-free, allergens and 'free-from' food-safety compliance standards.

"The greatest part of my job is being able to meet and talk to the people that have the most important jobs in the industry of keeping our products safe and reliable. I get to hear their stories and enjoy helping them find solutions that support their businesses and make their jobs a bit easier. My focus has always been placed on building strong relationships and delivering outstanding customer service."

Allen will be at the Free From & Allergy, Expo drop by and have a chat with Allen.

Or see us at the Gluten-Free Goodness Expo Sunday, April 26, 2020, Burlington

https://gfgoodnessexpo.ca/



We all know the Gluten Free-Food Program (GFFP) makes life a little easier for the celiac and gluten intolerant community. But did you know that the GFFP can make life for a foodservice business -owner/supervisor/training manager easier too!

LaRosa's has adopted GF-Smart for their gluten-free training. Here is what they had to say about us!

"I just want to say, "Thank You" for making my job easier with the Gluten-Free Food Program courses. Our Team Members love them, and I especially love the fact that I can go into the website and see who is "In Progress" as well as who has "Completed the Courses". Thank you for all of your assistance in getting things set up for us!"

Regards, Diane





Chateau Louis Hotel & Conference Center



Here is an excellent example of how GFFP's gluten-free certification can help an establishment grow their business!

A few years ago, Executive Chef Lorne with the Chateau Louis Hotel & Conference Centre was sitting in a lounge after a soccer referee mentorship planning session. One of the fellows said he could not have a beer since he was celiac. The two began talking about celiac disease and Chef Lorne said that Chateau Louis should consider having a gluten-free menu for the hotel and external guests.

Chef Lorne decided that on the last Saturday of the month he would make the hotel's Saturday evening Prime Rib Buffet completely gluten-free offering. Very soon, that evening became the busiest night at the hotel restaurant each month.

In December that year the last Saturday was New Year's Eve. A customer asked if it would still be gluten-free. "of course, it will", was Chef Lorne's reply. Word got out and hotel tripled its restaurant business that evening. The Saturday Night Prime Rib Buffet eventually became a weekly event!

Chef Lorne recently stepped up his gluten-free restaurant offering and added a Friday three-course gluten-free meal in addition to the gluten-free prime rib buffet on Saturday!

That is what we call success! Well done Chef Lorne!

Chateau Louis Hotel & Conference Centre 11727 Kingsway NW, Edmonton, AB T5G (780) 452-7700

Chateau Louis Is certified GF-Verified and is endorsed by the Canadian Celiac Association https://gf-finder.com/gluten-free/chateaulouis-hotelconference-centre/

Wald Family Foods



Two of the most trusted foodservice manufacturers in the industry, Wald Family Foods (formerly DI Manufacturing), and Taste Traditions, have joined forces to offer America blow-your-mind delicious products across an ever-expanding cross-section of categories.

Wald Family Foods gluten-free offerings range from cheesy pizza, soups, entrees, chicken, and bread and buns. Wald Family Foods makes food for every diet and every occasion. This is why they are America's trusted food manufacturer.

Wald Family Food products are available for purchase by foodservice, schools, military and retail businesses. Their facilities are also available for co-packaging and private label production services. "We love partnering with brands to create delicious, competitive products that boost sales and make customers hungry for more".

Wald Family Foods 1144 Bridger Court McPherson, KS 67460 (642)-242-1888

Wald Family Foods' gluten-free products are GF-Certified and endorsed by the National Celiac Association.

https://gf-finder.com/gluten-free/dimanufacturing/ https://gf-finder.com/gluten-free/tastetraditions

GFFP Celiac Endorsement Partners







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