



ADVANCED.fst® Management Level Food Safety Training/Certification Toronto, ON Wednesday October 26th, 2016

ADVANCED.fst® Management Food Safety Training Is Important To My Business!

Give your managers/staff the confidence and the knowledge to make the right food safety decisions everyday in your operation. Keep your customers and your business safe.

What are the benefits?

Learn about proper temperatures, receiving and storing, pest management, hygiene, purchasing and receiving, bacteria, listeria and other micro - organisms, the flow of food and much more.

Protect your business against the costly effects of potential food borne illness outbreaks. Improve food quality, cost control and inventory rotation procedures.

Meet Food Handling Requirements and Keep Your Customers Safe

Course Date and Time:	Wednesday October 26 th , 8 am start time
Location:	85 Scarsdale Road, Suite 101, Toronto, ON M3B 2R2
Cost:	\$299.00 / person + shipping and taxes
Course Details:	ADVANCED.fst® Food Safety Course presented by TrainCan, Inc.
Instructor:	Margaret Spence, TrainCan, Inc.
Breaks:	coffee/tea breaks and lunch provided



Fax Registration To: 416 646-0877 (please register by noon on October 14th, 2016)

Rescheduling is accepted up to October 18th, 2016. Refunds will not be available for missed classes.

YES...please register me for Wednesday October 26th, 2016. ADVANCED.fst® Food Safety Training and Certification Course offered by TrainCan Inc. (space is limited to 10 participants)

Registration includes: ADVANCED.fst® online course PIN, course book, instruction and certification examination, certificate, lunch and coffee breaks.

First Name _____ Last Name _____
Title _____ Company _____
Address _____
City _____ Province _____ Postal Code _____
Phone _____ E-mail _____

PAYMENT OPTIONS

Credit Card Payment: (circle one) **Visa** **Master Card**
Card Number _____ Expiry Date _____
Name on card _____ Signature _____