

# Food Handler's Certificate Training

Spring 2012 Classes



## About the Instructors

**Zeus Goldberg** is the creator and owner of the three famous Woods Restaurants in Manhattan. He achieved two stars consecutively from the New York Times, the first time that honor was ever bestowed on a restaurateur.

Mr. Goldberg redesigned the prestigious Seagrill at Rockefeller Center as well as many food service venues at Lincoln Center, including The Metropolitan Opera.

Mr. Goldberg has traveled extensively, lecturing on food service topics. He teaches this course with the belief that, like a good meal, this material need never be dry.

**John Petraiuolo** has more than 20 years of experience in the restaurant industry. He has been a National Restaurant Association instructor for over 15 years.

Mr. Petraiuolo conducts restaurant inspections and performs consultations with restaurants. He brings his enthusiasm and knowledge to every Food Handler's class.

## FOR MORE INFORMATION, CONTACT:

### **Tony Sebastiano**

*Regional Director*

Foothills Adult & Continuing Education

355 Goshen Road • P.O. Box 909

Litchfield, CT 06759-0909

Phone: 860.567.0863 or 1.800.300.4781

Fax: 860.567.3381

Email: [tonys@educationconnection.org](mailto:tonys@educationconnection.org)

## About the Program

The Food Handler's Certification Training, developed by the Educational Foundation of the National Restaurant Association (NRA), is part of the Foundation's series of SERVSAFE® risk management. These programs were created to help food service managers and operators obtain the knowledge and skills needed to prevent food, alcohol, and safety-related incidents that could cause illness or injury to customers, residents, patients, employees, or any other third party.

A final examination is given during the last segment which is independently graded by NRA computers. A certificate will be issued upon successful completion of this exam. Since August 1997, the State of Connecticut has required by law that one employee at each location hold this certification.

Participants will learn:

- New Hazard Analysis Critical Control Points (HACCP), required by every public health department
- Introduction to Food Safety: Employee Health and Hygiene
- Safe Food Handling: Preparation and Service
- Cleaning and sanitizing

Course includes:

- Video instruction
- Frequent quizzes to monitor student progress
- Preparation for the certification exam

## Class Schedule - Spring 2012

### EDUCATION CONNECTION

355 Goshen Road, Litchfield

Thursday 4 Sessions  
Starts Jan 19, 2012 2:00p.m.-5:00p.m.

Wednesday 4 Sessions  
Starts May 2, 2012 2:00p.m. - 5:00p.m.  
\*no class 5/23

Instructor: Zeus Goldberg

COST: \$189 *\*Includes \$68 textbook with answer sheet, and test fees. **Please register at least two weeks before the start of the class.***

Middlebury Parks & Recreation  
1172 Whittemore Road, Middlebury

Saturday 1 Session  
April 28, 2012 8:30a.m. - 5:00p.m.

Instructor: John Petraiolo

COST: \$189 *\*Includes \$68 textbook with answer sheet, and Test. **Student must review textbook before class. Call 1.800.300.4781 for textbook information.***

***This class is approved for funding by the Workforce Investment Act (WIA). Call 860-496-3500 for more information.***

## REGISTRATION FORM

Food Handler's Certification Training  
Spring 2012

Mail Registration and Payment to:  
EDUCATION CONNECTION  
Attn: Foothills Adult & Continuing Education  
P.O. Box 909, Litchfield, CT 06759-0909

Social Security #: \_\_\_\_\_

First Name: \_\_\_\_\_

Last Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State \_\_\_\_\_ Zip Code: \_\_\_\_\_

Home Phone: ( ) \_\_\_\_\_

Business Phone: ( ) \_\_\_\_\_

Professional Affiliation: \_\_\_\_\_

Please check which course:

- Litchfield Class - Cost: \$189  
 Southbury Class - Cost: \$149

### Payment Method

Check # \_\_\_\_\_

MC \_\_\_\_\_ VISA \_\_\_\_\_

Card #: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Home Address: \_\_\_\_\_

Signature: \_\_\_\_\_