

Wheelwright Consultants

Hospitality Management Consulting and Training Since 1995!

8 Poquanticut Ave
N. Easton, MA 02356

15 Grove Street
Greenfield, MA 01301

ServSafe® Re-Certification In Foxborough – 10/16/12

Satisfy Massachusetts' requirements for food safety re-certification right here in Foxborough!

Program to be given by Wheelwright Consultants, providers of consulting, marketing, and training for the hospitality industry since 1995!

Services Offered by Wheelwright Consultants:

- ✓ Design Assistance – for both the kitchen and front of house.
- ✓ Diversity Training – including ADA Compliance and Sexual Harassment Prevention.
- ✓ Food Safety Training and Consulting.
- ✓ Management Advisory Services – to make your business more successful and profitable.
- ✓ Marketing Services – including Website Design and E-Marketing.
- ✓ Training and Development programs for staff.

On the web: www.wheelwrightconsultants.com

Main Office: (413) 774-2786

Wheelwright Consultants is a member of:

- Connecticut Restaurant Association
- Massachusetts Latino Chamber of Commerce
- Massachusetts Restaurant Association
- Museum Association of New York
- New England Museum Association

Massachusetts' Requires Food Safety Re-certification Every Five Years!

If your Massachusetts' Food Protection Manager Certification was issued in 2007 it has already expired or soon will. In order to renew your food license for 2013 you may be required to provide a copy of a current food safety certification.

The Foxborough Health Department has arranged for Wheelwright Consultants to provide a ServSafe® Re-Certification Program and Examination on Tuesday, October 16, 2012 in the McGinty Room at the Public Safety Building – 8 Chestnut Street from 1-7:00 PM. Pre-registration is required by October 4, so that study materials can be sent to you.

Based upon the National Restaurant Association's ServSafe® Food Safety program, the world's most widely recognized food safety training program, this refresher will provide:

- A review of the basic principals and concepts of safe food handling.
- Information on changes included in the 2011 FDA Food Code.
- Updates on Massachusetts' food safety regulations.

All of this will be presented in an interesting and enjoyable program that will help you learn the information and understand how it can be applied profitably in your business.

The program presenter will be Eric F. Nusbaum, Ph.D., CHA. Eric taught hotel management at the University of Massachusetts for nine years, winning five awards for excellence in teaching. He has managed chain and independent restaurants and hotels, private clubs, and senior feeding centers and has been a Health Agent in Massachusetts.

This special program has a special price of only \$150.00 per participant* including:

- ✓ Re-certification Booklet – shorter and easier to read than the full ServSafe® book.
- ✓ Four- hour food safety review program.
- ✓ Light snacks and beverage.
- ✓ Certification Exam.

* Discounts available for Not-For-Profit Businesses – call (413) 774-2786 for more information or to pay by Visa, MasterCard, or Discover.

Cut Registration Form on Dotted Line and Return by Mail

Mail-In Registration Form – Foxborough ServSafe® Re-Certification Form

Name(s): _____ Business Phone: _____

Business: _____ Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Number of participants _____ x \$150.00 = _____ Total Due Check #: _____

Return Registration form with check or purchase order by October 5 to:
Wheelwright Consultants, 15 Grove St., Greenfield, MA 01301