



• FAMILY-OWNED AND OPERATED •
UPPER LAKES FOODS
EST 1967

TRAINING
AND
DEVELOPMENT



FOOD MANAGER

Certification Opportunities

Nationally recognized certification including 8-hour classroom and proctored examination.

The CDC estimates that 48 million people experience some sort of foodborne illness every year. While most of these incidents are relatively minor, as many as 128,000 require some sort of hospitalization and tragically 3,000 people lose their life due to illness. It is also estimated that a foodborne illness outbreak tracked to a casual dining restaurant could cost the operation from \$8,000 to \$2.2 million depending on the severity of the illness and the number of people impacted. It is critical that restaurants consistently focus on serving safe food and one of the best training

Creating a culture of food safety in a restaurant involves training, and one of the best training programs available is the ServSafe Food Manager Certification program. With several certified instructors and proctors on staff, Upper Lakes hosts training and exam sessions throughout the year. Check with your Sales Account Executive for a list of upcoming trainings.

WE'RE HERE FOR YOU

Mission Statement: *The Upper Lakes Foods Specialist team brings innovative operational and culinary expertise to deliver value and inspire solutions for all our partners success.*

Let's do this.

Contact us to find a solution that works for you and your operation.

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