

SERVSAFE FOOD SAFETY TRAINING

Online Registration
<https://go.unl.edu/wcservsafe>

Food Managers

ServSafe Manager Course is a 8-hour premier food safety training and certification course.

It is recognized by federal, state and local health jurisdictions in the United States.

This course is designed for restaurant owners, managers, food handlers, dietitians, dietary managers.

- protect your customers from food-borne illness & improve food quality
- reduce liability risks
- improve profitability & give your business a competitive edge
- course includes food microbiology, sanitary food handling & storage, personal health hygiene & housekeeping, and pest control & safety procedures.

Register 2 weeks prior to course date.

Cost: \$130.00

Lexington

October 19, 2022 - 8:30-5:00

October 18, 2023 - 8:30-5:00

North Platte

February 9, 2023 - 8:30-5:00

May 23, 2023 - 8:30-5:00

McCook

August 9, 2023 - 8:30-5:00

Food Handlers

ServSafe Food Handlers is a 3.5 hour course for food service workers.

Topics discussed will include:

- basic food safety
- personal hygiene
- cross contamination & allergens
- time & temperature
- cleaning & sanitation

Register 2 weeks prior to course date.

Cost: \$25.00

Lexington

March 30, 2023 - 8:30-12:00

Sept. 20, 2023 - 8:30-12:00

North Platte

March 29, 2023 - 1:30-5:00

August 10, 2023 - 8:30-12:00

McCook

March 28, 2023 - 1:30-5:00

September 19, 2023 - 1:30-5:00



For more information contact:

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