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.
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

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, 2017 (12noon - 3:30pm)

- **Kent County**
  - January 18, 2018 (6:00pm - 9:00pm)
  - June 5, 2017 (6:00pm - 9:00pm)

- **New Castle County**
  - March 13, 2018 (6:00pm - 9:00pm)
  - September 13, 2018 (6:00pm - 9:00pm)

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

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.

The University of Delaware Cooperative Extension in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, familial/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

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
ServSafe®
Food Safety Training

Food safety in a food service establishment is non-negotiable. Each year, an estimated 6 to 12 million Americans contract foodborne 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.

ServSafe® and Dine Safe 2018

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.