

REGISTRATION INFORMATION

What is included with my registration?

- ♦ 2-Day Course
- ♦ ANSI-CFP Accredited Certified Professional Food Manager examination (CPFM)
- ♦ “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@tam.u.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@tam.u.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 & 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:

Dianne Gertson RD, LD
Family & Community Health Agent
1402 Band Rd., Ste. 100
Rosenberg, Texas 77471

dlgertson@ag.tamu.edu

281-342-3034

**TEXAS A&M
AGRILIFE
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.

**TEXAS A&M
AGRILIFE
EXTENSION**



FOOD MANAGER

2-DAY

CERTIFICATION

TRAINING

OF

TEXAS A&M

AGRILIFE

EXTENSION

SERVICE

Date

March 26 & 27, 2019

Time

8:00 am - 5:00 pm

Place

1402 Band Rd,
Rosenberg, Tx 77471

County

Fort Bend

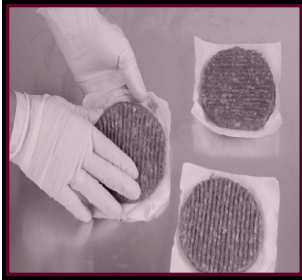
Cost

\$125.00

**Food
Safety**
it's our business

FOOD SAFETY AND SANITATION

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



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.

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



**REGISTRATION FORM FOR
2-DAY FPM PROGRAM**

FIRST AND LAST NAME _____

ADDRESS _____

CITY _____

ZIP CODE _____

TELEPHONE _____

ESTABLISHMENT _____

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

Course Book:	<input type="checkbox"/> English	<input type="checkbox"/> Spanish	<input type="checkbox"/> Mandarin/Chinese
Exam:	<input type="checkbox"/> English	<input type="checkbox"/> Spanish	<input type="checkbox"/> Mandarin/Chinese
	<input type="checkbox"/> Korean	<input type="checkbox"/> Vietnamese	

Make your check or money order payable to:

AgriLife Extension - Act. #230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates: March 26 & 27, 2019

Training times: 8:00 a.m.—5:00 p.m.

Location of training: 1402 Band Rd., Rosenberg

County of training: Fort Bend

Instructors: Dianne Gertson

Registration Deadline: November 20, 2019