

**Mid-Michigan District Health Department**  
**Montcalm County Branch Office**  
**NEHA Food Manager Certification Training Schedule**

**2008**

**January**

M0801  
Tue 15<sup>th</sup> 8:00 – noon  
Thur 17<sup>th</sup> 8:00 – noon  
Tue 22<sup>nd</sup> 8:00 – noon  
Thur 24<sup>th</sup> 8:00 – noon

**February**

M0802  
Tue 5<sup>th</sup> 8:00 – noon  
Thur 7<sup>th</sup> 8:00 – noon  
Tue 12<sup>th</sup> 8:00 – noon  
Thur 14<sup>th</sup> 8:00 – noon

**March**

No Class

**April**

M0804  
Tue 1<sup>st</sup> 8:00 – noon  
Thur 3<sup>rd</sup> 8:00 - noon  
Tue 8<sup>th</sup> 8:00 - noon  
Thur 10<sup>th</sup> 8:00 - noon

**May** (Sarah)

M0805  
Tue 6<sup>th</sup> 1:30 – 4:30  
Thur 8<sup>th</sup> 1:30 – 4:30  
Tue 13<sup>th</sup> 1:30 – 4:30  
Thur 15<sup>th</sup> 1:30 – 4:30

**June** (Duane)

M0806  
Thur 12<sup>th</sup> 8am – 4 pm  
Thur 19<sup>th</sup> 8am – 4 pm  
(There will be a one hour  
lunch break each day)  
Reg. deadline 6/5/08

**July** (Sarah)

M0807  
Tue 8<sup>th</sup> noon – 4:00  
Thur 10<sup>th</sup> noon – 4:00  
Tue 15<sup>th</sup> noon – 4:00  
Thur 17<sup>th</sup> noon – 4:00

**August** (Duane)

M0808  
Tue 5<sup>th</sup> 1pm – 4:30 pm  
Thur 7<sup>th</sup> 1pm – 4:30 pm  
Tue 12<sup>th</sup> 1 pm- 4:30 pm  
Thur 14<sup>th</sup> 1 pm – 4:30 pm  
Reg. deadline 7/29/08

**September** (Sarah)

M0809  
Mon 8<sup>th</sup> 9:30 – 1:00  
Thur 11<sup>th</sup> 9:30 – 1:00  
Mon 15<sup>th</sup> 9:30 – 1:00  
Thur 18<sup>th</sup> 9:30 – 1:00

**October** (Duane)

M0810  
Tue 7<sup>th</sup> 8am – 4 pm  
Tue 14<sup>th</sup> 8am – 4 pm  
(There will be a one hour  
lunch break each day)  
Reg. deadline 9/30/08

**November** (Sarah)

M0811  
Tue 4<sup>th</sup> noon – 4:00  
Thur 6<sup>th</sup> noon – 4:00  
Tue 11<sup>th</sup> noon – 4:00  
Thur 13<sup>th</sup> noon – 4:00

**December** (Duane)

M0812  
Tue 2<sup>nd</sup> 1pm – 4:30 pm  
Thur 4<sup>th</sup> 1pm – 4:30 pm  
Tue 9<sup>th</sup> 1 pm- 4:30 pm  
Thur 11<sup>th</sup> 1pm – 4:30 pm  
Reg. deadline 11/25/08

***Topics Covered***

**Day 1**

Introduction  
The Importance of Food Safety  
Hazards to Food  
Biological Hazards – Bacteria  
Other Biological Hazards  
Biological Hazards and Illnesses  
Potentially Hazardous Food

**Day 2**

Physical and Chemical Hazards  
Hazard Spotting  
Personal Hygiene  
Time and Temperature Control  
Receiving and Storing Food

**Day 3**

Preparing and Presenting Food  
Cleaning and Sanitizing  
Integrated Pest Management  
Designed for Food Safety  
Managing Regulations

**Day 4**

HACCP  
Management Matters  
Exam

*Please call Lonnie Smith, R.S. at (989) 831-3635 to register or if you have questions.*