

## 2010 Training Dates & Cities

### **January:**

6-Lecanto	11-Live Oak	12-Ft. Myers
15-Stuart	20-Gainesville	26-Palatka
27-Panama City		

### **February:**

1-Largo	1-Cocoa	2-Ocala
16-Bunnell	17-Gainesville	17-Ft. Myers
18-W. Palm Bch	19-Stuart	24-Panama City
24-Tampa/Seffner		

### **March:**

3-Lecanto	10-Dade City	10-Live Oak
11-Ft. Myers	17-Gainesville	19-Stuart
30-Palmetto	30-Palatka	31-Panama City

### **April:**

5-Largo	7-Ft. Myers	12-Cocoa
16-Stuart	20-Bunnell	21-Gainesville
21-Tampa/Seffner	21-Ocala	22-W. Palm Bch.
	28-Panama City	

### **May:**

5-Lecanto	12-Dade City	13-Ft. Myers
13-Palatka	21-Stuart	25-Palmetto
26-Panama City	27-Live Oak	

### **June:**

7-Largo	14-Cocoa	15-Bunnell
18-Stuart	23-Panama City	24-W. Palm Bch


## 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 Attendance 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.  
Associate 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

## 2010 Food Safety and Quality Program



Dedicated to Food Safety Education

Please visit our website for current  
schedules & locations:

<http://foodsafety.ifas.ufl.edu>

For more information:

Call Toll-Free: (888) 232-8723

Fax: (352) 846-0225

Email: [FSQP@ifas.ufl.edu](mailto:FSQP@ifas.ufl.edu)



# Registration Form

Please print clearly to insure accurate registration. Registration confirmation and textbook will be sent to the Mailing Address that you provide. If the Mailing Address is a residential address please indicate that.

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	110.00
<input type="checkbox"/> Class and Exam w/ Textbook	165.00
<input type="checkbox"/> English <input type="checkbox"/> Spanish	
<input type="checkbox"/> Re-Test (Only for past participants who failed the exam)	75.00
<input type="checkbox"/> FedEx Overnight Shipping	15.00

Total Enclosed: \$ \_\_\_\_\_

VISA     MasterCard

Card #: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Card Holder: \_\_\_\_\_  
(Please print)

Signature: \_\_\_\_\_

**\*\*Please note vendor or merchant will appear as:  
'UF DOCE IFAS'  
On your receipt and banking statement**

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

**Due to increased program costs, we must  
raise fees effective January 1, 2009.**

**Please register by fax or mail:**

1. Complete registration form
2. Write check or money order to:  
**University of Florida**

**3. Mail Payment to:  
University of Florida**

**Food Safety and Quality Program  
PO Box 110287**

**Gainesville, Florida 32611-0287**

**You may fax registration to: (352) 846-0225**

***\*Please call to verify that fax has been received\****

For official use only

Date \_\_\_\_\_ Receipt # G-\_\_\_\_\_

Check/MO# \_\_\_\_\_

## Please Note:

- **You must register at least 3 business days before the training date** (Business days are Monday through Friday, not counting holidays).
- You may reschedule your class if you are unable to make it to your original date. However, a "No Show" **does not** merit a refund or credit.
- We **highly recommend** studying the textbook (*ServSafe® Essentials*, 5th 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).
- **NO walk-in registration is permitted.**
- The exam is ninety questions in multiple-choice format. It is given 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, OR BY FAX AT (352) 846-0225.