

ServSafe® Food Safety Training Certification



Taught by Certified Instructor, Paige Bishop

This training and assessment program is a complete solution to deliver consistent food safety training to employees.

ServSafe® Food Safety covers five key areas:

- Basic Food Safety
- ♦ Personal Hygiene
- ♦ Cross-Contamination and Allergens
- ♦ Time and Temperature
- ♦ Cleaning and Sanitation

Register at the Continuing Education Building located on the BRTC Pocahontas campus, College Drive, between the hours of 8:00 a.m. and 3:30 p.m.

For additional information or alternate registration:
Call 870-248-4180, e-mail cally.shore@blackrivertech.edu,
or visit our website at www.blackrivertech.edu/community/cce
and click on Pocahontas Campus.

**Corporate &
Community
Education**

Date:

**Saturday,
April 13**

Time:

8 a.m. - 5 p.m.

1-hour

Lunch Break

Cost:

\$159.00

**(includes
book & exam)**

Registration

Deadline:

**Thursday,
March 28**

