



## **SERVSAFE SANITATION & SAFETY**

ServSafe Sanitation & Safety course is based upon the National Restaurant Association Educational Foundation program. It includes a study of the HACCP (Hazard Analysis Critical Control Point) system and training in all areas of food safety relevant to a food establishment. Federal and state laws, rules, and regulations governing food service operation are emphasized. This course is designed to help the student develop an understanding of the basic principles of sanitation and safety and to be able to apply them in the food service operations. Managers need to know food safety and the critical importance of its role. And they need to learn how to share food safety knowledge with every employee.

For more information and registration contact Amanda Hill at (423) 798-7946 or [Amanda.Hill@ws.edu](mailto:Amanda.Hill@ws.edu)

### **REGISTRATION INFORMATION**

**Dates:** March 22, 2019

**Times:** 8:00 am- 6:00 pm

**Location:** Walters State Community College – Sevierville  
1710 Old Newport Highway  
Sevierville, TN 37876

**Fee:** \$99.00 (includes exam)

**Number of Seats:** **25** (Register early to save your seat).

**Instructor:** Chef Joe Cairns

**CEU:** 0.9

