



Employment Skills Training

# **ServSafe Certification**

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## **Program Description**

The ServSafe Certification Training and Exam program is designed to equip food service professionals with the knowledge and skills necessary to ensure food safety and prevent foodborne illnesses. This comprehensive training program covers essential topics in food safety, hygiene, and sanitation practices, culminating in the ServSafe Certification Exam. Upon successful completion, participants will receive the nationally recognized ServSafe Food Protection Manager Certification, validating their expertise in food safety.

## **Time Commitment**

12 Weeks Total

- 12 Weeks (3 blocks) of classroom instruction (3 courses per block enrollment)
- Certification Exam included

## **Program Cost**

1 course = \$1500.00 (includes certification exam)

# ServSafe Manager Certification Block Schedule

Month 1			
Week 1	Introduction to Food Safety		Understanding Microorganisms
Week 2	Conditions for Growth (FAT TOM)		Foodborne Illnesses
Week 3	Types of Contamination		Preventing Cross-Contamination
Week 4	Food Allergens		Personal Hygiene

Month 2			
Week 5	Staff Training Programs		The Flow of Food: Purchasing and Receiving
Week 6	Proper Storage Practices		The Flow of Food: Preparation
Week 7	Preventing Time-Temperature Abuse		Safe Food Service Practices
Week 8	Principles of HACCP		Developing a HACCP Plan

Month 3			
Week 9	Active Managerial Control		Continuous Monitoring and Verification
Week 10	Cleaning and Sanitizing		Pest Control
Week 11	Government Regulations		Inspection Process
Week 12	Review Sessions and Practice Exams		Certification Exam



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