Tracy Stuckrath, CSEP, CMM, CFPM

Tracy Stuckrath, CSEP, CMM, CFPM is speaker, trainer and consultant for the meetings and hospitality industry on how to serve delicious, healthy and safe meals for all attendees.

As a certified special events professional and one of 15 million Americans with food allergies, she founded Thrive! Meetings & Events to educate and empower event planners, caterers, hotels, corporations and CVBs to create menus that provide for their guests with dietary needs in an effort to maximize budgets, reduce risk, minimize waste and improve attendee experiences.

Prior to opening Thrive!, Tracy spent her career in corporate America creating and managing events for two Olympic Games, consumer and trade magazines, private corporations and trade associations.

Tracy speaks regularly at events worldwide on how to accommodate guests with food allergies and other dietary needs. A dynamic, engaging speaker, Tracy brings passion and expertise to her presentations by offering detailed research and thoughtful analysis, and—most of all—by drawing on her own experience as a event planner with food allergies. Her stories will shock and inspire you, as they have many others in the hospitality industry.

Tracy is able to customize a presentation for your organization that can include valuable education, interactive training, allergy-friendly recipes, personalized dietary cards, and cooking demonstrations and engaging.

In addition to serving as chair of the FARE Walk for Food Allergy Atlanta, Tracy sits on the Atlanta Food Service Expo Advisory Council and works at Cook’s Warehouse, an Atlanta-based gourmet store and cooking school, where she teaches a “Cooking with Food Allergies” class and works with local and national chefs.

HERE’S WHAT YOUR ATTENDEES WILL SAY:

“Your session was worth the entire registration cost to me.” — Larry Huttinger, CMP, D. Lawrence Planners, LLC

“The presentation was definitely an ‘eye opener’ for me as the number of attendees with food allergies, etc. continues to grow.” — Kris Stabler, The Meeting Group, Inc.

“Tracy’s presentation was very informative, yet easy to understand and apply to everyday life. She gave great tips and recipes for people with gluten-free and other allergen diets.” — Joy Best, Cox Enterprises

“Fantastic dietary information! (I) can definitely use when planning events. It’s all about making the attendee comfortable and want to attend again.” — attendee at Exhibitor Conference and Expo

“First time in a long time that I walked away with information that I can incorporate into my job.” — Richard Waits, corporate event planner, Halliburton

“This is the best session I attended. The BEST. Well informed, knowledgeable and presented.” — attendee at The Special Event

2014 MEETINGS TRENDSETTER

“An advocate and practitioner of combating food allergies at meetings and events, Tracy, who has food allergies herself, beats the drum for making F&B more inclusive of attendee needs that are frequently overlooked.” — Meetings Focus magazine

SPEAKER EXPERIENCE

• Serve This, Not That!, MPI WEC, CMP Conclave, MPI Toronto, AIBTM, Society of Government Meeting Professionals

• Food For Thought, MICECon Philippines, NACE

• The H.U.N.G.E.R. GAME, MPI Northern California, MPI WEC

• F&B TV: Dietary Restrictions Throw Down, PCMA Convening Leaders

• A Healthier Appetite for Meetings Collaborate Marketplace; MPI San Diego, Minnesota, Carolina & Georgia; SPINCon

• Dietary Needs: What Every Meeting Planner Needs to Know, FICP

• Food For All, DMC Network, NACE Appalachian

• F&B: What you Don’t Know Can be Risky, American Express Meetings & Events, American Society of Administrative Professionals

• Food Fight!, MPI New Jersey, Rejuvenate Marketplace

CERTIFICATIONS

• ServSafe® Allergen Training

• GREAT Kitchens: Gluten-Free Training, National Foundation for Celiac Awareness

• ServSafe® Food Protection Manager

tracy@thrivemeetings.com
P 404.242.0530
thrivemeetings.com