

Registration Form

“ServSafe Handling Course”

Registration Fee: \$85.00

Lunch is on your own

Registration Deadline:

April 11, 2011

Name: _____

Title: _____

Agency: _____

Address: _____

Phone: (____) _____

Special accommodations needed due to a disability: _____

Please make checks payable to:

Area Agency on Aging Region 9, Inc.
60788 Southgate Road
Byesville, Ohio 43723

Telephone inquiries to 1-800-932-7277
extension 4912 or fax to 740-439-3592.

*Directions to
Area Agency on Aging
Region 9*

60788 Southgate Road, Byesville, Ohio

From 77 North or South, take the interchange to I-70 West at Cambridge. From there, take Exit #178 (State Route 209). Turn left at the light. Follow this road approximately 2 miles. The Southgate Office Center will be on your left. Parking is in the rear right parking lot.

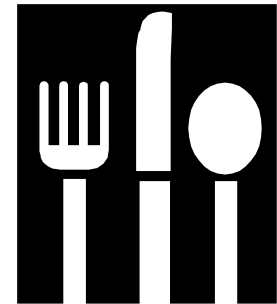
If traveling on 70 East, take Cambridge/Byesville Exit (State Route 209) and turn right at the light. Follow same directions as above.



**AREA AGENCY ON AGING
REGION 9, INC.**

PRESENTS

ServSafe Food Handling Course



April 18 and 21, 2011

8:00 a.m. – 4:30 p.m.

(Registration Begins at 7:45am)

**Area Agency on Aging - Region 9, Inc.
60788 Southgate Road, Byesville, OH 43723**

Voice(800)945-4250 ♦ Fax(740)439-3592

*Serving Ohio's Belmont, Carroll, Coshocton, Guernsey,
Harrison, Holmes, Jefferson, Muskingum, and
Tuscarawas counties for over 25 years*

Funded in part by the Ohio Department of Aging

ServSafe Food Handling Course

April 18 and 21, 2011

8:00 a.m. – 4:30 p.m.

Location:

Area Agency on Aging Region 9

Costs: \$85.00

Includes the fifth edition
textbook

* Lunch is on your own.

Registration Deadline:

April 11, 2011 to Alicia Wutrick,
Ext. 4912.

About the Trainer:

Carol Baker is a graduate of Ohio University and was trained as a Nutrition Specialist by Ohio State University. Carol is a Planning Associate in the Quality Improvement Department at Area Agency on Aging Region 9, Inc. and graduated in 2007 with a Masters from the College of Social Work at Ohio University. Carol was certified in 2003 as a ServSafe Instructor and Proctor through the National Restaurant Association Educational Foundation. She has since recertified her position through 2013.

Who Should Attend?

Foodservice Management Staff (Head cooks or staff responsible for monitoring/inspections).

Participants passing the 90-question test, are given certificates from the National Restaurant Association.