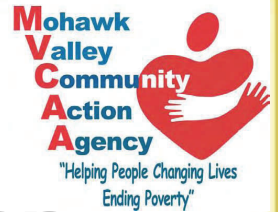


MVCAA, Inc. is hosting a

ServSafe Food Protection Manager Certification



on Monday, June 14th
and Tuesday, June 15th, 2010
On-line Exam on June 15th

from 8:00 a.m. to 5:00 p.m.
at 9882 River Road, Utica, NY
Lunch will be provided



Managers need to know food safety & the critical importance of its role. And they need to learn how to share food safety knowledge with every employee. ServSafe gives them the knowledge and tools to do just that.

ServSafe Food Protection Manager Certification is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

Some of the concepts managers will understand with ServSafe training: *Sanitation; The Flow of Food Through the Operation; Sanitary Facilities & Pest Management; Staying current with the latest updates to the FDA Food Code; Understand complicated food borne pathogen information; Identify & convey where key local codes may apply; Learn from experience with segment-specific, real world scenarios; Prepare for ANSI-CFP accredited exams.*

Textbooks will be provided during class but are the property of MVCAA, Inc. You may purchase a textbook independently at www.servsafe.com.

Registration FEE: \$200.00 per person
Registration DEADLINE to submit your form
with payment: Friday, May 28, 2010

Registration Form available online at www.mvcaa.com. Send your form electronically from our website or print & mail to:
MVCAA, Inc., 9882 River Road, Utica, NY 13502
ATTN: Angel Sauer (submit payment with registration form)

For more information call:
Angel Sauer at (315) 624-9930