

## Your Presenters

### **Julie A. Albrecht**

Julie is an Extension Food Specialist with the University of Nebraska-Lincoln and has conducted ServSafe workshops throughout Nebraska since 1994.

### **Jamie Goffena**

Jamie is an Extension Educator with the University of Nebraska-Lincoln with offices in Chadron.

## Who Should Attend?

**ServSafe** is intended for all types of food service managers and employees, both commercial and non-commercial food operations.

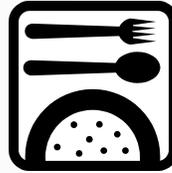
**Registration Begins Promptly at 8:30 am on Nov 9, 2015**

In

**Blue Stem Room**

**Class times: 9 am—5 pm  
Both days**

**FOOD SAFETY TRAINING  
COMING TO YOUR AREA**



University of Nebraska  
Nutrition and Health Sciences  
110 Leverton Hall  
Lincoln, NE 68583-0808

UNIVERSITY OF  
**Nebraska**  
Lincoln<sup>®</sup> EXTENSION

## **ServSafe™**

*A Food Safety  
Training Program  
For Food Service*

*November 9-10, 2015  
Class Time: 9 am—5 pm*

*Panhandle Research  
and  
Extension Center  
Blue Stem Room  
4502 Ave. I  
Scottsbluff, NE*

*Registration 8:30 am on  
Nov 9, 2015*



## COURSE DESCRIPTION

Consumer concern about food safety is at an all time high. The **ServSafe** course provides up-to-date information on food microbiology, sanitary food handling and storage, personal health and hygiene, housekeeping, HACCP food safety program, and pest control procedures.



**ServSafe** is the industry leader for food service training and is part of the National Restaurant Association Management Certification Program. Over 500 colleges and universities teach **ServSafe** to food service professionals across the country. Over 1 million managers and employees have been certified through **ServSafe**.

Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska-Lincoln and the United States Department of Agriculture.

University of Nebraska-Lincoln Extension educational programs abide with the non-discrimination policies of the University of Nebraska-Lincoln and the United States Department of Agriculture.

## Chapter Titles Includes:

- Providing Safe Food
- The Microworld
- Contamination, Food Allergens, and Foodborne Illness
- The Safe Foodhandler
- The Flow of Food
- Food Safety Systems
- Sanitary Facilities and Equipment
- Cleaning and Sanitizing
- Integrated Pest Management

Upon receipt of your registration fee, you will receive your **ServSafe** course book published by the National Restaurant Association.

## PLEASE NOTE:

**Registration will begin promptly at 8:30 AM on November 9, 2015**

**CLASSES ARE Monday, NOVEMBER 9 AND Tuesday, NOVEMBER 10, 2015  
9 am—5 pm  
in the Bluestem Room**

## REGISTRATION

Name(s): \_\_\_\_\_

Business: \_\_\_\_\_

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

City/State/Zip \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_

Email: \_\_\_\_\_

**Registration fee of \$145, per person, must be enclosed.**

Fee includes course book, packet of materials, lunch, refreshments and exam processing fee.

**Make check payable:  
UNIVERSITY OF NEBRASKA**

Method of payment:

Check

Visa

MasterCard

Total: \$ \_\_\_\_\_

Credit Card # \_\_\_\_\_

Expiration Date \_\_\_\_\_

Name on Card/Signature \_\_\_\_\_

3 digit security code \_\_\_\_\_

**Please return form and fee by  
Friday, October 30, 2015 to:**

Kayla Cody  
110 Leverton Hall  
University of Nebraska  
Lincoln, NE 68583-0808  
(402) 472-7683  
kaylacody@huskers.unl.edu