January 28, 2016  
6:30—9:30 pm  
“DineSafe”  
Core Topic Area: Health, Safety, Nutrition  
Level: Introductory  
3 clock hours  
$25.00  

Participants will be trained in the latest knowledge of food safety using the comprehensive ServSafe® Employee Guide. Because young people are more susceptible to food-borne illness, preparing food safely for them is of the utmost importance.

February 25, 2016  
6:30-8:30pm  
“Moving With the Brain in Mind”  
Core Topic Area: Child/Youth Development  
Level: Introductory  
2 clock hours  
$15.00  

Learn and understand about early brain structure, brain functioning and how movement enhances the brain. Also learn to implement activities with children that stimulate the brain and support skill development.

March 9, 2016  
9:00 am—5:00 pm  
“ServSafe®”  
Core Topic Area: Health, Safety, Nutrition  
Level: Introductory  
8 clock hours  
$150.00  

Become nationally certified in food safety to meet public public health requirements while earning child care credits too. Designed for food service personnel, this course culminates in a certification exam.

Make checks payable to University of Delaware  
and return to: Jan Unflat, UD Kent Co. Extension Office, 69 Transportation Circle, Dover, DE 19901

Name ________________________________  
Address ________________________________  
City, State, Zip ________________________________  
Phone # ________________________________

WORKSHOPS ARE HELD AT:  
KENT COUNTY EXTENSION OFFICE  
UD PARADEE CENTER  
69 TRANSPORTATION CIRCLE  
DOVER, DELAWARE 19901  
302-730-4000