Southwest Virginia Community College will be offering the National Restaurant Association's ServSafe Training course for food service establishments. This two-day class is taught by Susan Blansett, and has the standard tuition rate of $120.50. The book and/or certification exam are a separate cost; the course textbook is available in the SWCC bookstore.

The ServSafe Training course is the restaurant and foodservice industry's food safety training solution and is the most widely recognized and accepted food service training program. The course will identify basic food safety concepts; will help managers and employees protect against food borne illness outbreaks; will help reduce liability risks, will help minimize insurance cost, and will enable participants to demonstrate a commitment to food safety. This course will include current regulations, best practices, and science-based information that could be used to help meet health department requirements. Over two million students and professionals have been certified through the informative ServSafe program.

Restaurants, hospitals, nursing homes, schools, Headstart programs, or anyone interest in the food service industry should enroll in this training. The course could be used as an elective for students (such as business students) or to help someone become more competitive for restaurant positions. For more information or to register for the class, contact Brenda Robinson at 276.964.7242