

MEDIA ADVISORY

ACES DISTRICT FOODSERVICE TEAM NOW CERTIFIED BY FOOD ALLERGY RESEARCH AND EDUCATION ORGANIZATION

Training Program Reinforces Chartwells K12 Commitment to A Safe Dining Environment for All Students

<p>WHAT:</p>	<p>Since food allergies affect 1 in 13 children in the U.S., ACES and its foodservice partner, Chartwells K12, recognizes the critical importance of taking a careful approach to support students and families who manage food allergy issues every day.</p> <p>ACES’s team of foodservice associates recently completed FARECheck Certification, a comprehensive food allergen training program certified by the Food Allergy Research and Education organization (FARE), the world’s largest nonprofit dedicated to food allergy awareness, education, research and advocacy.</p> <p>Chartwells K12 is the first in the child nutrition industry to have its allergen management training courses certified by FARE.</p>
<p>WHY:</p>	<p>This comprehensive training and certification program prepares foodservice staff for responsible food handling regarding allergens and anaphylaxis. It adds to Chartwells K12 best-in-class allergy management program developed in collaboration with Registered Dietitians, Chefs, purchasing experts, and quality assurance professionals.</p>
<p>WHO:</p>	<ul style="list-style-type: none"> • All of ACES Dining Food Service workers/Leads
<p>WHERE:</p>	<p>ACES School District</p> <ul style="list-style-type: none"> • Wintergreen, Village, Mill Elementary, Mill Academy, and Leeder Hill Whitney Academy/Whitney North.