



Instructors:

**Dr. P. M. Davidson, Professor and
Department Head**
Department of Food Science and
Technology, The University of Tennessee

Dr. W. C. Morris, Professor
Department of Food Science and
Technology, The University of Tennessee

**Complimentary parking is
available in the Children's Hospital
parking garage.
Please bring ticket to be stamped.**

Questions?

Bill Morris.....974-7331

Kathy Mount.....541-8442

**Next Food Safety Workshop:
November 1, 2010**

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Food Safety Certification in the Workplace

presented by

The University of Tennessee



Monday, March 15, 2010

hosted by



Children's Hospital

Leading the Way to Healthy Children

**2018 Clinch Avenue
Knoxville, TN**

**Meschendorf Conference Room
located on the second floor of the
Koppel Plaza Building**

Who Should Attend?

- This course targets healthcare first-line supervisors, cooks, servers, storeroom and sanitation workers.
- Certified Dietary managers may earn 6 hours in “Sanitation.”
- Registered Dietitians may earn 5.5 CEU’s.
- Administrators of Residential Homes for the Aged and Assisted Care Living Facilities may earn 6.75 CEU’s.

Program Goal

- To educate food service handlers on the impact that food safety has on their business.

Objectives

- Define how microorganisms affect food safety.
- Describe proper food handling procedures.
- Discuss proper cleaning and sanitation.
- Provide an introduction to the concept of HACCP (Hazard Analysis Critical Control Point).
- Discuss food allergies and their impact.

Registration Fee

\$35.00 per person

- Fee includes course materials, meals, breaks, and a certificate of training from The University of Tennessee.



*Germs are always around,
just waiting for you to
make a mistake . . .*



Program

8:30 - 9:00 a.m.	Registration & Continental Breakfast
9:00 - 9:45 a.m.	The Relevance of Food Safety in Today’s Food Business
9:45 - 10:15 a.m.	Introduction to the Basics of Food Microbiology
10:15 - 10:30 a.m.	Break
10:30 - 11:30 a.m.	Food Safety
11:30 a.m.-12:15 p.m.	Lunch
12:15 - 2:00 p.m.	Safe Food Handling <ul style="list-style-type: none">• Receiving and Storage• Hot Food Handling• Cold Food Handling• Left Overs• Personal Hygiene and Cross Contamination
2:00 - 2:15 p.m.	Break
2:15 - 2:45 p.m.	Handwashing Demonstration, Principles of Cleaning and Sanitation
2:45 - 3:15 p.m.	Allergens
3:15 - 3:45 p.m.	Principles of HACCP
3:45 - 4:00 p.m.	Summary & Questions
4:00 - 4:30 p.m.	Certification Test

Mail form & payment to:

Dr. Bill Morris

The University of Tennessee

Food Science & Technology

2605 River Drive

101 Food Safety and Processing Bldg.

Knoxville, TN 37996-4591

Registration Form

Name: _____

Address: _____

City, State, Zip: _____

Telephone: () _____

\$35 Registration fee per participant payable to *The University of Tennessee*

Deadline for Registration - March 8, 2010