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**HOME CAFÉ PERSONAL CHEF SERVICE EARNS  
GLUTEN-FREE FOOD SERVICE ACCREDITATION**

*Local company is first personal chef service in the nation to achieve accreditation  
through the Gluten-Free Food Service Accreditation Program*

**Columbus, OH – July 1, 2010** – Home Café Personal Chef Services, a local provider of in-home chef services, announces it is now accredited for gluten-free food preparation by the Gluten-Free Food Service Accreditation Program. In achieving the accreditation, Home Café becomes the first personal chef service in America to achieve the nation’s highest standards for gluten-free food service, providing confidence to consumers who wish to use a personal chef, but need to follow a gluten-free lifestyle.

“No matter how big or small, establishing best practices through policies and procedures is paramount in a company’s reputation. The detail of Home Café policies and procedures rivals that of much larger food services,” remarked Cynthia Kupper, RD, and executive director, Gluten Intolerance Group of North America, which oversees the Gluten-Free Food Service Accreditation Program. “Home Café is a model of best practices for gluten-free food service. We are pleased to award Home Café Gluten-Free Foodservice Accreditation, as the first personal chef service.”

“Being gluten intolerant, I know first-hand how difficult it can be to live a gluten-free lifestyle,” said Alison Chapman, owner and executive chef at Home Café. “Our extensive research into ingredients and food substitutions allows us to create delicious meals that just happen to be gluten-free. Our accreditation with the Gluten-Free Food Service program helps us create these meals in a consistently safe manner.”

Approximately three million Americans suffer from celiac disease, the world’s most common genetic autoimmune disorder, triggered by the ingestion of gluten—the protein found in wheat, barley and rye. Its only treatment is adherence to a strict, life-long gluten-free diet. Left untreated, celiac disease can lead to a number of conditions, including osteoporosis, thyroid disease and some forms of cancer.

Home Café Personal Chef Service is a full line, in-home chef service, providing replacement meals, dinner parties, and interactive cooking classes to busy, health-conscious professionals in the greater Columbus, Ohio area. In operation since 2004, the gluten-free accreditation is the latest step in the company’s mission to offer high quality, customized meal services to their clients. For more information, visit [www.homecafepcs.com](http://www.homecafepcs.com).

The Gluten-Free Food Service Accreditation Program set the standard for best practices in gluten-free food production for all types of food service operations. The process requires businesses to meet high standards for all aspects of food service that could impact safe gluten-free food production. Critical to the program is quality control through internal and external audits. For more information on the program, please visit [www.GFFoodService.org](http://www.GFFoodService.org). For additional information about the Gluten Intolerance Group of North America, visit [www.gluten.net](http://www.gluten.net).

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