**Food Safety and Sanitation Workshop - ServSafe ®**



Are you industry certified? If not this is the workshop for you. Career Technical Education is moving toward all students earning an industry recognized certification. You must earn your own certification to be able to teach and administer test for your students’ certification. Food Safety and Sanitation: ServSafe® covers the basics of food safety and sanitation and ways to protect against food borne illness. ServSafe® workshops provide the most up-to-date and relevant information and mirrors the sections of the ServSafe®: Manager (Seventh Edition) Textbook. The textbook is required reading prior to attending the workshop. The workshop includes six hours of instruction and review, a two hour accredited examination and one hour for lunch. Food Service and Hospitality instructors will have the opportunity to be certified and/or recertified if they have previously taken the ServSafe® training. Participants who pass the exam will receive a certificate of completion that is valid for five years in California.

Registration must be received by the established dates below in order to be processed and the textbook mailed to the participants.

The ServSafe® textbook, Seventh Edition, the exam sheet, refreshments on arrival and lunch are included. The textbook will be mailed to participants when registration and is received. Enrollment will be limited to 25 participants. Once the maximum quota is reached, a waiting list will be established.

**Workshop Date:** Tuesday, October 8, 2019

**Location:** San Juan High School, 7551 Greenback Lane, Citrus Heights, CA 95610

**Registration Due:** Tuesday, September 17, 2019

**Registration Fee:** $225

**Workshop Hours**: 8:00 a.m. – 4:00 p.m.

**Workshop Schedule:**

7:00 – 8:00 a.m. Registration and Continental Breakfast

8:00 – 10:00 a.m. Instruction

10:00 - 10:20 a.m. Break

10:20 a.m. – 12:00 p.m. Instruction

12:00 – 1:00 p.m. Lunch

1:00 – 2:00 p.m. Instruction

2:00 – 4:00 p.m. Exam