

**Can you serve
her safely?
She has a food
allergy.**



As many as 15 million Americans have food allergies. Our training helps you serve them safely and confidently.

MenuTrinfo's AllerTrain™ classes provide the knowledge, training, and confidence needed to offer gluten-free and allergy-friendly menu items. We offer customized classes to meet your food service needs.

AllerTrain™



Restaurant & Food Service

AllerTrainU™



College & University

AllerTrainChef™



Professional Chef Allergen & Gluten-Free Education

What is AllerTrain™?

AllerTrain™ is a live online webinar guided by an AllerTrain™ professional. The 90-minute training includes a workbook, quizzes, and a final exam. The basic curriculum includes:

- Food Allergies & Intolerances
 - Celiac Disease
 - How to Identify Allergic Reactions
 - Policy, Laws, and Responsibilities
 - Standard Operating Procedures
 - Improving Communication with Diners
 - Food Handling, Storage & Preparation
 - Emergency Protocol
 - Certificate of Award*
- *Participants must pass the final exam to receive certificate. AllerTrain™ certificate of award is good for 3 years.

Continuing Education Credits



AllerTrain™ is approved by the American Culinary Federation for 3 continuing education hours, and by the Academy of Nutrition and Dietetics for 2 continuing professional education units.

MenuTrinfo™ is proud to offer a full suite of allergy and gluten-free training services to keep your kitchen safe and compliant.

