REGISTRATION INFORMATION

What is included with my registration?

- 2-Day Course
- ANSI-CFP Accredited Certified Professional Food Manager examination (CFM) -SERVSAFE
- "Food Safety: It's Our Business" course book in English, Spanish, or Chinese/Mandarin

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 (jprouse@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 jprouse@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
2253 TAMU 118 Cater-Mattil
College Station, TX 77843-2253

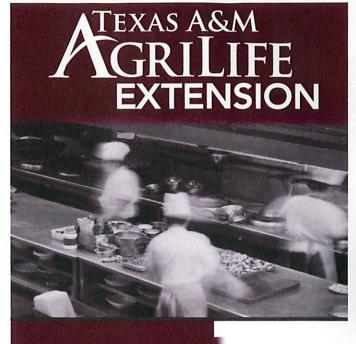
Need more information?

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

Deana Sageser, CEA-FCS
225, Suite 6, Plainview, TX
79072
806-291-5270
FAX: 806-291-5266 Email:
DLSageser@tamu.edu
Lubbock County
E. Kay Davis, CEA-FCS
806-775-1740

TEXAS A&M GRILIFE EXTENSION

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. 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 Date

Nov. 30, Dec. 1 & 2

Time

9:00 am to 5:00 pm

Place

225 Broadway, Suite

6

Plainview, TX

County

Hale County

Cost

\$125.00



Texas A&M AgriLife Extension Service

Food Manager Certification Program will

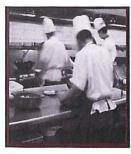
teach managers about:

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

FIRST ANI	D LAST NAME	
ADDRESS		
CITY		
ZIP CODE		
TELEPHON	NE	
ESTABLIS	SHMENT	
Please c	check which language of BOTH materi	als
	you would like to receive.	
Course Book:	☐ English ☐ Spanish ☐ Mandarin	/
Exam:	☐ English ☐ Spanish ☐ Japanese ☐ Korean ☐ French Canadian ☐ Mandarin/Chinese ☐ Large Pr	
Make	e your check or money order payable t	0:
	rotection Management Training Act. 230	
Tota	al amount enclosed:	
,		7
l I	FOR AGENT USE ONLY:	I I
I AG	SENTS—PLEASE COMPLETE THIS PART OF THE FORM	
Tra	ining dates:	I I
Tra	ining times:	I I
Loc	cation of training:	1
Cou	unty of training:	1
Inst	tructors:	1
Reg	gistration Deadline:	ı