

ietary Needs Expert. Meetings Industry
Changemaker. Certified Meetings Manager.
Tracy Stuckrath brings passion for safe and
inclusive food and beverage, expertise through
research and analysis, and real-world strategies to help
clients establish best practices, mitigate risk, improve
experiences, and increase profit with food and beverage
served at events and in the workplace.

Founder and president of **thrive! meetings & events**, a first-of-its-kind company that specializes in
helping companies accommodate the diverse dietary
requirements of employees, clients and patrons in safe,
yet deliciously satisfying ways. By understanding the
wide range of food and beverage restrictions and how to
manage them safely, Tracy delivers an unrivaled employee
experience in which everyone feels valued and included.

As an expert on the topic of inclusive event design, Tracy has delivered over **200 live and virtual presentations** and spoken to more than 200 companies, corporations

and associations
across five
continents. Her
talks explain how
to create a culture
of inclusion,
how to choose
meal options
that everyone
can enjoy and

"This session
was engaging, timely,
and a perfect fit for our
conference. Tracy...did
an excellent job of framing
this issue (dietary needs)
through a lens of safety and
inclusion, which were hot topics
throughout the rest of the
conference."

A.B., University of Missouri St. Louis

the extraordinary benefits of both, which include successful event outcomes, high satisfaction ratings and the reduced risk of allergic reaction, illness or legal liability.

Tracy has an incredible ability to customize each talk for her particular audience and their industry. Incorporating a rare blend of relevant insights, practical concepts and surprising passion, she presents strategies that audience members can understand easily and apply immediately.

Tracy Stuckrath CSEP CMM CHC CFPM



Diversity & Inclusion: What does Food and Beverage Have to do with it?

Food Safety: What #EventProfs Need to Know

Cultivating Culture with Food & Beverage

Setting the Table for a Shift in Event F&B Service

Attendee Experience: How to Use F&B to Grow Your Business

F&B Re-imagined: The Future Attendee Dining Experience

Sustainable Food & Beverage

"I learned more during this session than any other that I have attended in years. It was so relevant not only to me personally, but at work when dietary restrictions and the goal of being fun and original is the trend. Amazing information, ideas and advice!

K.J., Meetings & Incentives Worldwide

"I really enjoyed it. At first, I was in the "know it all" state of mind...I left the presentation with new knowledge, new methods for obtaining information that I will implement immediately, and a new outlook on the ever-changing world of dietary needs."

T.S. Events North

"A very engaging, timely and informative webinar...Tracy has been a food safety advocate prior to the current COVID pandemic and her expertise is even more important now."

M.P., CMP, Detent Events

"Tracy had a fun way of sharing new information with the crowd that incorporated the work experiences of everyone in the room...We all left the event having important knowledge to help us make sure that no one is offended, excluded or worse at the meals we supervise."

E.T., Massachusetts Teachers Association





















Client





















