

Registration & Fees

☉ *\$165 for 8 Hour Certification*

☉ *\$75 for 4-hour Refresher Course*

\$75 for the Cooking for Large Groups

How to register:

**Contact
Pine Tech**

**Di Anna Abrahamsen
320-629-5176**

**Or
Register on-line**

Go To www.pine.edu

Down on the right side under “Departments”,
Choose “Continuing Education & Cust Training”

On the left side, under “Departments”,
choose “Professional Skills & Training”

Scroll down to “ServSafe Certification”

Choose the course you wish to take,
And click on “Register For Courses”

Please note:

***Discounts are available for larger groups or
Local Chamber Of Commerce Members.***

***Please Call for details @
320-629-5176***

**This course contains he latest 2017 FDA
Food Code Guidelines**

The U.S. Food Code is released by the FDA every 4 years as a guide or model from which health jurisdictions can develop their food service sanitation standards. This Food Code represents the FDA’s best advice for a uniform system of provisions that address the safety and protection of food offered in food service establishments.

Pine Tech College
900 4th Street East
Pine City, MN 55063

ServSafe
National Restaurant Association

Food Safety Certification

**Take The Servsafe Certification
Course and Exam
On The Same Day**

Course Dates:

Monday February 18, 2019

Monday March 18, 2019

Monday May 6, 2019



Course Conducted At

**Pine Innovation Center
900 4th Street SE
Pine City, MN 55063**

To Register—See Inside

**Also Included:
Learn the Top 20 Changes to the
MN Food Code**

Why Choose Classroom Training At Pine Tech Over On-Line Training?

- ◆ It's cheaper! - At Pine Tech College, you get the class, the manual, all handouts and the exam for \$165. The online course, without a manual, and an exam at a separate proctored site can cost over \$220 .Manual is extra.
- ◆ You take the course and the exam on the same day.
- ◆ You get the course taught by a knowledgeable instructor who makes the material taught easy to understand, and can answer any questions you may have.
- ◆ You take the class with other students, where you can learn and interact with your peers.
- ◆ As mentioned earlier, you take the exam immediately after taking the course. Although you have 90 days to complete the on-line course, you still have to find a site to take your exam, at a later date, long after you may have forgotten much of the material taught.
- ◆ At Pine Tech you get treated like an important person, not just an on-line session number.



Here is what you will learn:

The Top 20 Changes to the MN Food Code that went into effect January 1st, 2019, Plus

Servsafe Certification

- **The Latest FDA Food Code updates**
- **Based on new 2017 JTA (Job Task Analysis)**
- Food safety hazards
- Types of food born illnesses
- How food becomes contaminated
- Time and temperature controls
- Personal Hygiene
- Cleaning & Sanitizing
- Receiving & storing
- Preparing & cooking
- Cooling & reheating
- Holding & serving
- Food allergen management

The course, the book and exam are in English only.

When we receive your registration and payment, we will send you the **New ServSafe Manager 7th Edition** manual. Our workshop is compact and fast moving. Studying before the course is encouraged.

You must bring your book to the class!

Registration Fees:

Initial Certification Course—8 Hours

\$165 per person—fees include the 8-hour certification course, the ServSafe Manager 7th Edition Manual and the exam. Certification is valid for 5 years.

Lunch Is Not Provided

Refresher Course—4 Hours

\$75 per person—fees include the 4 -hour refresher course and a food safety refresher guidebook. The certificate is generally valid for 3 years, but may depend on the date of the initial certification.

Cooking Safely For Large Groups

\$75 per person—basically the same course as the 4-hour refresher course—this course meets the State of MN requirements for the “Person-In-Charge” rule, which , if the facility requires a food license, someone from the facility must meet the Person-in-Charge food safety training requirement.



**To register, call
320-629-5176**