



SAFELY COOK FOR CROWDS

WORKSHOP TEACHES FOOD SAFETY FOR VOLUNTEERS

Discover how you can reduce the risk of foodborne illness in “Cooking for Crowds: A Volunteer’s Guide to Safe Food Handling.”

This workshop is designed for volunteers from organizations such as churches, fire companies, and booster clubs who serve food to the public. It can help you understand risks involved in preparing large volumes of food and the important safety practices needed to ensure a safe event.

TOPICS

- + Preventing cross contamination
- + Controlling time and temperature
- + Maintaining good personal hygiene
- + Cleaning and sanitizing
- + Planning a successful food event

Cooking for Crowds: A Volunteer’s Guide to Safe Food Handling

**Friday, April 11
Noon to 3 p.m.**

Turtle Creek Senior Center
519 Penn Ave. #101
Turtle Creek, PA

For more information, contact:
Todi Trovato
Turtle Creek Senior Center
Manager
412-824-6880
jtrovato@eaas.net

Penn State College of Agricultural Sciences research and extension programs are funded in part by Pennsylvania counties, the Commonwealth of Pennsylvania, and the U.S. Department of Agriculture.

The Pennsylvania State University encourages qualified persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact Penn State Extension at 1-877-345-0691 in advance of your participation or visit.

Please visit extension.psu.edu/alternate-format-request to request this publication in an alternative format accommodation due to a disability.

Penn State is an equal opportunity, affirmative action employer, and is committed to providing employment opportunities to all qualified applicants without regard to race, color, religion, age, sex, sexual orientation, gender identity, national origin, disability, or protected veteran status.

Code 7459 | UBR AGR 25-310 | 03/25pdf



**PennState
Extension**