



## **LEADERS ASSEMBLY 2018: THE PURSUIT OF EXCELLENCE** **March 18-20, 2018 in Baltimore, MD**

Food Service Special Diet Solutions  
Monday, March 19 from 10:50AM-12:20PM

### **SESSION PRESENTER(S):**

Michael Wolf, Wolffoods, Inc; John Leinhardt

### **SESSION DESCRIPTION:**

One of the biggest challenges camps face in food service is the safe service of special diets. Wolffoods takes this responsibility very seriously. In this session you will learn best practices on providing balanced food service for a variety of needs at camp.

### **BIG IDEAS FROM THIS SESSION:**

Define and publish camp's policy for all to see, making sure to limit liability while still offering families assurances that we are making our best efforts.

Update the questions being asked of parents on Camp Minder to get better information related to special diet needs and to streamline the process of categorizing the allergy lists.

First day of camp practices to have a meeting with special diet campers, medical staff, and food service director to ensure that all are on the same page.

Consider the General Staff training as it relates to Special Diets. First, their responsibilities as it relates to special diets both IN AND OUT of the dining hall.

Each counselor and unit head should know each of their respective campers allergies, limitations, treatments, and so on.

A "camper first" mentality in the dining hall.

A consideration of Camper Food Programming as it relates to special diets.

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