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**eHospitality Institute Encourages Foodservice Professionals to Show Commitment to Food Safety During September 2005 National Food Safety Education Month™**

*eHospitality Institute announced today that it will partner with the National Restaurant Association Educational Foundation (NRAEF) and participate in the 2005 National Food Safety Education Month™, this September, to display its commitment to food safety education and training.*

"Keep Hands Clean with Good Hygiene"

**/24-7PressRelease/** - August 30, 2005 - - eHospitality Institute announced today that it will partner with the National Restaurant Association Educational Foundation (NRAEF) and participate in the 2005 National Food Safety Education Month™, this September, to display its commitment to food safety education and training. This year's theme, "Keep Hands Clean with Good Hygiene," focuses on the important procedures necessary for proper hand washing.

Created by the NRAEF's International Food Safety Council, this annual food safety campaign strives to: build awareness of the restaurant and foodservice industry's commitment to serving safe food, heighten awareness about the importance of food safety education, and encourage additional food safety training for all industry employees.

"We're thrilled that eHospitality Institute is taking part in National Food Safety Education Month," said John Farquharson FMP, president of the NRAEF's International Food Safety Council. "It is important for suppliers to reinforce food safety education and training techniques to sales staff, drivers and other employees, who will in return pass this information along to their customers. This campaign is a great way for the industry to keep food safety top-of-mind as a collective whole."

"We are excited about collaborating with the NRAEF in this month-long campaign," said Kip Jaros Ph.D. CEO, Executive Director of eHospitality Institute. "Americans are aware of food safety now more than ever before and, through National Food Safety Education Month, we have the opportunity to highlight what we are doing in the restaurant and foodservice industry to educate our employees and customers on proper food safety procedures."

For more information on how (eHI) is participating in NFSEM, and view streaming video's (in 7 different languages) on proper Hand Washing and Food Safety techniques visit [www.ehiedu.org](http://www.ehiedu.org).

To obtain materials and information on how to get involved in National Food Safety Education Month, visit the NRAEF Web Site at [www.nraef.org/nfsem](http://www.nraef.org/nfsem).

eHospitality Institute

The future in education for, Students to Learn, Managers to Lead, Educators to Teach

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