REGISTRATION INFORMATION

What is included with my registration?

- 2-Day Course
- ANSI-CFP Accredited Certified Professional Food Manager examination (CPFM)
- "Food Safety: It's Our Business" course book in English, Spanish, or Chinese/Mandarin

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver's license, ID card, military ID, or passport. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received at least two days before the course start date.
- Substitutions may be made by emailing Julie Prouse at ilommert@ag.tamu.edu.
- If the course is canceled, a full refund will be made.
- If you "transfer classes," you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned** checks.

Mail completed registration form and your check or money order to:

FPM 2253 TAMU 118 Cater-Mattil College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at http://foodsafety.tamu.edu/ or contact:

Abigail Pritchard, CEA-FCH 1010 E. 8th St., Rm. 102 Office: 432.498.4071 ab-Pritchard@tamu.edu http://ector.agrilife.org



Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.



FOOD MANAGER

CERTIFICATION

2-DAY

TRAINING

TEXAS A&M AGRILIFE

EXTENSION SERVICE

Contact the Extension Office

if you are attending the training.

432-498-4071

THANK YOU!!!

June 23-24, 2020 Cost is \$125.00 8:00 AM - 5:00 PM

Ector Extension Office 1010 E. 8th St. <u>Class Room 104</u> Odessa TX 79761-4634 Texas A&M AgriLife Extension Service Food Manager Certification Program will teach food managers about:

FOOD SAFETY AND SANITATION

- Foodborne illnesses/outbreaks
- Types of contamination
- Food safety hazards
- Identifying foodborne illnesses
- Personal hygiene



FOOD FLOW AND HACCP



- Hazard Analysis Critical Control Point
- Purchasing and receiving food safely
- Keeping food safe during preparation

MANAGING THE OPERATION

- Sanitary Facilities
- Pest Management
- Sanitation Regulations





How can this course help you?

- ✓ Understand major causes of foodborne illness and how to prevent them
- ✓ Boost employee morale by increasing their professionalism.
- ✓ Improve relationships with health officials.
- Receive information in order to train your staff on-site.
- ✓ Increase food safety knowledge of your employees.
- ✓ Upon passing the certification examination, you will fulfill state requirements for *Certified Food Manager* status.



REGISTRATION FORM FOR 2-DAY FPM PROGRAM

FIRST AND LAST NAME
ADDRESS
CITY
CITY
ZIP CODE
ZII CODE
TELEPHONE
ESTABLISHMENT

Please check which language of BOTH materials you would like to receive for your Food Managers program;

Course English	Spanish Mandarin/Chinese
Exam: English Korean	☐ Spanish Mandarin/ ☐ Vietnamese Chinese

Make your check or money order payable to:

FPM Training Act. 230202

A \$20.00 fee will be assessed on all **returned checks**.

Mail completed registration form and your check or money order to:

FPM 2253 TAMU 118 Cater-Mattil

College Station, TX 77843-2253