

# Registration Form for ServSafe®/Dine Safe Classes

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Email address: \_\_\_\_\_

**For credit card payment and registration, visit:**

<http://extension.udel.edu/fcs/food-safety>

Paid by Check    Check # \_\_\_\_\_

- **Make check payable to: University of Delaware.**
- **Books are not mailed until check has cleared.**
- **Full day ServSafe® registration cost includes lunch.**

No. of Employees Attending: \_\_\_\_\_

# \_\_\_\_\_ ServSafe® @ \$150 ea. \_\_\_\_\_

# \_\_\_\_\_ ServSafe® Recertification @ \$75 ea. \_\_\_\_\_

### Textbook Language

\_\_\_ English \_\_\_ Spanish \_\_\_ Chinese

### Exam Language

\_\_\_ English \_\_\_ Spanish \_\_\_ Chinese

\_\_\_ Check here if you need Childcare credits

# \_\_\_\_\_ Dine Safe @ \$25 each \_\_\_\_\_

Please list any dietary or medical restrictions below:  
\_\_\_\_\_

**Attach a list of names for certification purposes.**

Identify the Date and County:

County (circle): Kent    New Castle    Sussex

Class Date: \_\_\_\_\_

## ServSafe® Classes

Cost \$150.00

**Recertification Exam Fee: \$75.00**

Mail registration form on the left to the appropriate county address. Please register at least **three** weeks in advance in order to receive textbook in a timely manner. Refunds and credits will not be provided unless the University of Delaware cancels the class. Each class is 9 am to 6 pm unless otherwise noted. Those who wish to retest, and already have the current ServSafe Edition book, can do so by paying \$75.

*(Please indicate the number attending session.)*

- **Sussex County**

\_\_\_\_\_ January 30, 2018  
\_\_\_\_\_ May 9, 2018  
\_\_\_\_\_ September 17, 2018  
\_\_\_\_\_ December 10, 2018

- **Kent County**

\_\_\_\_\_ March 6, 2018  
\_\_\_\_\_ June 14, 2018  
\_\_\_\_\_ November 15, 2018

- **New Castle County**

\_\_\_\_\_ February 15, 2018  
\_\_\_\_\_ April 19, 2018  
\_\_\_\_\_ July 12, 2018  
\_\_\_\_\_ October 9, 2018

The University of Delaware welcomes and encourages participation of all individuals. If you should have special needs because of a disability, please notify us when you register.

## Dine Safe Classes

Cost \$25.00

Mail registration form on the left to the appropriate county address. Please register at least **two** weeks in advance. Payment is necessary for registration to be processed. Refunds and credits will not be provided unless the University of Delaware cancels the class.

*Please indicate the names and number attending session for certification purposes.*

- **Sussex County**

\_\_\_\_\_ March 14, 2018 (5:30pm - 9:00pm)  
\_\_\_\_\_ October 3, 2018 (12noon - 3:30pm)

- **Kent County**

\_\_\_\_\_ January 18, 2018 (6:00pm - 9:00pm)  
\_\_\_\_\_ June 5, 2018 (6:00pm - 9:00pm)

- **New Castle County**

\_\_\_\_\_ March 13, 2018 (6:00pm - 9:00pm)  
\_\_\_\_\_ September 13, 2018 (6:00pm - 9:00pm)

# DineSafe

Dine Safe can be scheduled at your location with a minimum of 10 people.

To schedule a Dine Safe program for your employees, or for more information, please call the University of Delaware Cooperative Extension Office in your county:

### New Castle County Cooperative Extension

461 Wyoming Road, Room 131  
Newark, DE 19716  
Phone: (302) 831-1239  
Fax: (302) 831-8934

### Kent County Cooperative Extension Paradee Center

69 Transportation Circle  
Dover, DE 19901  
Phone: (302) 730-4000  
Fax: (302) 735-8130

### Sussex County Cooperative Extension Carvel Research & Education Ctr

16483 County Seat Highway  
Georgetown, DE 19947  
Phone: (302) 856-2585 ext 542  
Fax: (302) 856-1845

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## ServSafe® Food Safety Training

Food safety in a food service establishment is non-negotiable. Each year, an estimated 6 to 12 million Americans contract food-borne illness as a result of contamination by micro-organisms. These illnesses are preventable. Proper training is the key to preparing food in a safe environment.

The **ServSafe®** program is the premiere food safety certification offered by the **National Restaurant Association Educational Foundation (NRAEF)**. The program is designed for the food-service professional.

A **ServSafe®** certificate from the **NRAEF** will be awarded to individuals who complete the course and receive a passing grade on the exam. Instructors are registered **ServSafe®** instructors with the **National Restaurant Association Educational Foundation**. The cost for the course covers the training, textbook, lunch (for the full day class) and certification examination from the **NRAEF**.

This training helps prepare your establishment to meet Delaware Food Code regulations.

**ServSafe®** is a registered trademark of the National Restaurant Association Educational Foundation.

## Dine Safe

The Dine Safe education program was developed by the University of Delaware Cooperative Extension to educate restaurant employees on the basic principles of food safety and the importance of serving safe food. The course is led by ServSafe® certified trainers and is conducted in the County Extension Offices, or at your location if you have 10 or more employees in attendance.

This three-hour course is an invaluable opportunity for all employees (back and front-of-the house) to focus on their individual roles in safe food handling. Restaurants are encouraged to include everyone in this course regardless of their positions or how many hours they work each week.

Each participant receives a training guide (*The ServSafe® Employee Guide*) outlining the information covered during the program. The instructor will use presentations and hands-on activities to reinforce the lessons taught.

Your employees will learn skills and strategies they need to follow to keep food safe regardless of their job.

All participants receive a certificate of participation. You must include a listing of your employees with the registration form in order for us to prepare the certificates.

University of Delaware Cooperative Extension  
69 Transportation Circle  
Dover, DE 19901

UNIVERSITY OF DELAWARE  
Cooperative Extension  
COLLEGE OF AGRICULTURE &  
NATURAL RESOURCES

## ServSafe® and Dine Safe 2018



Food Safety Trainings for  
Professionals, Food  
Service Workers,  
And Quantity Food  
Preparers

Nonprofit Organization  
U.S. Postage  
**PAID**  
Newark, DE  
Permit No. 26

**ServSafe**  
National Restaurant Association