

Food Managers 2-Day Certification Training

ServSafe Exam Offered

Date

Time

Location

County

Cost

How can this course help you?

- Understand the major causes of foodborne illness and how to prevent them
- Increase the food safety knowledge of your employees
- Improve relationships with health officials
- Upon passing the certification exam, you will fulfill state requirements for *Certified Food Manager* status.
- Topics covered include:
 - Foodborne illnesses and how they are caused
 - Food safety hazards
 - Sanitation regulations
 - HACCP
 - AND MORE!

Registration Information

Included with your registration:

- 2-Day Course
- ANSI-CFP Accredited Certified Professional Food Manager exam (CFM)- ServSafe
- "Food Safety: It's Our Business" course book in English or Spanish

You must bring an acceptable photo ID to be able to take the exam.

For more information and class details, visit:
foodsafety.tamu.edu