

ServSafe

For Managers and Food Handlers



Designed for chefs, cooks, servers, owners, and operators, this class will safeguard your business and your customers through safe food handling! ServSafe is a nationally acclaimed program sponsored by the National Restaurant Association that includes classroom instruction on safe food preparation and handling.

Participants can **become officially certified in ServSafe** by passing the exam included in the class. Owners and managers are encouraged to pursue certification for business enhancement; those who receive certification can utilize this achievement for promotion through advertising and display. Certification is valid for 5 years.

Topics will include in-depth information regarding food handling practices, food preparation, food storage, food-borne illnesses, prevention and HACCP as well as establishment liability and customers' perceptions of cleanliness versus legal standards.

Please plan to study the course book prior to the workshop. The course fee includes the textbook and the exam for certification. Thank you to McDonald's and the Flathead City-County Health Department for sponsoring the instruction of this class.

ServSafe textbooks and exams may be ordered in Spanish, Chinese and Korean languages. Please contact the FVCC Continuing Education office regarding the cost and shipping time for these materials before you register for your class.

Upcoming Class Dates: (select one)

Classes fill quickly!
Register EARLY to
secure your place
on the date of your
choice.

**Tuesday, May 8 • Thursday, June 7 •
Thursday, September 13**

8:30 a.m. to 5:00 p.m.

\$86

Flathead Valley Community College, Arts & Technology Bldg.



Provided for you by
Flathead Valley Community College,
McDonald's of Kalispell
and Flathead City-County Health Department



For more information or to register please call the FVCC Continuing Education Center at 406-756-3832. Registration is also available online at www.fvcc.edu. Plan to come to the Continuing Education center to pick up your textbook, which is included with your registration fee. Advanced study is strongly recommended.

