

Food Service Management



The El Centro College
Food Protection Certification
 and
Recertification Programs
 meet training requirements
 mandated by the cities of
 Dallas, Garland and Mesquite.

FOOD SERVICE MANAGER CERTIFICATION

This course is the 15-hour certification program for owners and operators of establishments which prepare and serve food to the public. Topics include methods of proper food storage, techniques for sanitary food service preparation, employee sanitation, pest control, accident prevention, housekeeping management, sanitation regulations and standards, and facility conditions which contribute to outbreaks of food-borne disease. This course satisfies FDA and Texas Department of Health guidelines. Candidates who successfully pass the DSHS CFM examination will receive a certificate valid for 5 years. At the end of the fifth year the candidate will re-certify by retaking the CRM examination.

RSTO1041.52101 INSTRUCTOR - SONNIER, V

DAY	DATE	TIME	HOURS	ROOM	FEE
TW	01/12-01/13	9:00a-5:00p	15	BJP1210	\$125

RSTO1041.52102 INSTRUCTOR - BROWN, A

DAY	DATE	TIME	HOURS	ROOM	FEE
S	01/30-02/06	9:00a-5:00p	15	A840	\$125

RSTO1041.52103 INSTRUCTOR - SONNIER, V

DAY	DATE	TIME	HOURS	ROOM	FEE
TW	02/23-02/24	9:00a-5:00p	15	BJP1210	\$125

RSTO1041.53101 INSTRUCTOR - BROWN, A

DAY	DATE	TIME	HOURS	ROOM	FEE
S	03/06-03/13	9:00a-5:00p	15	A840	\$125

RSTO1041.53102 INSTRUCTOR - SONNIER, V

DAY	DATE	TIME	HOURS	ROOM	FEE
TW	03/23-03/24	9:00a-5:00p	15	BJP1210	\$125

RSTO1041.53103 INSTRUCTOR - BROWN, A

DAY	DATE	TIME	HOURS	ROOM	FEE
S	04/17-04/24	9:00a-5:00p	15	A840	\$125

RSTO1041.53104 INSTRUCTOR - SONNIER, V

DAY	DATE	TIME	HOURS	ROOM	FEE
TW	04/20-04/21	9:00a-5:00p	15	BJP1210	\$125

RSTO1041.53105 INSTRUCTOR - BROWN, A

DAY	DATE	TIME	HOURS	ROOM	FEE
S	05/01-05/08	9:00a-5:00p	15	A840	\$125

RSTO1041.53106 INSTRUCTOR - SONNIER, V

DAY	DATE	TIME	HOURS	ROOM	FEE
TW	05/18-05/19	9:00a-5:00p	15	BJP1210	\$125

RECERTIFICATION FOOD PROTECTION MANAGEMENT

This recertification course is designed for owners and operators of establishments that prepare and serve food to the public. Specified topics include categories of food contamination, factors that contribute to food-borne illness, and introduction to HACCP. All students must show evidence of successful completion of the 15-hour Basic Food Service Manager Certification course. By state law, if your certification has been expired for more than 30 days, you must take the 15-hour certification course. This course satisfies FDA and Texas Department of Health guidelines. Candidates who successfully pass the DSHS CFM examination will receive a certificate valid for 5 years. At the end of the fifth year the candidate will re-certify by retaking the CRM examination.

RSTO2041.52101 INSTRUCTOR - SONNIER, V

DAY	DATE	TIME	HOURS	ROOM	FEE
W	01/27	9:00a-5:00p	7	BJP1210	\$75

RSTO2041.53102 INSTRUCTOR - SONNIER, V

DAY	DATE	TIME	HOURS	ROOM	FEE
M	04/26	9:00a-5:00p	7	BJP1210	\$125