

REGISTRATION INFORMATION

What is included with my registration?

- ANSI-CFP accredited Certified Professional Food Manager Examination — *ServSafe*.
- A course book, “*Food Safety: It’s Our Business*” in English or Spanish
- 2-Day Course (16 hours)
- **Credit Card Payments** call: 979-458-2025 (Julie Prouse)

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver’s license, ID card, military ID or pass port. 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 choose not to get a refund and “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

Marsha Blair, CEA-FCS
Hockley County
1212 Houston, Ste. 2
Levelland, Texas 79336
806-894-3159

Mary Collier, CEA-FCS
209 S. 5th
Terry County
Brownfield, Texas 79316
806-637-4060

TEXAS A&M
AGRILIFE
EXTENSION

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.

TEXAS A&M
AGRILIFE
EXTENSION



FOOD MANAGER

2-DAY

CERTIFICATION

TRAINING

ACCREDITED BY

THE TEXAS

DEPARTMENT OF

STATE HEALTH

SERVICES

Date

July 18-19

2013

Time

8:30 - 5 p.m.

Place

County Office

County

Hockley

Cost

\$125.00



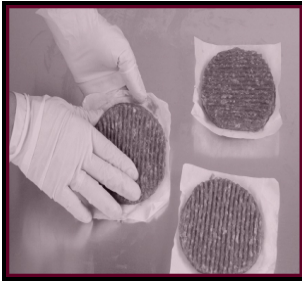
The topics that you will need to know

before taking the examination include the

following:

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



How can this course help you?

- ✓ You will fulfill state requirements for Certified Food Manager.
- ✓ 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.



REGISTRATION FORM FOR EXAMINATION ONLY

FIRST AND LAST NAME _____

ADDRESS _____

CITY _____

ZIP CODE _____

TELEPHONE _____

ESTABLISHMENT _____

Please check which language you would like to receive BOTH materials.

ServSafe Exam & Course Book **English**
 Spanish **Chinese** **Japanese** **Korean**
 French

**Make your check or money order payable to:
Food Protection Management Training
Act.230202**

Total amount enclosed: _____

FOR AGENT USE ONLY:

AGENTS—PLEASE COMPLETE THIS PART OF THE FORM

Training dates: July 18 & 19 2013

Training times: 8:30 - 5 p.m.

Location of training: County Office

County of training: Hockley

Instructors: Marsha Blair, CEA-FCS

Registration Deadline: July 5, 2013