Food Protection Manager Certification Course

Saturday, March 21, 2014
9:00 a.m. to 5:00 p.m.
Sequoia Hall 109
California State University, Northridge
Pre-Registration is Required

This one-day course is designed to provide food professionals with critical knowledge and skills about food safety and sanitation. Concepts covered in this practical training include:

• The dangers of foodborne illness, how to prevent it and the keys to keeping food safe during all stages of receiving, food storage, preparation and serving, and cooling and reheating.
• All aspects of appropriate cleaning and sanitation as well as pest management.
• Effective methods of training employees to understand and follow safe food handling practices.

The ServSafe exams is appropriate for students, faculty, and professionals in: Food Science, Nutrition and Dietetics, Environmental and Occupational Health, Recreation and Tourism Management, Hotel and Restaurant Management and other fields.

Registration is required.
To Register visit our website
www.csun.edu/marilyn-magaram-center

For more information contact us at:
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Marilyn Magaram Center for Food Science Nutrition and Dietetics