



Phil Ackland TRAINING SERIES



Understanding Commercial Kitchen Systems **Inspections and Fire Investigation Seminar**

Featuring Phil Ackland – Author and Lecturer

On the **First Day**, attendees learn:

- Inspection and Investigation protocol
- Fire Suppression
- NFPA #96, NFPA #921, and IMC
- Noncompliant Issues
- Responsibilities of Service Providers
- Construction/Installation Requirements

On the **Second Day**, attendees will receive:

- A field trip of actual restaurant site tours as well as virtual tours of many common noncompliant issues
- Round table discussions and photos from fire case studies

Location: *Calgary Fire Training Academy*, Room 220 (5727 - 23 Avenue SE, Calgary, AB T2P 3E2)

Date: May 28 and 29, 2012

Start Time: 8:30am

Second Day seating is LIMITED!

Price per participant	\$195.00* First Day	\$345.00* Both Days	*plus GST
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Price includes a CD of "Phil Ackland's Commercial Kitchen Fire Manual"

Name: _____ Company Name: _____

Address: _____

Phone: _____ Fax: _____

Email: _____ Form of Payment: Check / PO / MC / Visa

Cardholder's Name: _____

Credit Card Number: _____ Expiry Date: _____

Cardholder's Signature: _____ 3-digit code (CVV): _____

I am interested in purchasing a Hard Copy of "Phil Ackland's Commercial Kitchen Fire Manual" at the course for \$80.00 (plus GST).

Register by faxing this form to 250-494-4216, therese@philackland.com, or call 888-537-4878.

Registration begins February 20, 2012