



FREE TRAINING

SERVSAFE® FOOD HANDLER

PRE-TRAINING HANDS-ON EXPERIENCE

March 28, 2024 / 1:30—3:30pm

Location: Project SHARE —
5 N. Orange Street, Carlisle

What you can expect:

Participants will receive two hours of instruction and hands-on experience while assisting with one of Project SHARE's nutrition-related programs. They will also complete, on their own schedules, the two hours of ServSafe® Food Handler online training and their certification exam. Topics include:

- Basic Food Safety
- Personal Hygiene
- Time and temperature
- Cleaning and Sanitation
- Cross-contamination and allergens

Students who successfully complete the training will receive a certification from the National Restaurant Association.

Funding for this training program
is provided by a grant from



**Learn and practice
ServSafe® food
handling
procedures!**

**Eligibility requirements
include:**

- 18 years and older
- Must complete a brief interview to ensure training requirements can be met
- Able to attend hand-on experience session
- Willing and able to complete two hours of self-paced online study
- Participants must wear closed-toed shoes for the hands-on training



For more information, visit our
website at
www.EmploymentSkillsCenter.org

