



CHICAGO AREA BUSINESS AVIATION ASSOCIATION | CABAA

Pre-Safety Day Aviation Food Safety Certification April 25, 2017, 1pm-5pm

CABAA and Air Culinaire Worldwide are proud to offer an Aviation Food Safety Certification Class. Passengers often assess their flight experience by the quality of the meals served onboard. As flight crew members, it is not only important to provide high-quality food, but also the highest level of safety. Managing food safety can be difficult and worrisome given the uncontrollable environment on-board an aircraft. However, taking the proper actions and procedures before, during and after a flight can ensure your crew and passengers remain safe. Foodborne illness can be nearly eliminated if food is handled properly from the time it is ordered, to the time it is served. You can be proactive in preventing foodborne illness by having proper training and knowledge.

Each attendee will receive a Food Safety Training Manual, Allergy Training Manual, Gluten-Free Training Manual and more, from Air Culinaire Worldwide. Upon completion of the course, the attendee will receive an Aviation Food Safety Certificate from Air Culinaire Worldwide and Aircare FACTS, as well as a Food Handler Certificate from the National Registry of Food Safety Professionals (NRFSP), both nationally recognized.

WHO SHOULD ATTEND

- Flight Attendants and Pilots
- FBO Customer Service Representatives (CSRs)
- Aircraft Greeters and Facilitators
- Concierge Personnel
- Schedulers and Dispatchers
- Managers and Supervisors
- Anyone involved in delivering a great customer service experience!

ATTENDANCE FEES

Aviation Food Safety Certification:
\$150.00/CABAA Members; \$200.00/Non-Members

LOCATION

McDonald University
2715 Jorie Boulevard
Oak Brook, IL 60523

Please contact John Detloff at
jdetloff@airculinaire.com or 813-532-7061
to reserve your seat today.