

Certified Food Manager Renewal Online Course Options

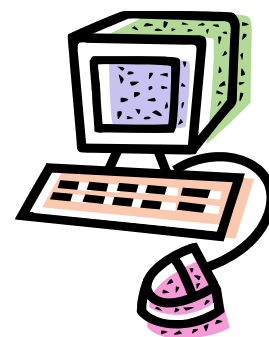
If you can get on the web, then you can earn your Renewal Credits with the University of Minnesota Extension's online *Serve It Up Safely™* course!

This convenient, interactive course meets all of the State of Minnesota requirements. Personalize your online course by selecting the four modules that are the most useful to you OR take the modules individually. A convenient option for employee training or to supplement Certified Food Managers needing one or two additional hours to complete the four hour training requirement.

- **Cleaning and Sanitizing - Basics**
 - ◇ Learn the basics of cleaning and sanitizing. New food employees and managers will find this module useful.
- **Cleaning and Sanitizing - Advanced (New!)**
 - ◇ Take a deeper look at issues related to cleaning and sanitizing. Experienced food employees and managers will find this module useful.
- **Cooling Principles (New!)**
 - ◇ Find out about the proper methods for cooling foods. Work through scenarios based on actual cases of Minnesota foodborne illness outbreaks and identify what went wrong.
- **Emerging Trends I**
 - ◇ Learn about food allergens, crisis management, catering, and food irradiation.
 - ◇ A highly-rated module for learning about new topics in the food safety field.
- **Emerging Trends II (New!)**
 - ◇ Learn about reduced oxygen packaging (ROP) and HACCP. A great module for experienced food service employees and managers or anyone using reduced oxygen packaging methods.
- **Personal Hygiene**
 - ◇ View basic information about the importance of personal hygiene in reducing the risks of contamination.
- **Preventing Foodborne Illness**
 - ◇ Learn the basics of preventing foodborne illness. Then test what you have learned by walking through the steps of making chicken salad.
- **Ready-to-Eat (RTE) Foods (New!)**
 - ◇ Find out about the special needs of ready-to-eat (RTE) foods. Then work through scenarios to determine the responsibility of the person-in-charge.

Features

- Interactive Format
- Video Clips
- Activities
- Interviews
- Case Studies
- Personalized Certificate



I love the fact that I can take this course at home on my own computer! I can work at it at my own pace! I also liked the links for websites if we are interested in more information on a topic.

—Course Participant March 2009

Flexibility

- Go at your own pace! You have 3 months to complete the course.

Registration Fee

- \$75 full four hour course
- \$20 for each individual module

Register at

www.extension.umn.edu/foodsafety

Questions

- ◇ Course registration: 1-800-876-8636
- ◇ Course content: driessen@umn.edu
- ◇ Certified Food Manager: 651-201-4502

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The University of Minnesota is an equal opportunity employer and educator.
For Americans with Disabilities Act accommodations, please call 1-800-876-8636.