

# SPRING 2012

## Culinary Arts Program

### ServSafe® Training Course

Maximize your efficiency while learning the industry's standard in safety training. Our 12-hour training course features instructor led training including the exam. (A minimum test score of 75% is needed for food safety certification with the National Restaurant Association Education Foundation).

A required course for most managers, our ServSafe® training course provides you with the tools needed to identify and prevent food borne illnesses. Identify problem areas in the flow of food throughout your operation and learn to minimize risk factors. Everyone knows that cleanliness is important. In this class, sanitation is presented in a practical, applicable manner, including pest control issues.

**Tuition:** \$150.00

**Books/Materials:** \$60.00

**Course #:** NPD 401 M1

**Dates:** Sat, Feb. 11 – Mar. 3

**Time:** 10:00 am – 1:00 pm

**Place:** Paterson, HC205

**Course #:** NPD 401 M2

**Dates:** Mon, Mar 5 – Apr 2

**Time:** 6:30 - 9:30 pm

**Place:** Paterson, HC205

**No class March 12**

**Course #:** NPD 401 W1

**Dates:** Sat, Apr. 21 – May 12

**Time:** 10:00 am – 1:00 pm

**Place:** Wanaque, TBA