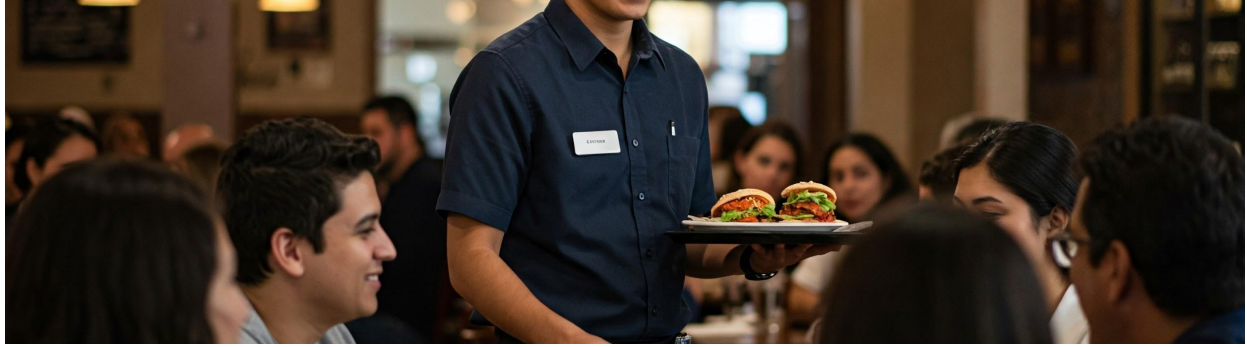


Tab 1



ServSafe Food Handlers Course

The **ServSafe Food Handler Course** is an essential program designed to provide individuals working in the food service industry with fundamental knowledge and skills in safe food handling practices. The course aims to prevent foodborne illnesses and ensure the safety of consumers.

What is the ServSafe Food Handlers Course?

The **ServSafe Food Handlers Course** covers a range of topics crucial for food safety, including:

- Basic food safety principles
- Time and temperature control
- Personal hygiene
- Cross-contamination prevention
- Cleaning and sanitizing
- Foodborne illness prevention

Why Take the Course with an In-Person Instructor?

Taking the **ServSafe Food Handlers Course** with an in-person instructor offers several distinct advantages:

Benefit	Description
Interactive Learning	Direct interaction with instructor and students for better understanding.

Benefit	Description
Personalized Guidance	The instructor tailors the course and provides individual feedback.
Real-Time Q&A	Immediate answers to questions, ensuring clarity.
Networking	Opportunity to connect with other industry professionals.
Enhanced Focus	Structured setting minimizes distractions and improves concentration.