

2009 Training Dates & Cities

July:

8-Palmetto 14-Bunnell 14-Ft. Meyers

15-Sanford 16-W. Palm Beach

17-Stuart 22-Ocala 22-Panama City

August:

3-Largo 12-Tampa/Seffner 12-Gainesville

17-Cocoa 17-Jacksonville 19-Lecanto

21-Stuart 26-Palatka 26-Panama City

26-Live Oak 27-Ocala 27-W. Palm Bch

September:

9-Ft. Meyers 9-Gainesville 12-Monticello

15-Bunnell 18-Stuart 24-Ocala

24-Sanford 24-W. Palm Bch 30-Gainesville

30-Panama City

October:

5-Largo 13-Monticello 14-Palmetto

14-Palatka 16-Stuart 19-Cocoa

19-Live Oak 21-Lecanto 22-Tampa

22-Ocala 28-Panama City 28-Ft. Meyers

29-W. Palm Beach

November:

4-Gainesville 10-Sanford 10-Monticello

16-Jacksonville 17-Bunnell 17-Ft. Meyers

18-Live Oak 19-Ocala 19-W. Palm Bch

20-Stuart

December:

2-Panama City 7-Largo 7-Cocoa

8-Monticello 9-Gainesville 16-Lecanto

17-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

2009 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



Registration Form

Please Note:

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: _____

**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

For official use only

Date _____ Receipt # G- _____

Check/MO# _____

- **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 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.