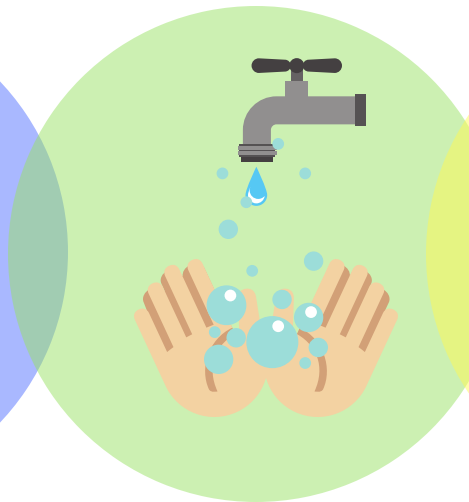


The Highland Center Presents

ServSafe

Food Managers Certification Course



Training includes:

- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe Food Preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations
- Certification Exam
- Certificate

Highland County Training Location

Date: Saturday, July 14 9am-5pm (testing after 5p)

Where: The Highland Center

Fee: \$160, covers cost of book, testing materials, and lunch



For details or to register:

540-468-1922 www.thehighlandcenter.org