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## **FOR IMMEDIATE RELEASE**

### **Lutherville Company Takes Center Stage at National Meeting on Food Allergies**

SAGE Dining Services® will present in Los Angeles about keeping students safe in the dining hall.

**Lutherville, Md. (February 19, 2016)** - Everyone should have the opportunity to have a safe dining experience. Children shouldn't fear their school's dining hall. Food service companies should be making reasonable accommodations for individuals with food allergies and restrictive diets. It's not just good practice, it's the law!

On February 22nd, 2016, SAGE Dining Services® CFO and Co-Founder Tina Rodriguez, and Director of Nutrition Lesley Vogel will lead a discussion on making your program compliant with the Americans with Disabilities Act (ADA). The two will present ways to bring food service programs up to ADA standards at the National Business Officers Association (NBOA) annual meeting at Los Angeles' JW Marriott Los Angeles L.A. LIVE.

Ms. Rodriguez has done extensive research on the topic of food allergies in schools and studied the case that led to the Justice Department expanding the definition of a disability to include food allergies. Rodriguez penned the white paper, *Food Allergies As Disabilities: What the Lesley University Settlement Means for Schools*.

"Accommodating food allergies isn't something you should be questioning whether or not to do, but rather how you are going to do it," says Rodriguez. "If you're trusted with keeping children safe during school, then it should carry over to the dining hall."

Ms. Vogel will provide an in-depth look at the dangers of food allergies. "As the parent of a food allergic child, I can't stress enough how important it is to be aware of ingredients and know where food was produced. Was it made in a factory that handles nuts, or wheat, or soy? These things are a matter of life and death for some people," says Vogel.

In 2012, the Justice Department expanded its definition of a "disability" to include food allergies, meaning those affected are protected by the ADA. SAGE has been at the forefront of this movement, creating online menus that allow you to filter for allergens, providing gluten-free options at every venue and establishing an open kitchen policy for parents and students.

### **About SAGE Dining Services®**

SAGE Dining Services®, established in 1990, is the leading food service provider for independent schools and colleges throughout North America. SAGE's unparalleled expertise in nutrition, sustainability, and culinary trends produces exceptional dining experiences that delight the senses, inspire minds, and foster community. Learn more at [sagedining.com](http://sagedining.com).

