



ADVANCED.fst® Management Level Food Safety Training/Certification Toronto, ON Tuesday February 19th, 2019

ADVANCED.fst® Management Food Safety Training Is Important To My Business!

Give your managers/staff the confidence and the knowledge to make the right food safety decisions everyday in your operation. Keep your customers and your business safe.

What are the benefits?

Learn about proper temperatures, receiving and storing, pest management, hygiene, purchasing and receiving, bacteria, listeria and other micro - organisms, the flow of food and much more.

Protect your business against the costly effects of potential food borne illness outbreaks. Improve food quality, cost control and inventory rotation procedures.

Meet Food Handling Requirements and Keep Your Customers Safe

Registration includes: ADVANCED.fst® online course PIN, course book, instruction and certification examination, certificate, wallet card, lunch and coffee breaks.

Course Date and Time:	Tuesday February 19th, 8 am sharp to approx 6 pm
New Location:	1840 Clements Rd, Pickering, ON L1W 3Y2
Cost:	\$299.00 / person + shipping and taxes
Course Details:	ADVANCED.fst® Food Safety Course presented by TrainCan, Inc.
Instructor:	Margaret Spence Krewen, TrainCan, Inc.
Breaks:	Coffee/tea breaks and lunch provided



Fax Registration to: 416 646-0877 or email to shipping@traincan.com

Please register by February 8th 2019. Rescheduling is accepted up to February 13th. Refunds will not be available for missed classes.

YES...please register me for Tuesday February 19, 2019. ADVANCED.fst® Food Safety Training and Certification Course offered by TrainCan Inc. (space is limited to 10 participants)

First Name _____ Last Name _____

Title _____ Company _____

Address _____

City _____ Province _____ Postal Code _____

Phone _____ E-mail _____

PAYMENT

Credit Card Payment: (circle one) **Visa** **Master Card**

Card Number _____ Expiry Date _____

Name on card _____ Signature _____