



National Restaurant Association
EDUCATIONAL FOUNDATION

Select your class from one of the following locations:

Baxley: March 4-5, 2010
Waycross: May 18-19, 2010
Brunswick: June 14-15, 2010
Savannah: August 3-4, 2010

Registration Deadline:
3 weeks before class
Baxley-Feb. 11, 2010
Waycross-April 27, 2010
Brunswick-May 24, 2010
Savannah-July 13, 2010

Course Instructors:

Janet Hollingsworth, MED FACS Agent Appling & Wayne Co.
Heidi Flowers, BS FACS Agent Ware & Pierce Co.
Deborah Jones, MSH,CDE FACS Agent Glynn Co.



THE UNIVERSITY OF GEORGIA
COOPERATIVE EXTENSION
Colleges of Agricultural and Environmental Sciences & Family and Consumer Sciences

Registration and checks should be mailed to the following depending on the location you will attend:

Baxley, Ga. March 4-5, 2010:

Appling Co. Cooperative Extension
Attention: Janet Hollingsworth
P.O. Box 478
Baxley, Ga. 31515
(912)367-8130
Checks payable to: Appling Co. FACS

Waycross, Ga. May 18-19, 2010:

Ware Co. Cooperative Extension
Attention: Heidi Flowers
605A Church Street
Waycross, Ga. 31501
(912)287-2456
Checks Payable to: Ware Co. Ag Account

Brunswick, Ga. June 14-15, 2010:

Glynn Co. Cooperative Extension
Attention: Deborah Jones
325 Old Jesup Road, Ste.110
Brunswick, Ga. 31520
(912)554-7579
Checks Payable to: Glynn Co. 4-H

Savannah, Ga. Aug. 3-4, 2010:

Chatham Co. Cooperative Extension
Attention: Lisa Jordan
P.O. Box 9866
Savannah, Ga. 31412
(912)652-7981
Checks Payable to:
Chatham Childcare Collaborative

ServSafe® Registration Form

Please **PRINT** name as you wish it to appear on your certificate. Copy this form as needed for additional participants.

Name: _____ Company Name: _____

Preferred Mailing Address: _____

City _____ State _____ Zip _____ Phone: (W) _____ (H) _____

****DEADLINE TO REGISTER: 3 weeks before scheduled class****

Checks should be included with registration form. A late fee of \$25.00 will be charged for checks not received by deadline.

Make sure you mail registrations and make checks payable according to the class location you are registering for. (See adjacent list)



Please indicate if you would prefer to have the test and course book in one of the following forms:

_____ Korean _____ Chinese _____ Japanese _____ French Canadian
_____ Spanish _____ Large Print English (test booklet only)

A standard English test and book will be provided unless otherwise noted.

Are You...

- A Food Service Worker?
- A Manager in Training?
- A School Nutrition Employee?
- ServSafe® leads the way in providing the restaurant and food service industry with an up-to-date, comprehensive food safety training and certification program.
- The ServSafe® food safety training and certification program is recognized by more jurisdictions than any other manager food safety program, because ServSafe® has the highest standard in training and certification. It is a mindset and the means to ensure your operation follows guidelines that will protect your customers and your business.



The University of Georgia and Ft. Valley State College, the USDA and Counties of the State cooperating. The Cooperative Extension offers educational programs, assistance, and materials to all people without regard to race, ethnicity, national origin, color, sex, sexual orientation, religion, age, disability, or veteran status. AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION

ServSafe® Course Includes:

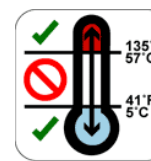
- The ServSafe® Serving Safe Food Essentials Book
- 16 hours of instruction
- A certificate from NRAEF issued upon successful completion of the examination which is accepted by over 95% of all state and local jurisdictions that require training and/or testing.

Certification Test:

- Participants have shown 87% passage rate on previous ServSafe® exams.

Course Fee:

- \$140 per person; includes course book, exam booklet, 16 hours of instruction and test administration.
- \$60.00 Re-test fee



Day One

Registration: 8:00 a.m.—8:30 a.m.

Class: 8:30 a.m.—5:00 p.m.

- Providing Safe Food
- The Microworld
- Contamination, Allergens, Illness
- The Safe Food Handler
- The Flow of Food

Day Two

Class: 8:00 a.m.—5:00 p.m.

- Food Safety Management Systems
- Sanitary Facilities and Equipment
- Cleaning and Sanitizing
- Integrated Pest Management Systems
- Food Safety Systems, Regulations and Standards
- Employee Food Safety Training
- Review of Exam
- Certification Exam

Important Information:

- Deadline to register: 3 weeks before the class
- Cost: \$140.00; Retest Fee: \$60.00
- **No Refunds.** Substitutions are allowed.
- After registration deadline, confirmation and additional details will be mailed to the participant.
- **Class size limited to 35 participants. (Must have at least 10 to hold a class.)**
- Participant will receive certification from the National Restaurant Association, if participant passes exam.