



# ServSafe Certification

**March 29, 2018, or November 15, 2018**

**8:30 a.m. – 4:30 p.m.**

**Members \$150, Non-Members \$750**

**Lunch and Materials Included**

The ServSafe course is designed to educate and certify food service workers about food safety and understand the basic food safety principles. Each participant will receive a textbook in the mail prior to the start of the class. Participants should study the textbook before the day of the class. An exam will be administered at the conclusion of the 1-day course. Students will be notified of their exam score at a later date.

## **Who should attend?**

Dietary managers, dietary staff

## **Prerequisites:**

- At least 18 years old
- Pay full tuition before class begins
- Attend full day class

## **Course Topics Include:**

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food: Purchasing, Receiving, Storage, Preparation, Service
- Food Safety Management Systems
- Safe Facilities and Pest Management
- Cleaning and Sanitation

## **Instructor:**

Renee Smith, Director, Culinary Arts and Hospitality Management Institute, U of A Pulaski Technical College, Certified Hospitality Educator and ServSafe Certified Instructor

**For more information, please contact the Association at 501-374-4422 or [registration@arhealthcare.com](mailto:registration@arhealthcare.com).**