

2005 Training Dates & Cities

July:

7 - Stuart	12 - Brooksville	13 - Kissimmee
13 - Naples	14 - Ft. Myers	14 - Palmetto
14 - Panama City	19 - Sanford	20 - Bunnell

August:

1 - Largo	2 - Naples	4 - Lecanto
4 - Palatka	4 - Stuart	8 - Cocoa
9 - Ft. Myers	11 - Palmetto	15 - Jacksonville
17 - Seffner /Tampa	18 - Gainesville	23- Milton
24 - Ocala	25 - Panama City	

September:

1 - Stuart	7 - Naples	17 - Sanford
20 - Bunnell	20 - Ft. Myers	20 - Pensacola
27 - Brooksville	29 - Ocala	29 - Panama City

October:

3- Largo	5 - Live Oak	6 - Stuart
11- Gainesville	11 - Milton	18 - Ft. Myers
18 - Lecanto	19 - Naples	19 - Seffner/Tampa
20 - Palmetto	24- Cocoa	26 - Palatka
27 - Ocala	27 - Panama City	

November:

3 - Stuart	8 - Bunnell	10 - Naples
15 - Brooksville	17 - Panama City	17 - Palmetto
21 - Jacksonville	22 - Pensacola	29 - Sanford

December:

1 - Lecanto	1 - Stuart	1 - Gainesville
5 - Largo	14 - Naples	15 - Panama City
21 - Seffner/Tampa		

Mission

The University of Florida's Food Safety and Quality Program is dedicated to providing training which enables food managers and staff to offer Florida consumers food that is prepared in a clean and safe environment.

This training is offered through IFAS Cooperative Extension County Offices throughout the State of Florida. We conduct a comprehensive training that provides the most up-to-date information and current regulations. University of Florida County Faculty teach the program and can create a personalized training for your establishment.

Upon successful completion of the training, participants will receive a Certificate of Achievement from the University of Florida Food Safety and Quality Program.

Once you pass the ServSafe® Manager's Exam, you will receive a National Certification valid for five years. Certification is required in Florida for food managers of all establishments licensed by the Department of Business and Professional Regulation, the Department of Agriculture and Consumer Services and selected licensees of the Department of Health.



Amy H. Simonne, Ph.D.
Assistant Professor

Program Contents

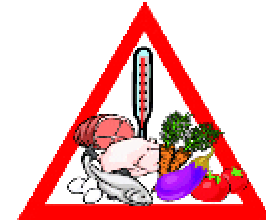
Food Safety Concepts:

- Personal Hygiene
- Food Safety Hazards
- Importance of Food Safety
- HACCP Concepts and Food Codes
- Proper Cleaning and Sanitizing Procedures
- Safely Receiving, Cooling, Serving, and Storing Foods
- Proper Thawing, Cooking, Hot Holding, and Reheating Foods



Department of
Family, Youth and Community
Sciences

2005 Food Safety and Quality Program



Dedicated to Food Safety Education

Call Toll-Free: (888)232-8723

Fax: (352)392-8196

Email: brennanc@ifas.ufl.edu

Please visit our website for
current schedules & locations:
<http://foodsafety.ifas.ufl.edu>



Registration Form

Please Note:

Please print clearly to insure accurate registration. Registration confirmation and textbook will be sent to the Mailing Address that you provide.

First Name: _____ Last Name: _____

Organization Name: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Telephone: _____ Fax: _____

Training Location: _____ Training Date: _____

Check the appropriate box below for **exams** in a different language or in large print.
Note that foreign exams are printed side-by-side in **both English and the selected language**.

Spanish French (Canadian) Chinese Japanese Korean Large Print

Registration Fees

Check "Class and Exam" or "Re-Test" and check if you need a textbook

- | | |
|---|---------|
| <input type="checkbox"/> Class and Exam | \$75.00 |
| <input type="checkbox"/> Textbook (only for sale with class or re-test) | 40.00 |
| <input type="checkbox"/> English <input type="checkbox"/> Spanish | |
| <input type="checkbox"/> Re-Test (only for past participants who failed the exam) | 40.00 |

Total Enclosed: \$ _____

**Payment is due with registration.
Sorry, fees are not refundable.**

← **NOTE:** Due to cost increases to our non-profit program, we have changed prices for all registrations. The new rates took effect on March 1st, 2005.

Write check or money order to
University of Florida

Mail Payment to

University of Florida
Food Safety and Quality Program
PO Box 110287
Gainesville, Florida 32611-0287

You may fax registration if paying by credit card:
(352) 392-8196

For official use only

Date _____ Receipt # G- _____
Check/MO # _____

VISA MasterCard

Card #: _____

Expiration Date: _____

Card Holder: _____
(Please print)

Signature: _____

- **You must register at least 7 business days before the training date** (business days are Monday through Friday, not counting holidays).
- We **highly recommend** studying the textbook (*ServSafe® Essentials*, Third Edition) prior to attending class. See registration form for order info.
- Accepted forms of payment include VISA, MasterCard, money order, or check (personal or business).
- Once your registration and payment are received by fax or mail you will be sent instructions, a map, a receipt (plus the textbook if you order it).
- There is NO walk-in registration option.
- Overnight shipping costs are **not** included in the prices listed. Please call if you require this option.
- The exam is eighty questions in multiple-choice format. It is taken the same day as the class (plan about 8 hours total for training and exam). The score needed to pass the exam is 75%.
- Certificates are mailed approximately two weeks from the exam date.
- There is NO "test-only" option.

IN COMPLIANCE WITH ADA REQUIREMENTS, PARTICIPANTS WITH SPECIAL NEEDS CAN BE REASONABLY ACCOMMODATED BY CONTACTING THE FOOD SAFETY AND QUALITY PROGRAM AT LEAST FOUR WEEKS PRIOR TO THE CLASS DATE. WE CAN BE REACHED BY PHONE AT (888) 232-8723, BY FAX AT (352) 392-8196 OR BY CALLING (888) 955-8771 (TDD).