

I use the GF Accreditation scheme to look at new places to eat. It gives me confidence that the restaurant takes cross contamination seriously. Those with coeliac disease and gluten intolerance also have friends and relatives and they eat where we feel happy eating!

ALISON, COELIAC UK MEMBER



ABOUT US

Coeliac UK is the leading charity for people who need to live without gluten. We've been providing independent, trustworthy advice and support for more than 50 years, striving for better gluten free food in more places and funding crucial research to manage the impacts of gluten and coeliac disease. We do it all so that one day, no one's life will be limited by gluten. Contact us today and see how we can help you train your staff on gluten free and grow your gluten free business.

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HOW TO CATER GLUTEN FREE



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GF ACCREDITATION

Coeliac disease is an autoimmune disease, not an allergy or food intolerance. It's where the body's immune system attacks its own tissues when gluten is eaten, causing damage to the lining of the gut. The only treatment is a strict gluten free diet, avoiding foods containing wheat, rye, barley and sometimes oats.

With an estimated 1.3 million people in the UK now on a gluten free diet, the market for gluten free foods is on the increase. Through our GF accreditation, you'll be able to ensure your business is providing safe gluten free food to your customers. Our GF symbol assures gluten free customers that they can trust your procedures and eat safely at your venues.



Since gaining the GF Accreditation in 2012, we have been delighted with the success of our gluten free menu. Customer feedback has been overwhelmingly positive and business levels have exceeded our expectations.

PIZZAEXPRESS



Our accreditation assures your customers and your staff by:

- Carrying out specific gluten free audits so you know you and your staff are following all the correct procedures to deliver safe gluten free food.*
- Signposting you're a safe gluten free venue to our engaged and active community with the use of our recognised and trusted GF trademark.
- Helping to train your staff so they understand the 'why' behind kitchen processes and can feel confident in the food they are providing.

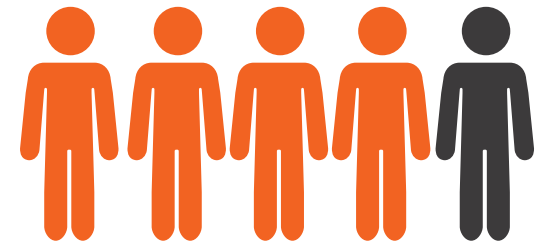
*Gluten free audits which review all your kitchen processes to ensure they are up to our strict research based gluten free standards, assessing all processes involved in food storage, equipment, food preparation and hygiene, communication and food service (front and back of house), supply chain, staff training and menu labelling.

WHAT OUR MEMBERS SAY

81% are prepared to travel for 30 minutes+ to a gluten free venue.

80% said that their need for gluten free food determines where they dine out with friends and family.

87% said they'd like **all** venues with gluten free options to be accredited by Coeliac UK.



Four out of five said the Coeliac UK GF symbol automatically tells them that it's safe to eat at the venue.