

ServSafe Food Safety Training

Due to recent publicity regarding foodborne illness outbreaks, your customers are more concerned about food safety.

Don't miss this opportunity to obtain certification from the National Restaurant Association and update your skills in foodborne illness prevention. You will:

- Receive a 7th Edition *ServSafe Manager* reference book for your establishment.
- Discover the critical areas of food safety.
- Learn to develop your own HACCP program.
- Be able to implement facility sanitation and employee training.

Prior to the training, you will receive the *ServSafe Manager* book. The class is taught in English.



Program Content

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food
- Purchasing, Receiving and Storage
- Preparation and Service
- Food Safety Management Systems
- Sanitary Facilities and Pest Management
- Cleaning and Sanitizing

ServSafe Course Pricing

*Nebraska Restaurant Association
Members - \$130.00*

Non-Members - \$140.00

Price Includes:

ServSafe 7th Edition book, exam answer sheet, class and lunch

Contact Gary for offsite group classes.

Online exams can also be taken at the Nebraska Restaurant Association office. Contact Brandy Nielson for more information.

402-488-3999 ext. 2

ServSafe Manager Course Registration Form

Name(s) _____

Business _____

Address _____

Email Address _____

Phone _____

Zip _____

Which date will you attend?

_____ February 20th, 2019

_____ March 20th, 2019

_____ April 17th, 2019

Classes begin at 8:00 am and are held at daVinci's on 11th and G Street in Lincoln, Nebraska

_____ May 17th, 2019

_____ June 19th, 2019

NRA Member? Yes No

Return this portion with payment for book, course, certification exam and lunch. Registration must be received at least 2 business days in advance of class. Or, contact Gary to make arrangements.

No refunds will be given 3 days before the ServSafe Food Manager Course.

Mail registration to:

Gary Hosek
730 Cottonwood Drive
Lincoln, NE 68510
402-416-4432 gary.hosek@gmail.com

Make checks payable to: Gary Hosek

Gary Hosek

R.E.H.S

Certified ServSafe Instructor



Gary earned his Masters of Public Administration from the University of Nebraska, Omaha and has over 41 years' experience in public health with special skills in program development, health inspections and audits, HACCP training and ServSafe training. Gary earned the University of Nebraska Extension Team Award for ServSafe, as well as the Distinguished Service Award from the National Institute for the Foodservice Industry.



*A Certification Program by
The National Restaurant Association
and taught by Gary Hosek*

2019 Class Dates

February 20th

March 20th

April 17th

May 17th

June 19th

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11th and G Street – Lincoln

Gary Hosek
402-416-4432
Gary.hosek@gmail.com

