

## CPHE Onsite Training Courses



Center for  
Public Health Education

## Save Time and Expense with Onsite Training from NSF's Center for Public Health Education

For years, the NSF Center for Public Health Education (CPHE) has provided quality food safety and standards training at our headquarters and in various locations around the country. Now, these high-quality courses can be brought to your location to provide you the most convenient and comprehensive training to date.

CPHE can bring its expert instructors to your facility to train your staff on any course in our curriculum, including HealthGuard™ Certified Professional Food Manager, HACCP Manager Certification, Cook & Thurber Audit Requirements, Product/Food Security, and any of the NSF Standards training classes.

### Benefits

There are many benefits to onsite training, as it is:

Cost-Effective - Onsite training eliminates costly travel expenses and productivity losses from employees being out of the office. Your staff is also nearby in case you need them.

Convenient - You pick the day, time and place most convenient for you, to ensure minimal interruption to your workflow. CPHE can train in between shifts, or even provide back-to-back training sessions to accommodate multiple shift schedules.

Custom - Since onsite courses are solely for your organization, you can choose to customize the content - even include confidential information - to maximize your training investment.

Cohesive - Training as a team, in an environment comfortable for employees, fosters team building and improves employee relationships.

### Contact

For more information about onsite training from the NSF Center for Public Health Education, **visit [www.nsf.org/info/training](http://www.nsf.org/info/training), call 734.913.5782, or email [nquay@nsf.org](mailto:nquay@nsf.org).**



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