REGISTRATION INFORMATION

What is included with my registration?

- 2-Day Course (16 hours)
- ANSI-CFP Accredited Certified Professional Food Manager examination (CPFM)
- "Food Safety: It's Our Business" course book in English or Spanish

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver's license, ID card, military ID, or passport. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received at least two days before the course start date.
- Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- If the course is canceled, a full refund will be made
- If you "transfer classes," you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned** checks.

Mail completed registration form and your check or money order to:

Texas AgriLife Extension Service— Lubbock County P.O. Box 10536 Lubbock, TX 79408

Need more information?

For more information about the course, visit our website at http://foodsafety.tamu.edu/ or contact:

E. Kay Davis

County Extension Agent
Family and Consumer Sciences
Lubbock County
P.O. Box 10536
Lubbock, TX 79408
806-775-1680
and
Deana Sageser
County Extension Agent
Family and Consumer Sciences—Hale County
225 Broadway, Suite 6
Plainview, TX 79072
806-291-5270



Extension Programs serve people of all ages regardless of race, color, religion, disability or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.





FOOD MANAGER

2-DAY

CERTIFICATION

TRAINING

ACCREDITED BY
THE TEXAS
DEPARTMENT OF
STATE HEALTH
SERVICES

Date

August 17 & 18, 2011

<u>Time</u>

8 AM- 5 PM

Place

Lubbock County Extension Service 916 Main, Suite 201 Lubbock TX

Cost

\$115.00



Texas AgriLife Extension Service Food

Manager Certification Program will teach

managers about:

FOOD SAFETY AND SANITATION

- Foodborne illnesses/outbreaks
- Types of contamination
- Food safety hazards
- Identifying foodborne illnesses
- Personal hygiene



FOOD FLOW AND HACCP



- Hazard Analysis Critical Control Point
- Purchasing and receiving food safely
- Keeping food safe during preparation

MANAGING THE OPERATION

- Sanitary Facilities
- Pest Management
- Sanitation Regulations



How can this course help you?

- Understand major causes of foodborne illness and how to prevent them
- ✓ Boost employee morale by increasing their professionalism.
- ✓ Improve relationships with health officials.
- Receive information in order to train your staff on-site.
- Increase food safety knowledge of your employees.
- ✓ Upon passing the certification examination, you will fulfill state requirements for *Certified Food Manager* status.



REGISTRATION FORM FOR 2-DAY FPM PROGRAM

FIRST AND LAST NAME
TIROT MAD EXOT MANIE
ADDRESS
CITY
ZIP CODE
TELEPHONE
TEEE HOLE
POT A DI ICID (PAIT
ESTABLISHMENT
DI LILILI ADOTTI
Please check which language of BOTH mat

Please check which language of BOTH materials you would like to receive for your Food Managers program.

Course book:	English	☐ Spanish	
Exam: English	Spanish	Chinese	
☐ Vietnamese ☐ Korean			

Make your check or money order payable to:

Food Protection Management Training Act. 214200

Total amount enclosed:	

FOR AGENT USE ONLY:

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates: August 17 & 18, 2011

Training times: 9 AM—4 PM

Location of training: 916 Main, Suite 201

County of training: Lubbock

Instructors: E. Kay Davis & Deana Sageser

Registration Deadline: Tuesday, August 9