

Food Safety Training Program for Managers

Instructor – Norm Faiola Ph.D., MPS

Date/Time: March 15th, 2017 8:30am - 5:00pm

Location: Johnston 2 Eagle Drive Auburn, NY

Email Participant Name, Address, Email and Phone to marketing@johnston.biz.



Overview:

This program will prepare the participants to take the NRA ServSafe Food Safety Certification exam. Class discussions will focus on risk factors that contribute to outbreaks of foodborne illness and the most up to date management controls to develop and maintain a food safety system within your operation. The flow of products and associated handling from purchasing to dining room and guest consumption will be the basis of the class framework and discussions. Our discussions will be based on your menu items, production and service methods and related processes.

****Participants should be prepared to discuss the material presented in the text and have read the text in advance of the class.**

****Please bring a copy of your operation's menu and one entrée recipe to your class for use during our discussions.**

Cost per person – \$95.00 (Includes ServSafe Book & Materials, Lunch) *Cash or Check*
Class Limit - 25 Participants

Meets all requirements:

ServSafe classroom training is accepted in all 50 states for regulatory requirements up to 16 hours.