

## **Certification Training Workshop Registration**

### **Certification Training Workshop**

The Rocky Mountain Chapter is proud to sponsor a Certification Training Workshop to help prepare professionals for taking the Board of Certification in Professional Ergonomics (BCPE) certification exams. If you wish to participate in the workshop, please complete the attached registration form and mail it, with your registration check, to arrive by July 29, 2005 at this address:

Rocky Mountain Chapter HFES Certification Workshop  
c/o Beth Meyer  
1875 Hauck St.  
Erie, CO 80516

Please make checks payable to: Rocky Mountain Chapter, HFES

### **Workshop Details (See Workshop Flyer for more details)**

#### Days and Dates:

Saturday, August 6, 2005 and Saturday, August 13, 2005

#### Times:

8:00 AM until 5:30 PM each day

#### Location:

Room KC208, King Center  
Auraria Higher Education Center  
Denver, Colorado

#### Meals and Refreshments:

Lunches and refreshments will be provided

#### Parking

Parking will be provided in the Parking and Transportation Center to the West of the King Center.

#### Workshop Fee

For Rocky Mountain Chapter members: \$100.00

For non-members: \$250.00

Fee covers 16-18 hours of instruction, lunches, refreshments and parking.

For further information, contact [president@rmhfes.org](mailto:president@rmhfes.org)

**Certification Training Workshop Registration**

**Name** \_\_\_\_\_  
Last First MI

**Name for Workshop Name Tag** \_\_\_\_\_

**Mailing Address**

\_\_\_\_\_  
Number Street  
\_\_\_\_\_  
City State Zip Code

**Telephone**

\_\_\_\_\_ Home, Business or Both  
(Please circle)

**E-Mail**

\_\_\_\_\_ Home, Business or Both  
(Please circle)

**Professional Synopsis**

HFES Member: Yes No Chapter Member: Yes No  
Current Company \_\_\_\_\_  
Job Title \_\_\_\_\_  
Years in Field \_\_\_\_\_  
Career Summary \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Intended Certification**

Please indicate level of certification sought (from BCPE)  
\_\_\_\_\_

**Registration Fee**

Fee for chapter members is \$100.00. Fee for non-chapter members is \$250.00.  
Please send checks, completed registration form and lunch selections to:

Rocky Mountain Chapter HFES Certification Workshop  
c/o Beth Meyer  
1875 Hauck St.  
Erie, CO 80516

Deadline for receipt of registration materials and check is July 29, 2005.

**Meal Arrangements**

For the lunches during the workshop, please make your selections below:

Do you require special dietary considerations?      Yes      No

If so, please describe \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Use the attached lunch menu and select your lunch choices for the two workshop days:

Saturday, August 6, 2005

Lunch selection \_\_\_\_\_  
Additional instructions \_\_\_\_\_  
\_\_\_\_\_

Saturday, August 13, 2005

Lunch selection \_\_\_\_\_  
Additional instructions \_\_\_\_\_  
\_\_\_\_\_

***Workshop lunches will be boxed lunches. These boxed lunches are a step above the ordinary box lunch. We include all condiments on the side, fresh seasonal fruit, chef's select salad (for the sandwich selections), potato chips and a gourmet cookie.***

**Boxed Lunch Sandwiches**

***THE DELI SANDWICH***

*Deli style ham, turkey or roast beef, walnut chicken salad or tuna salad on your choice of Bagel, Kaiser roll, whole wheat or sourdough bread.*

***THE UPTOWN CROISSANT***

*Your choice of shaved medium rare roast beef & cheddar cheese, honey glazed ham & cheese or smoked turkey breast with Swiss cheese.*

***VEGETARIAN PITA***

*Sundried tomato pita filled with sliced red onion, roasted bell peppers, grilled squash, Roma tomatoes, artichoke hearts, spring salad greens and Feta cheese.*

***SICILIAN GRILLED CHICKEN***

*Grilled chicken with sundried tomato pesto spread & Provolone cheese on Ciabatta bread with lettuce, tomato and pickle.*

***ITALIAN CLASSIC COMBO***

*Salami, Capicola, ham & turkey sliced thin & piled high on ciabatta bread with onions, lettuce, tomato & pickle.*

***CLASSIC CLUB***

*Deli turkey, ham and crisp bacon atop sourdough bread with Swiss cheese and lettuce, tomato and pickle.*

***THE NEW YORKER***

*Thinly sliced New York pastrami, Swiss cheese and Bavarian mustard on marble rye.*

### ***VEGGIE MILAN***

*Italian Focaccia bread, fresh mozzarella, basil, sliced Roma tomatoes, grilled Portobello mushroom, grilled squash & peppers with a pesto mayonnaise.*

### ***PORK LOIN VILETTA***

*Roast pork loin & Gouda cheese, with grilled Portobello mushrooms, lettuce, tomato, pickle on a fresh herb roll.*

## **Boxed Lunch Salads**

### ***ASIAN NOODLE SALAD***

*Asian rice noodles and fresh oriental vegetables tossed with a spicy rice vinaigrette dressing over fresh spring greens.*

### ***CARIBBEAN SPINACH SALAD***

*Fresh spinach leaves with sliced mangos, mandarin oranges, sliced boiled eggs, tomatoes, Bermuda onions, cucumbers with honey mustard dressing.*

### ***BLACKENED CHICKEN CAESAR***

*Traditional Caesar salad tossed with grilled marinated breast of chicken, homemade croutons and Parmesan cheese.*

### ***TURKEY COBB SALAD***

*Smoked turkey, bacon bits, hard boiled egg slices, tomato, blue cheese crumbles, black olives with a sundried tomato vinaigrette.*

### ***TROPICAL SHRIMP SALAD***

*Grilled shrimp, wild field greens with fresh sliced mangos, mandarin oranges, tomatoes, toasted almonds, red onions served with raspberry vinaigrette.*

### ***TRADITIONAL CHEF SALAD***

*Julienne smoked turkey, baked ham, cheddar cheese, Swiss cheese over fresh salad greens with sliced boiled eggs, tomatoes, black olives, croutons and ranch dressing.*

### **Boxed Lunch Wraps**

#### ***SOUTHWESTERN TURKEY WRAP***

*Smoked turkey, Monterey Jack cheese with lettuce, tomato, red onion and Ancho chili cream cheese rolled in a Chipotle chili wrap.*

#### ***VEGETARIAN WRAP***

*Garlic cream cheese spread with Roma tomatoes, guacamole, bell peppers, red onions and black olives. Served with herb vinaigrette*

#### ***BEEFEATER WRAP***

*Thinly sliced London Broil & dill havarti cheese with lettuce, red onion & Roma tomato rolled in a garlic herb wrap.*

#### ***CHICKEN & HUMMUS WRAP***

*Grilled chicken breast with yogurt and Cumin, Roma tomatoes, red onion, pickled cucumber and hummus spread.*