



Introduces two courses responding to the issue of food safety:

Food Safety Training: ServSafe®

A one-day training program with exam

The ServSafe® program, the industry's leading food safety training and certification program, provides the latest information and tools that you can use every day.

Starting at the beginning? Take Penn State's Certification class. Need to update your current credential? Enroll in our Recertification class. Upon completion and passing of the exam you can earn a Basic ServSafe® Food Safety Certification valid for five years. **Either way, equip yourself with the information you need to take the food safety examination by the National Restaurant Association and register today.**

Basic Retail HACCP

(Hazard Analysis and Critical Control Point)

A one-day training program with exam for the advanced food service professional

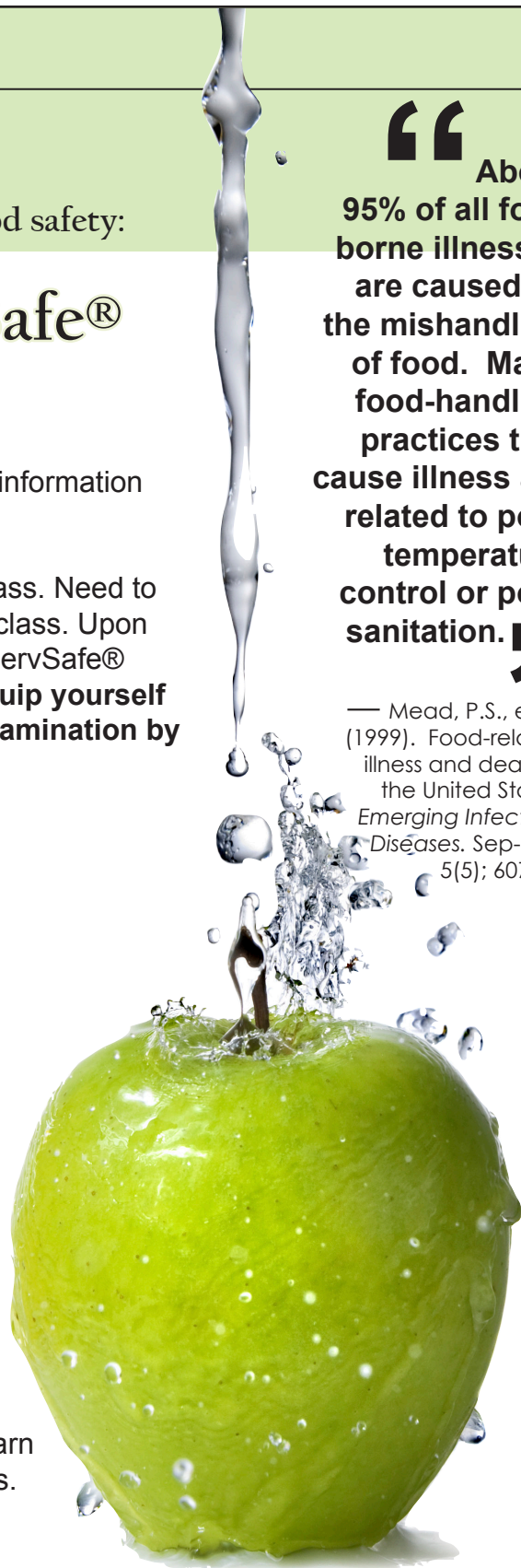
Calling all food handlers, front-of-house team members, back-of-house team members, cooks, key employees and supervisors: Do you know how to prevent food-borne illness in your foodservice establishment? Get trained today in HACCP and learn the most common causes of food-borne illnesses, how to identify hazards associated with food preparation and to apply standard operating procedures for food safety.

The HACCP preparation course can equip you with the information you need to take the Basic HACCP Certification Exam. Upon completion and passing of the exam you will earn a Basic HACCP Food Safety Certification valid for four years.

Prerequisite: ServSafe® Certification

“ About 95% of all food borne illnesses are caused by the mishandling of food. Many food-handling practices that cause illness are related to poor temperature control or poor sanitation. ”

— Mead, P.S., et al. (1999). Food-related illness and death in the United States. *Emerging Infectious Diseases*. Sep-Oct; 5(5): 607-25.



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