REGISTRATION INFORMATION

What is included with my registration?

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

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:

FPM 114 C Kleberg 2253 TAMU College Station, TX 77843-2253

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
(916 Main Street, Suite 201) P.O. Box 10536
Lubbock, TX 79408
806-775-1740
or
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

EXAM OFFERED

SERVSAFE

2015 Dates

March 4-5, Plainview May 6-7, Lubbock

July 21-22, Plainview

October 28-29, Lubbock

<u>Time</u>

8 AM – 5 PM

Cost

\$125.00

Registration Due

2 Weeks Prior to Training



Texas A&M 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 <u>ServSafe</u> certification examination, you will fulfill state requirements for Certified Food Manager status.



REGISTRATION FORM FOR 2-DAY FPM PROGRAM

	TIMITRO	
FIRST AND LAST NAME		
ADDRESS		
CITY		
ZIP CODE		
TELEPHONE		
ESTABLISHMENT		
DATES OF TI	RAINING YOU ARE AT	TENDING:
Please check which	ch language of l vould like to rec	BOTH materials eive.
Course book:	☐ English	☐ Spanish
ServSafe Exam:	English	Spanish
☐ Chinese ☐ J	[apanese]	Korean
☐ French Canadian ☐ Large Print		
Make your chec	k or money ord	er payable to:
Food Protection Ma	anagement Train	ing Act. 230202
Total amount e	nclosed:	
FOR AGENT	USE ONLY:	
Training dates: L	ubbock May 6-7	'; Oct 28-29
I P	Plainview Mar 4-	5; July 21-22
Training times:	8am—5pm	
Location of train	ing: Lubbock	Plainview
County of training	g: Lubbock	Hale
· Linetone E. K.	ay Davis & Dear	o Cogocor

Registration Deadline: 2 week prior