WHO SHOULD ATTEND?

- Food Service Managers
- Manager Trainees
- Front Line Supervisors
- Restaurant Owners
- Anyone wanting food-service management certification on food safety

WHAT WILL YOU LEARN?

The Challenges to Food Safety:
The need for food safety, hazards that threaten food, and guidelines for training employees in personal hygiene.

Developing a Food Safety System:
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 for purchasing, receiving, storing, preparing, cooking, holding, serving, cooling, and reheating food safely.

Maintaining Sanitary Facilities and Equipment:
Designing facilities, choosing equipment, cleaning and sanitizing, and controlling pests.

THE UNIVERSITY OF WYOMING
EXTENSION

The University of Wyoming and the United States Department of Agriculture cooperate. The University is an equal opportunity/affirmative action institution.
ServSafe®
Managers Certification Course

Two Courses

October 22, 2014 in Room 1006
Or
October 29, 2014 in Room 1333
at
Western Wyoming Community College
2500 College Dr.
Rock Springs, WY 82901
8:00 a.m. - 5:00 p.m.
Registration Fee: $99 per person

Pre-registration deadline: October 8th, 2014

SPACE IS LIMITED!

For more information, please contact:
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Team members*

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These individuals are members of the
Wyoming Food Safety Coalition.
WFSC is a state-wide multi-agency team dedicated to
reducing the risk of food-borne illness through education.

Participants must read the textbook prior to
training to better prepare them for the exam.

Continuing Education:
Information available upon request