



ServSafe Food Manager Certification *Training + Exam*

The ServSafe® Food Protection Manager Certification Course is a 16-hour training taught by certified ServSafe® Instructors with the National Restaurant Association.

Course topics include: Challenges to Food Safety, Microbiology, Contamination, Allergens, Food Safety Systems, The Flow of Food, Maintaining Sanitary Facilities and Equipment, Pest Management and Employee Training.

Course concludes with the ServSafe® Certification Exam. Upon successful completion of the course and certification exam students will meet the DHEC requirements for "Certified Food Protection Manager" under federal guidelines outlined in 2-102.12(B) of the FDA Food Code.

ServSafe® Manager Certification from the National Restaurant Association will be mailed to participants upon successful completion of the course and certification exam. The certification is valid for five years. (**local jurisdiction requirements may differ*)

Cost of the course covers the book, exam and exam answer sheet.

A confirmation e-mail will be sent to you prior to the scheduled date of the training. Please bring a photo ID the day of class.

For more information, contact
Lallen@chesapeake.edu

ServSafe Food Manager Certification *Training + Exam*

2 sessions: 8 am – 4 pm

Saturdays, June 8 & 15, 2019

Wye Mills campus

CEI 676 9A

Monday & Tuesday, July 8 & 9, 2019

Cambridge campus

CEI 676 9B

*All students pay \$325 course fee
and \$5 registration fee*

ServSafe Recertification

Training + Exam

1 session: 8 am – 4 pm

Saturday, June 1, 2019

Wye Mills campus

CEI 393 9A

Monday, July 15, 2019

Cambridge campus

CEI 393 9B

*All students pay \$200 course fee
and \$5 registration fee*



Your time. Your place.
Chesapeake College

www.chesapeake.edu