



STARTS APRIL 24

SERVSAFE®

ServSafe® Training Certification

ServeSafe® has become the industry standard in food safety training and provides all employees with accurate and up-to-date information on all aspects of food safety and handling, from receiving and storing food, to food preparing and serving.

Just some of the topics to be covered during this training are:

- Preventing cross-contamination
- Cleaning and sanitizing
- Food safety regulations
- Time and temperature control
- Safe food preparation

Class Dates: April 24 & 26, May 1 & 3 (Tuesdays & Thursdays)

Class Times: 3:30pm – 7:30pm

Location: Fostoria Learning Center

Cost: \$200 (includes book, certification exam & materials)

Training in partnership with Good Shepherd Home & the Fostoria Learning Center.



Starts April 24

**16 Hours of
Training with a
Certified
Instructor**

**Receive Your
ServSafe®
Certification**

**Learn Best
Practices for Food
Handling & Safety**

**Industry
Recognized
Credential**

REGISTRATION FORMS FROM THE:

**FOSTORIA LEARNING
CENTER**

342 Perry Street, Fostoria

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✉ flcassistant@

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