

ServSafe® Food Protection Manager Certification Program

Sponsored by the Sage Graduate School Dietetic Internship Program

WHAT: Upon completion of this training program, attendees will successfully pass the ServSafe Certification Examination. Topics to be covered include: 2005 Model Food Code updates; providing safe food; the microworld; contamination, food allergies, and foodborne illness; purchasing and receiving safe food; keeping food safe in storage; protecting food during preparation; protecting food during service; principles of a HACCP system; sanitary facilities and equipment; cleaning and sanitizing; integrated pest management; food-safety regulations and standards. Fifteen CPEUs at level II have been requested from the ADA/CDR.

WHO: RDs, DTRs, CDMs, Food Service Workers & Supervisors

ADA Learning Codes: 2000, 2030, 2080, 4000, 4040, 4120, 5270, 7100, 7160, 8040

WHEN: Thursday and Friday, January 10-11, 2008, 9:00 am - 12:00 pm & 12:30 - 5:00 pm; two 10 minute breaks will be held during each session; lunch is on your own

WHERE: The Sage Colleges' Albany Campus, Kahl Campus Center Room 224

REGISTRATION: \$155.00 includes the 16-hour course and examination fee; make checks payable to The Sage Colleges and return to Melodie Bell-Cavallino, MS, RD, Dietetic Internship Program Director, The Sage Colleges, 45 Ferry St., Troy, NY 12180. Please include a contact phone number and/or email. Registration fee must be received by December 10, 2007.

**** DI Preceptors & Students Registration fee: \$106.00****

TEXTBOOK: Attendees are expected to review the ServSafe Coursebook 4th ed. prior to this training program and bring the textbook to the course. You may purchase the ServSafe Coursebook, 4th ed., text only [CB4] from the ServSafe website, www.servsafe.com/index.aspx

QUESTIONS: Contact Ms. Bell-Cavallino, who is a Registered ServSafe Instructor and will present the program, bellcm@sage.edu.