



August 13, 2013

MSCC Offering ServSafe® Food Protection Manager Course

Mid-South Community College will present a one-day food safety course on Saturday, Sept. 28, to emphasize the importance of preventing foodborne illness. Cost for the course, which meets 8 a.m-6 p.m., is \$165.

No more than 35 students will be accepted for the class, so early registration is encouraged. The enrollment deadline is Monday, Sept. 2, at 9 a.m.

According to the Center for Disease Control, foodborne illnesses cost the U.S. \$152 billion in health-related expenses in 2010 and resulted in as many as 5,000 deaths.

“Understanding the flow of food and proper food-handling techniques can help make your operation safer and more efficient,” said Claudine Cooper, Lead Faculty for the Jeremy M. Jacobs Hospitality Management Program at MSCC, who will direct the training.

Cooper has earned National Restaurant Association Educational Foundation (NRAEF) Instructor/Registered ServSafe® Proctor - Food Protection Manager Certification. She also holds NSF International Allergen Awareness Certification “Train the Trainer,” and NRAEF certification in Nutrition for the Foodservice Manager.

“Successful completion of this training will help protect your customers, your brand, your business, and your profits by increasing professional skills, competency, and compliance by instilling proper food-handling techniques.”

Topics for the ServSafe® Food Protection Manager Course include the importance reputable suppliers, proper cleaning and sanitizing, necessity of personal hygiene for food handlers, cross-contamination prevention, time/temperature control,

foodborne illness, and allergens. Trainers will focus specifically on the flow of food and proper food-handling techniques.

By the end of the course, participants should be able to identify potentially hazardous (PHF) and temperature/time controlled for safety (TCS) foods, should thoroughly understand the causes of biological, chemical and physical contamination, and should understand the importance of adhering to FDA Food Code standards as well as local and state regulatory requirements.

The course will benefit food service owners, directors, managers, supervisors, chefs, cooks, food handlers, and back-of-house team members. “All of these people play vital roles in protecting the public from foodborne illnesses, and this safety course will help them stay ahead of the curve.”

Materials provided will include ServSafe® Managers, 6th Edition Training Manual, and ServSafe® Certification Exam, Exam Answer Sheet

At the conclusion of the course, participants will be prepared to take the ServSafe® Food Protection Manager Certification Exam accredited by the American National Standards Institute (ANSI) – Conference for Food Protection (CFP). Successful completion of the exam will merit a food safety certification awarded by National Restaurant Association Solutions, LLC, which is valid for five years.

ServSafe® training and certification is recognized by more federal, state and local jurisdictions than any other food safety certification and meets or exceeds requirements for local regulatory compliance.

For further information about the training, please contact Cooper at (870) 733-6826, cmcooper@midsouthcc.edu.