

# ServSafe Food Safety Certification for Managers

8 hour training course (6 hours classroom & 2 hour testing period)

The ServSafe® program provides food safety training, exams and educational materials to foodservice managers. Students can earn the ServSafe Food Protection Manager Certification, accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP). The program blends the *latest FDA Food Code*, food safety research and years of food sanitation training experience. Managers learn to implement essential food safety practices and create a culture of food safety. All content and materials are based on actual job tasks identified by foodservice industry experts. Trust the only food safety program with roots in the foodservice industry to help you protect customer health, improve employee performance and preserve business reputation.

Training covers these concepts:

- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe Food Preparation
- Receiving and Storing Food
- Methods of thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations

**Requirements:**

- Must read & study latest edition of ServSafe manual prior to class
- Must bring current ID to training – Driver’s License, Military ID, student ID

COURSE	DAY	DATE	ROOM	FEE	Registration Deadline
CHEF 2000 CE01 SU25CE	Monday	06/09/25	509	\$190	Thursday 06/05/25

**Need to have a group trained?  
Call us we can arrange times/dates to work with your schedule.**

**Contact  
Tina Duke  
940-696-8752 ext. 3214  
[ce@vernoncollege.edu](mailto:ce@vernoncollege.edu)**

Please note there are minimum and maximum class sizes. For additional information, please call or contact our Continuing Education office. Our email address is [ce@vernoncollege.edu](mailto:ce@vernoncollege.edu)