



## **Registration Information**

### **How to Register**

Fill out the Registration Form, enclose payment and mail to the address on the form.

### **Price**

The cost of the course is \$84 per participant. Cost covers the course book, materials and exam. Refreshments will be provided.

The cost of the Recertification, Retest, or Online Certification Exam is \$40 and includes the exam. Refreshments will be provided.

### **Seminar Location**

This seminar will be held at the Catawba County Agricultural Resources Center (ARC), just off Highway 321 S Business in Newton.

### **Payments, Cancellations and Refunds**

Full payment is due at the time of registration. **Classes are limited to 35 participants, so early registration is encouraged.** No refunds will be made for cancellations, but substitutions may be made in advance of the first day of class by the registrant.

### **Time**

Class sessions begin at 1:30 p.m. and conclude at 5:30 p.m. The exam will be the final day. Please plan accordingly.

Recertification sessions will begin at 9:00 a.m. with an hour long review, followed by testing.

### **Upcoming Servsafe Class Dates:**

January 15, 17, 22 & 24, 2013

April 16, 18, 23 & 25, 2013

July 16, 18, 23 & 25, 2013

October 15, 17, 22 & 24, 2013

### **Upcoming Recertification Dates:**

February 22, 2013

June 27, 2013

August 22, 2013

November 21, 2013

**Food Protection Manager Certification Course  
and  
Food Protection Manager Re-certification Exam**

**Who Should Attend:**

- All Foodservice Managers
  - Owners/Operators
- Food and Beverage Directors
  - Club Managers
  - Catering Directors
- Regional/District Managers
  - Chefs/Kitchen Managers
- Dietary Managers/Registered Dieticians

**Co-sponsored by:**



And

**Catawba County Environmental Health Department**

Serving Safe Manager sets the standard in food safety learning. It is designed as an on-site detailed course, including textbooks, materials to help managers educate front-line employees, materials for employees to learn and review of food safety essentials, and excellent sources for general reference.

**SERVSAFE Food Protection Manager  
Certification Course (a 14-hour course)**

This seminar teaches participants how to implement cost effective and pro-active food safety practices in any operation. In this course, participants are trained and tested for certification through the *ServSafe Manager* book.

Participants will learn about:

- potentially hazardous foods and safe food handling practices
- Hazard Analysis Critical Control Point (HACCP) system of food safety
- setting up standards and procedures for proper receiving, storage, cleaning and sanitizing.

Exam certification of a manager or other employee responsible for operation and employed full time in a particular establishment may qualify the food service establishment for 2 points on the inspection grade.

Foodservice managers who participate in this 14-hour course will receive in-depth training in all areas of food safety. The course will cover the latest information in food safety, including personal hygiene; how to use food thermometers and keep temperature logs; how to safely prepare, store, cook, hold, cool, reheat and serve food; and methods of cleaning and sanitizing.

Foodservice establishments that participate in this course will receive numerous benefits. Good food safety practices provide a proactive defense against the costs (e.g., legal fees, insurance, lost wages, medical claims) of a food-borne illness outbreak. Foodservice operations can increase the quality of their food and improve profitability by reducing food waste and safely storing and transporting food.

Today, the public is very concerned about food safety issues. Eating out has become popular, with almost 50 percent of the food dollars being spent away from home.

**About the Instructors:**

- **Glennie Daniels** and **Ann Simmons**, Extension Agents, Family and Consumer Sciences, North Carolina Cooperative Extension -- Servsafe Course and Trainer Certification from the Educational Foundation of the National Restaurant Association.
- **Sanitarians**, Environmental Health Department, Catawba County

We now accept Visa, MasterCard, and Discover credit and debit cards.

If you are paying online—you will also need to submit your registration form online, fax, or mail to our office to assure that you have successfully registered. If you have questions or encounter any problems, please call our office at 828-465-8250.



**REGISTRATION FORM**

Name: \_\_\_\_\_

Title: \_\_\_\_\_

Company: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Phone: \_\_\_\_\_

(Please select one):

- Certifying for the first time (\$84)
- \*Recertifying
- \*Retesting (\$40)
- \*Testing for Online Course (\$40)

(\*Verification required for exam only participants)

**Serving Safe Manager Book** is available in

(select one)

Select a class:

- January 15, 17, 22 & 24, 2013
- April 16, 18, 23 & 25, 2013
- July 16, 18, 23 & 25, 2013
- October 15, 17, 22 & 24, 2013

**Serving Safe Manager Exam** is available in

(select one)

Select a Date:

- February 22, 2013
- June 27, 2013
- August 22, 2013
- November 21, 2013

Or you may make checks payable to **Catawba County** and mail with registration form to:

ServSafe  
NC Cooperative Extension  
PO Box 389  
Newton, NC 28658-0389

**Space is limited to the first 35 paid participants, so early registration is encouraged.**