

REGISTRATION INFORMATION

What is included with my registration?

- 2-Day Course (16 hours)
- ANSI-CFP Accredited Certified Professional Food Manager examination (CPFM)
- “Food Safety: It’s Our Business” course book in English or Spanish

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 jlommert@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

114 C Kleberg 2253 TAMU
College Station, TX 77843-2253

Need more information?

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

Jane Rowan
CEA-FCS
Taylor County

Debbie Hailey
CEA-FCS
Jones County

Sandy Taylor
Runnels County

TEXAS A&M AGRILIFE EXTENSION

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.

TEXAS A&M AGRILIFE EXTENSION



FOOD MANAGER

Date
May 19-20, 2014

2-DAY

Time
8:00 am-5:00 pm

CERTIFICATION

Place
Taylor Co. Extension

TRAINING

Office

OF

County
Taylor

TEXAS A&M

AGRILIFE

EXTENSION

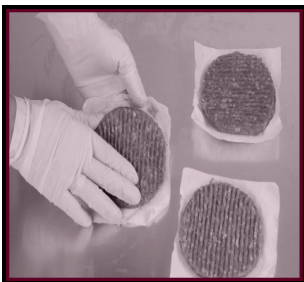
SERVICE

Cost
\$125.00



FOOD SAFETY AND SANITATION

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



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.

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



**REGISTRATION FORM FOR
2-DAY FPM PROGRAM**

FIRST AND LAST NAME _____

ADDRESS _____

CITY _____

ZIP CODE _____

TELEPHONE _____

ESTABLISHMENT _____

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

Course book:	<input type="checkbox"/> English	<input type="checkbox"/> Spanish	
Exam:	<input type="checkbox"/> English	<input type="checkbox"/> Spanish	<input type="checkbox"/> Chinese
	<input type="checkbox"/> Vietnamese	<input type="checkbox"/> Korean	

Make your check or money order payable to:

Food Protection Management Training Act. 230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

Training dates: May 19-20, 2014

Training times: 8:00 am—5:00 pm

Location of training: Taylor Co. Extension Office

County of training: Taylor

Instructors: Jane Rowan, Debbie Hailey

Registration Deadline: May 6, 2014