



# Dietary Service Training & ServSafe

**June 25-27, 2019, or December 10-12, 2019**

**8:30 a.m. – 4:30 p.m.**

**Members \$300, Non-Members \$1,500, Lunch and Materials Included**

Dietary Service Training is designed for new Dietary Managers, as well as those who are established in their positions. This course will provide practical information, as well as new ideas to equip Dietary Managers and Dietary Staff to offer quality service to their facilities.

## Who should attend?

Dietary managers or dietary staff from long term care facilities

## Prerequisites:

- At least 18 years old
- Pay full tuition before class begins
- Attend all scheduled classes

## Continuing Education Units:

Continuing Education Units are not offered for Dietary Service Training. A Certificate of Completion, however, will be given to all participants at the conclusion of the course.

## Course Topics Include:

- Dietary Section of MDS – including Initial Assessments, Progress Notes
- Basic Charting & Documentation
- Sanitation
- Use of Menus & Recipes – Ingredients, Portion Control
- HR Basics
- Daily Start Up Functions
- Dietary Regulations
- Modified Diets – Thickened Liquids, Mechanical Diets, Pureed Diets

- Food Quality
- Resident Satisfaction & Customer Service

## Instructors:

Libby Coates, RD  
Lisa Privett, RD, CPHQ  
Emily Hogue, RD

## ServSafe

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.

## 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).**

# Dietary Service Training & ServSafe



Please Check One:

June 25-27, 2019  December 10-12, 2019  
8:30 a.m. - 4:30 p.m., AHCA Training Room, Suite 175  
Members \$300, Non-Members \$1,500  
Lunch and Materials Included

To register, send this completed form to:

Mail: 1401 W. Capitol Ave., Suite 180, Little Rock, AR 72201 • Fax: 501-374-1077 • Email: [registration@arhealthcare.com](mailto:registration@arhealthcare.com).  
The information contained herein, together with all attached documents, will be regarded as property of AHCA.

First Name \_\_\_\_\_ M. \_\_\_\_\_ Last Name \_\_\_\_\_ Last 4 digits of SSN \_\_\_\_\_

Mailing Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Cell Phone \_\_\_\_\_ Email Address (Confirmation and class materials will be sent to this address) \_\_\_\_\_

Employer \_\_\_\_\_ Current Title \_\_\_\_\_

Employer's Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

License Number (if applicable) \_\_\_\_\_ Dates of Employment \_\_\_\_\_

Attendee's Signature \_\_\_\_\_ Date \_\_\_\_\_

PAYMENT TOTAL: \$ \_\_\_\_\_

Check #: \_\_\_\_\_  Visa  Master Card  American Express

Name on Card: \_\_\_\_\_ Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ V-Code: \_\_\_\_\_

Billing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email Credit Card Receipt to: \_\_\_\_\_

**SPACE IS LIMITED. ADVANCED REGISTRATION IS REQUIRED.  
PAYMENT DUE BY FIRST DAY OF CLASS.  
CONFIRMATION AND ADDITIONAL INFORMATION WILL BE SENT.**

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