

## ServSafe® Food Manager's First-Time Certification



Taught by Certified Instructor, Bert Clevenger

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

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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 870-248-4182, e-mail [pattib@blackrivertech.edu](mailto:pattib@blackrivertech.edu),  
or visit our website at <http://blackrivertech.org/about/community/cee>  
and click on Pocahontas Campus.

Corporate &  
Community  
Education

Date:

March 21-23

Time:

Tues. & Wed.  
9 a.m. - 4 p.m.

Thurs.  
9-12 a.m.  
Testing

Cost:

\$215  
*Includes  
Book & Exam*

Registration  
Deadline:

Thursday  
Feb 28.



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