COURSE OVERVIEW

What you don’t see will definitely open your eyes to what can happen when we fail to recognize how bacteria and viruses can wreak havoc on our bodies and our lives if we do not observe good food handling principles and take safe cooking standards and food holding standards seriously.

Attendees will learn what food borne illness is, what the types are, and how to prevent it.

REGISTRATION INFORMATION

$39 per facility  WHCA Member Rate
$78 per facility  Non-WHCA Member Rate

You may have as many people join in as you would like—one phone/computer may log in per registration! Please register only one person for the webinar unless a second individual plans to log in from a separate location.

Login and dialing instructions will be emailed on the day prior to the webinar.

Two CEUs will be granted to each individual who completes the live webinar presentation.

SPEAKER

Chef Reynold Landry is an independent consultant and owner of Advanced Dietary Consulting Service of Kaplan, Louisiana. Over the past 30 plus years, Chef Landry has worn many hats. From Executive Chef, Executive Pastry Chef, Corporate Chef, CDM, and now National Speaker and consultant. His focus is on increasing resident and patient satisfaction through restaurant style dining, individualized centered care and regulatory compliance.

Chef Landry brings a new twist to the speaking circuit where he incorporates personal stories and practical knowledge in presentations that listeners can relate to and learn from.

REGISTER HERE

If you have any questions or need assistance completing the online registration process, please contact Sandy Ostergard | ☎️ (800) 562-6170, extension 102.