## **Pine Technical and Community College Classes**

OFFERED IN PARTNERSHIP WITH AANJIBIMAADIZING





## ServSafe Certification

ServSafe is a national certification program through the National Restaurant Association Education Foundation. ServSafe Food Manager for Minnesota requires an 8-hour class and successful passage of an exam.

In this class, the student will take the course and take the exam at the end of the course with a ServSafe certified instructor and certified proctor. Upon completion, participants receive a ServSafe certificate of passage and are "ServSafe certified" for five years.

## The class covers:

- The Latest Covid19 food safety updates
- Types of food borne illnesses
- How food becomes contaminated
- Time and temperature controls
- Personal Hygiene

- Cleaning & Sanitizing
- Receiving & storing
- Preparing & cooking
- Cooling & reheating
- Holding & serving
- Food allergen management

Location: D3 – Meshakwad Community Center (Community Room), 38043 Hinckley Rd, Hinckley, MN 55037

Date & Time: Thursday, April 1, 2021 from 9:00am to 5:00 pm

-or-

mursuay, April 1, 2021 mont 3.00am to 3.00 pm

Location:

D1- Aanjibimaadizing Office (Conference Room), 43500 Migizi Drive, Onamia, MN 56359

Date & Time: Wednesday, April 7, 2021 D1 from 9:00am to 5:00 pm

Course Requirements:

Apply with Aanjibimaadizing. Complete Training Orientation and COVID-19 Training.

- Workshop is compact and fast moving. Studying before the course is encouraged.
- Students must bring your book to the class! (Book will be provided.)

CLASS SIZES ARE LIMITED. ALL CLASS DATES ARE SUBJECT TO CHANGE TO DUE COVID-19.

For more information, contact **Karen** at **320-362-4139** (call or text) or **karen.pagnac@millelacsband.com** (email)