

## “Testing of real life environment use of gluten free offer in restaurants”

Kick of event on 20.04.2018

K + K Hotel, 1065 Budapest, Révay utca 24.

Gluten-free eating outside home has a critical role in the social life of coeliac patients and affects strongly their compliance with the strict lifelong treatment of their disease. Going to a restaurant or taking part in public catering in schools and kindergarten is a real challenge for coeliac patients and their families.

That was the main reason why national coeliac societies in many countries already set up and operate a controlling system for having safe food for their members. The present existing systems - e.g. in Italy, UK, Germany, Spain, France etc. - are different but equally strong and regularly checked. Within AO ECS an “Eating Out” working group was set up, and our association is an active member of it.

The speakers of the meeting covered up all part of the restauration, the speakers were members of our association’s team and acknowledged specialist of their field.

The first presentation was held by our communication manager, who presented the FOCUS IN CD project, including the pilot one.

The second speaker was Tunde Koltai, in the presentation went through all details of the disease diagnosis and treatment, the legal rules and regulation for gluten-free food in general and especially in the restauration, finally gave a short summary about the use of the internationally recognized Crossed Grain Symbol.

dr. Andrea Lugasi - dean of the Budapest Business School - spoke about the relevance of the “Special hospitality”. First of all she presented a preliminary result of a survey summarizing that the request for the gluten-free products, the gluten-free meals in restaurants and the desire for safe and reliable gluten-free restaurants is equally high.

In the second part the restaurant’s procedure was detailed step by step: the purchase and storage, the preparation and production, the practical details, the serving and sales, the personal hygiene and documentation and finally the training and education of the restaurant’s staff.

The next speaker - Tamas Moricz: “Consumers’ information in restaurants” - summarized all legal rules of consumers’ information, gave good and bad examples and advises what to do and what not to do for being reliable for their guests.

Marton Magyar: “Gluten-free hospitality in daily practice” gave detailed practical advises for restaurant owners and specialist, going through the different kind of food groups and technological steps for resulting safe gluten-free meals and foods in restaurants.

Tibor Cselenyi: “Gluten-free in a fast food restaurant” presented a strong safety system, which was elaborated and operates in McDonalds’ restaurants in Hungary.

The last part of the meeting were presented 3 good examples by 3 different stakeholders: public catering, gluten-free food producer and gluten-free bistro.







