

2018 Training Dates & Locations

January

10 - Crestview
17 - Kissimmee
18 - Fort Meyers
22 - Cocoa
24 - Panama City

February

12 - Largo; Orlando
13 - Live Oak
15 - Starke
20 - Crawfordville
22 - Panama City

March

8 - Fort Meyers
12 - Orlando
14 - Poinciana
21 - Panama City
26 - Cocoa
29 - Starke

April

9 - Orlando; Largo
11 - Defuniak Springs
25 - Panama City

26 - Starke

May

14 - Orlando; Cocoa
15 - Crawfordville
16 - Kissimmee
17 - Fort Meyers
24 - Starke, Panama City

June

7 - Ocala
11 - Largo; Orlando
21 - Starke
26 - Live Oak

July

9 - Orlando
11 - Crestview
23 - Cocoa

August

13 - Orlando; Largo
15 - Kissimmee
21 - Crawfordville
23 - Starke

September

10 - Orlando
17 - Cocoa
20 - Fort Meyers

October

8 - Largo; Orlando
9 - Ocala
10 - Defuniak Springs
17 - Live Oak
25 - Starke

November

12 - Orlando
13 - Crawfordville
15 - Starke; Fort Meyers
19 - Cocoa

**For West Palm Beach ServSafe classes call:
Ada Medina-Solorzano (561)-233-1742**

Mission

The University of Florida's Food Safety and Quality Program is dedicated to providing training which enables food managers and staff to offer Florida consumers food that is prepared in a clean and safe environment.

This training is offered through IFAS Cooperative Extension County Offices throughout the State of Florida. We conduct a comprehensive training that provides the most up-to-date information and current regulations. University of Florida County Faculty teach the program and can create a personalized training for your establishment.

Upon successful completion of the training, participants will receive a Certificate of Attendance from the University of Florida Food Safety and Quality Program.

Once you pass the ServSafe® Manager's Exam, you will receive a National Certification valid for five years. Certification is required in Florida for food managers of all establishments licensed by the Department of Business and Professional Regulation, the Department of Agriculture and Consumer Services and selected licensees of the Department of Health.



Amy H. Simonne, Ph.D.
Professor

Program Contents

Food Safety Concepts:

- Personal Hygiene
- Food Safety Hazards
- Importance of Food Safety
- HACCP Concepts and Food Codes
- Proper Cleaning and Sanitizing Procedures
- Safely Receiving, Cooling, Serving, and Storing Foods
- Proper Thawing, Cooking, Hot Holding, and Reheating Foods

**Department of
Family, Youth and Community
Sciences**

2018 Food Safety and Quality Program



Dedicated to Food Safety Education

Please visit our Eventbrite page for
current schedules & locations:
<https://tinyurl.com/FoodSafetyUF>

For more information:
Call: (352) 846-2270
Call Toll-Free: (888) 232-8723
Fax: (352) 392-8196



Registration Form for Checks & Money Orders

Please Note:

Please print clearly to insure accurate registration. Textbook will be sent to the Mailing Address that you provide. Confirmations will be sent via email unless none is provided.

First Name: _____ Last Name: _____

Organization Name: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Tel: _____ Fax _____ Email: _____

Training Location: _____ Training Date: _____

Check the appropriate box below for **exams** in a different language or in large print.
Note that foreign exams are printed side-by-side in **both English and the selected language**.

Spanish French (Canadian) Chinese Japanese Korean Large Print

Registration Fees **

Check "Class and Exam" or "Re-Test" and check if you need a textbook

<input type="checkbox"/> Class and Exam	110.00
<input type="checkbox"/> Class and Exam w/ Textbook <input type="checkbox"/> English <input type="checkbox"/> Spanish	165.00
<input type="checkbox"/> Re-Test (Only for past participants who did not pass the exam)	75.00
<input type="checkbox"/> Class and Exam w/ Textbook: FedEx Overnight Shipping (FedEx will not deliver to a P.O. Box)	180.00

Total Enclosed: \$ _____

****Payment is due with registration.
Sorry, fees are not refundable.**

Please register by fax or by mail:

1. Complete registration form

2. Write check or money order to:

University of Florida

3 **Mail Payment to:**

**University of Florida
Food Safety and Quality Program
PO Box 110310**

Gainesville, Florida 32611

You may fax registration to: (352) 392-8196

Register Online with Credit Card

For official use only

Date _____ Book Mailed: _____

Check/MO# _____

- You must register at least **3 business days before the training date** (Business days are Monday through Friday, not counting holidays).
- Training classes are one day, starting at 8:30 a.m. and ending at 5:00 p.m.
- ****The maximum allowed time to take the test is 2 (two) hours**
- You may reschedule your class if you are unable to make it to your original date.
- A "No Show" **does not** merit a refund or credit.

We **highly recommend** studying the textbook

- (ServSafe® Manager, 6th Edition) prior to attending class. See registration form for order info.
- Accepted forms of payment include credit card (**online only**), money order, or check (personal or business).
- Once your registration and payment are received you will be sent instructions, a map, a receipt (plus the textbook if you order it).
- **NO walk-in registration is permitted.**
- The exam is ninety questions in multiple-choice format. It is given the same day as the class (plan about 8 hours total for training and exam). The score needed to pass the exam is 75%.

IN COMPLIANCE WITH ADA REQUIREMENTS, PARTICIPANTS WITH SPECIAL NEEDS CAN BE REASONABLY ACCOMMODATED BY CONTACTING THE FOOD SAFETY AND QUALITY PROGRAM AT LEAST FOUR WEEKS PRIOR TO THE CLASS DATE. WE CAN BE REACHED BY PHONE AT (352) 846-2270, OR BY FAX AT (352) 392-8196.



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FoodSafetyQualityProgram](https://www.facebook.com/FoodSafetyQualityProgram)