

## REGISTRATION INFORMATION

### *What is included with my registration?*

- ♦ 1-Day Course
- ♦ ANSI-CFP accredited Certified Professional Food Manager examination (CFM) - **SERVSAFE**
- ♦ “Food Safety: It’s Our Business” course

### *What do I need to bring?*

You **MUST** bring an acceptable photo ID, such as your driver’s license, ID card, military ID or pass port. If you do not have an acceptable form of ID, you will not be able to take the exam.

### *Refund Policy*

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- ♦ Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received **at least two days before** the course start date.
- ♦ Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- ♦ If the course is canceled, a full refund will be made.
- ♦ If you choose not to get a refund and “transfer classes,” you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned checks**.

**Mail completed registration form and your check or money order to:**

FPM

114 C Kleberg 2253 TAMU  
College Station, TX 77843-2253

## *Need more information?*

For more information about the course, visit our website at <http://foodsafety.tamu.edu/> or contact:

Connie Sheppard, Ph. D.  
Texas A&M AgriLife  
Extension Service  
3355 Cherry Ridge Dr.  
Suite 212  
San Antonio, TX 78230  
(210) 467-6575  
c-sheppard@tamu.edu

TEXAS A&M  
**AGRILIFE**  
EXTENSION

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.

TEXAS A&M  
**AGRILIFE**  
EXTENSION



**FOOD MANAGER**

**1-DAY**

**CERTIFICATION**

**TRAINING**

**EXAM OFFERED:**

**SERVSAFE**

**Date**

October 29, 2014

**Time**

8:30 am—5:00 pm

**Place**

Bexar County Office  
3355 Cherry Ridge  
Suite 208  
SA, TX 78230

**County**

Bexar

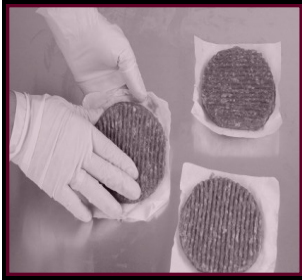
**Cost**

\$115.00

Food  
Safety  
it's our business

**FOOD SAFETY AND SANITATION**

- ◆ Foodborne illnesses/outbreaks
- ◆ Types of contamination
- ◆ Food safety hazards
- ◆ Identifying foodborne illnesses
- ◆ Personal hygiene



*How can this course help you?*

- ✓ Understand major causes of foodborne illness and how to prevent them
- ✓ Boost employee morale by increasing their professionalism.
- ✓ Improve relationships with health officials.
- ✓ Receive information in order to train your staff on-site.
- ✓ Increase food safety knowledge of your employees.
- ✓ Upon passing the *ServSafe* certification examination, you will fulfill state requirements for *Certified Food Manager* status.

**FOOD FLOW AND HACCP**



- ◆ Hazard Analysis Critical Control Point
- ◆ Purchasing and receiving food safely
- ◆ Keeping food safe during preparation

**MANAGING THE OPERATION**

- ◆ Sanitary Facilities
- ◆ Pest Management
- ◆ Sanitation Regulations



**REGISTRATION FORM FOR  
1-DAY FPM PROGRAM**

FIRST AND LAST NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_

ZIP CODE \_\_\_\_\_

TELEPHONE \_\_\_\_\_

ESTABLISHMENT \_\_\_\_\_

**Please check which language of BOTH materials you would like to receive.**

<b>Course book:</b>	<input type="checkbox"/> English	<input type="checkbox"/> Spanish
<b><i>ServSafe</i> Exam:</b>	<input type="checkbox"/> English	<input type="checkbox"/> Spanish
	<input type="checkbox"/> Chinese	<input type="checkbox"/> Japanese <input type="checkbox"/> Korean
	<input type="checkbox"/> French Canadian	<input type="checkbox"/> Large Print

**Make your check or money order payable to:**

Food Protection Management Training Act. 230202

Total amount enclosed: \_\_\_\_\_

**FOR AGENT USE ONLY:**

**AGENTS—PLEASE COMPLETE THIS PART OF THE FORM**

Training dates:

Training times:

Location of training:

County of training:

Instructors:

Registration Deadline: