



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.

[Register Here!](#)

Dates: February 25, 2022

Times: 8:00 am- 6:00 pm

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

Fee: \$109.00 (includes exam)

Limited number of Seats: (Register early to save your seat).

Instructor: Chef Joe Cairns

CEU: 0.9

For more information and registration contact Kellie Hendrix at (423) 798-7988 or Kellie.Hendrix@ws.edu