Become Certified in Food Safety (Level 2) at Ohio University Lancaster
Monday and Tuesday December 17 & 18, 2018
8:00 a.m. - 5:00 p.m. in Brasee Hall Room 414

WHO SHOULD TAKE THIS CLASS?
• Food service employees & managers
• Healthcare professionals
• All interested in safe food handling practices

GOAL
This class will improve participants’ knowledge of food safety and service. This course is designed for managers and employees who work in a food service operation, healthcare professionals, and people interested in keeping the food they eat safe.

OBJECTIVES
• Recognize the importance of safe food. Each year an estimated 76 million people get foodborne illness and 5,000 die from foodborne illness.
• Learn how to implement a HACCP system.
• Identify the causes of foodborne illnesses and explain how their occurrences can be avoided.
• Purchase, receive, and store food safely.
• Protect food during preparation and service by observing the time-temperature principle.

WHY NOT JUST TAKE THIS CLASS ONLINE?
Participants will get instruction from an industry expert who has 35 years of food service experience who will share his experience and answer all of your questions. Bring a flash drive to class and get all the PowerPoint slides and review material which you can use to study and train your staff. Your instructor will be happy to serve as a food safety resource to you in the future.

CERTIFICATION EXAMINATION
On December 18 participants will take the National Restaurant Association’s ServSafe Examination. A score of 75% or better will lead to certification in food safety. The Ohio Department of Health recognizes this certificate and it is often called ServSafe.

PRESENTER: Rich Neumann M.S. FMP
Rich Neumann is the Director of Culinary Services at Ohio University. He is responsible for budgeting, food safety, strategic planning, and day to day operation of three dining halls, five cafes, three markets, five regional campus café locations, the central production kitchen, bakery, vegetable processing, and warehouse. Ohio University Culinary Services serves 4.1 million meals per year and has annual sales of $48.1 million. Rich has 35 years of progressively responsible food service management experience and has experienced the food service industry from the bottom up.
Registration Form (Please Print or Type)

Registration is done on a first come first served basis. Each participant must complete a registration form. Duplicate this form as necessary. The class must have a minimum of 10 participants. Registration fee of $199 per person includes certification exam, book and all materials. If you do not want a textbook the registration fee is $179. Make checks payable to Ohio University. Please register by December 10, 2018.

Name ___________________________ Business Name ___________________________

Title ___________________________ Address ___________________________

City ___________________________ State _____ Zip _____________ Phone _____________

E-mail Address _____________________________________________________________

Send this form and $199 ($179 without book) per person to: 
Maryann Lape, Ohio University Lancaster, 1570 Granville Pike, Lancaster Ohio 43130
or call 740-681-3339 or email to Lape@ohio.edu