

****PLEASE PRINT OR TYPE CLEARLY****

Name: _____ Phone: _____

Company Name: _____ E-mail: _____

Address: _____ FAX: _____

Fee is **\$140.00** per person

Re-Test: \$70
Registration closes
November 5, 2010!

No on-site Registration!!!

Make checks or money orders to: **ARC-CC FCS**

Mail registration form and fee to:
SERVSAFE for Manager's Class
Betty English
602 Greene Street
Augusta, GA. 30901

Please check desired language for Book
AND Test (class will be in English)
Please check only one language:
English _____ Korean _____
Spanish _____ Chinese _____
Instructor Exam _____

2011 ServSafe classes/dates
offered in Columbia Co:

March 1 and 2
July 26 and 27
November 29 and 30



The University of Georgia and Ft. Valley State University, the US Department of Agriculture and counties of state cooperating.

The Cooperative Extension Service offers educational programs, assistance and materials to all people without regard to race, color, national origin, age, sex or disability status.

An Equal Opportunity/Affirmative Action Organization Committed to a Diverse Work Force

Due to the cost of materials, we are unable to provide **refunds** for any cancellations, but substitutions are allowed.

Because of class room size, this will be a first-come, first serve registration. Class size is limited to **20 participants.**

The ServSafe® Food Safety Certification Training is approved by State of Georgia DHR.

ServSafe is a registered trademark of the Educational Foundation of the National Restaurant Association



Class for 2010
Tuesday, November 30 and
Wednesday, December 1, 2010
8:30 a.m. – 5:00 p.m.

Columbia County Library
7022 Evans Town Center Blvd.
Evans, Georgia 30809



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

ServSafe®

Is a recognized food safety sanitation course developed by The National Restaurant Association Educational Foundation in Chicago, Illinois. Now YOU have the opportunity to improve your food safety sanitation skills!

ServSafe Manager Training is for:

- ⇒ Food Service managers/employees
- ⇒ Anyone who needs food safety Training

By attending the two day course and successfully completing the examination, you will achieve the certification, which more federal, state, and local health jurisdictions recognize as meeting their requirements.

The **EXAM** is a standardized test and requires good reading and comprehension skills.

For more information contact:

Betty English - benglish@uga.edu
Christa Campbell - christaa@uga.edu
Terri C. Black - tcameron@uga.edu
<http://www.fcs.uga.edu/ext/servsafe>

TOPICS

The Challenge of Food Safety

- ◆ The need for food safety
- ◆ Hazards that threaten food
- ◆ Guidelines for training people

Developing a Food Safety Program

- ◆ The basics of a Hazard Analysis Critical Control Point (HACCP) food safety system and methods for training employees to run the system

The Flow of Food

- ◆ Methods of purchasing
- ◆ Receiving, storing, cooling, and re-heating food safety

Maintaining Sanitary Facilities and Equipment

- ◆ Designing Facilities
- ◆ Choosing Equipment
- ◆ Cleaning and Sanitizing
- ◆ Controlling Pests

To register, please complete and return registration form on back panel of brochure for each participant.

For best results, participants are requested to attend the full course in order to take the examination.

In an effort to serve all of our customers efficiently, if you require disability accommodations, PLEASE give us a call at 706-821-2356 .

Course Instructors are County Agents for the University of Georgia Cooperative Extension

Betty English
Family & Consumer Sciences
Augusta-Richmond and
Columbia Counties
706.821.2356

Christa Campbell
Family & Consumer Sciences
Elbert County
706.283.2037

Terri C. Black
Family & Consumer Sciences
Burke County
706.554.2119

If you would like to have the 5th Edition course book mailed to you before the class dates, please add \$6 to your registration fee or call Betty English for more information.