

REGISTRATION INFORMATION

What is included with my registration?

- ♦ 2-Day Course (16 hours)
- ♦ ANSI-CFP Accredited Certified Professional Food Manager examination (CFM) - **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

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:

Angela Fiedler

Kerr County Extension Agent

Family and Consumer Sciences

3775 Hwy 27, Kerrville, TX 78028

Phone: 830-257-6568

Fax: 830-257-6573

Email: afiedler@ag.tamu.edu

TEXAS A&M AGRI LIFE 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 AGRI LIFE EXTENSION



FOOD MANAGER 2-DAY CERTIFICATION TRAINING

EXAM OFFERED:
SERVSAFE

Date

February 24-25, 2016

Time

9:00-4

Place

3775 Hwy 27,
Kerrville

County

Kerr

Cost

\$125.00



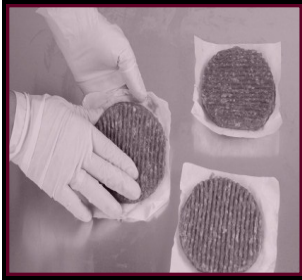
Texas A&M AgriLife Extension Service

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



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 ServSafe 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.

Course book:	<input type="checkbox"/> English	<input type="checkbox"/> Spanish	
<u>ServSafe</u> Exam:	<input type="checkbox"/> English	<input type="checkbox"/> Spanish	
	<input type="checkbox"/> Chinese	<input type="checkbox"/> Japanese	<input type="checkbox"/> Korean
	<input type="checkbox"/> French Canadian	<input type="checkbox"/> Large Print	

Make your check or money order payable to:

Food Protection Management Training Act. 230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

Training dates: Feb. 24-25, 2016

Training times: 9:00-4

Location of training: 3775 Hwy 27,

Kerrville 78028

County of training: Kerr

Instructors: Angela Fiedler & Rebecca Dittmar