



ADVANCED.fst® Management Level Food Safety Training/Certification Halifax, Nova Scotia Tuesday March 12th, 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

Course Date and Time: Tuesday March 12th, 2019, 8:00am to 6:00pm
Location: Nova Scotia Restaurant Association Office
2830 Agricola St., Halifax, Unit 1(downstairs)
Cost: \$ 299.00 / person*
Course Details: ADVANCED.fst® Food Safety Course from TrainCan, Inc.
Instructor: Gary Moulton, TrainCan, Inc.



* Course Book and Exam Included (\$88.00 value), shipping and taxes extra
Please register by March 1st, 2019. Refunds will not be available for missed classes.

Fax Registration To: 416 646-0877 Rescheduling is accepted up to March 5th, 2019

YES...please register me for Tuesday March 12th, 2019, ADVANCED.fst® Food Safety Training and Certification Course offer by TrainCan Inc. (space is limited to 10 participants)

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

First Name _____ Last Name _____
Title _____ Company _____
Address _____
City _____ Province _____ Postal Code _____
Phone _____ E-mail _____

PAYMENT OPTIONS

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

Card Number _____ Expiry Date _____

Name on card _____ Signature _____