

www.appleacademicpress.com

June 2016

Call for Book Chapters:
HANDBOOK OF FOOD ALLERGIES FOR RESTAURANT MANAGERS

Dr. Mahmood Khan invites faculty and professionals to contribute to his forthcoming new handbook on food allergies for restaurant managers, to be published by Apple Academic Press.

This handbook will be designed as a reference book for professionals interested at restaurants, cafeterias, dining halls, cafes, diners, fastfood establishments, and more. According to a study released in 2013 by the Centers for Disease Control and Prevention, food allergies among children increased approximately 50% between 1997 and 2011. The number of people who have a food allergy is growing, but there is no clear answer as to why. This volume addresses this important topic from the restaurant manager's point of view.

Topics planned include the following, and other suggestions are welcome as well.

1. types of food allergies
2. foods involved in allergies
3. science of food allergies and tolerances
4. food allergies and menu planning
5. elimination of food allergens
6. symptoms of food allergies
7. diagnosis and management of food allergies
8. food sensitivities
9. quantity food production
10. reaction and management of adverse reactions
11. types of susceptible population
12. consumer information
13. managing food allergy problem in mass feedings
14. cultural food habits and allergens
15. common terminology

To contribute and/or for more information, contact:

Editor-in-Chief:

Mahmood A. Khan, PhD

Professor, Department of Hospitality and Tourism Management,

Pamplin College of Business,

Virginia Polytechnic Institute and State University,

Falls Church, Virginia, USA

email: mahmood@vt.edu