

# Food Safety for Professionals

C.V. Starr Community Center



Sigrid & Harry Spath Aquatic Facility



Advanced food safety instruction is geared for professionals in the food service industry. Restaurant, deli, grocery store, schools, hospitals and anyone working in the food service industry will benefit from this course. Course outline includes glove and handling techniques; food preparation and serving temperatures; state guidelines, facility inspection requirements, safety and more. Course is taught by an experienced Culinary Art professional.

INSTRUCTOR: OSCAR STEDMAN

SESSION DATES: 3/29 – 4/5 MONDAYS: 5:30 TO 7:00PM

COST: \$18 PER SESSION, PRE-REGISTRATION REQUIRED

AGES: 13 +



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