

# WALLACE STATE

## H A N C E V I L L E



### **SERVSAFE TEST-PREP & CERTIFICATION COURSE**

Participants will gain valuable knowledge in the following areas: sanitation, the flow of food, purchasing and receiving, storing foods, safety, food preparation, facilities and equipment, regulatory agencies and inspection, and crisis management. The program is designed specifically for food-handling employees of restaurants, hospitals, nursing homes, schools, daycares, and other food service professionals.

The intensive 8-hour courses are conducted in two consecutive sessions, ending with the certification exam (must attend both classes to test). This training will be required in some counties over the next few years.

Check with your local health department for specifics.

Class Schedule: Mondays and Tuesdays from 5:00-9:00 pm. The first class will be taught on August 15 and 16 and then another is scheduled for August 22 and 23.

Instructor: Donna Dunn

Fee \$150 (includes textbooks & certification exam)

Location: Culinary Arts Building

Call **(256)352-8243** to register