

# SERVSAFE



## ServSafe

Food safety in a food service establishment is non-negotiable. Each year 6 to 12 million Americans contract food borne illness as a result of contamination by microorganisms. These illnesses are preventable. Proper training is the key to preparing food in a safe environment. The ServSafe Food Safety Program was created by the National Restaurant Association to provide the highest standard of food safety training and certification. Designed for the food-service professional, course provides accurate, up-to-date information on all aspects of handling food, from receiving and storing to preparing and serving. Textbook and certification exam included. (7 hrs, 7 CEUs)

Instructors: Laura McCann

- ▶ 10/7-10/14, Thursday, 6-9:30pm, 2 sessions. \$145. EYD 290 231