

SERVSAFE® MANAGERS TRAINING

ServSafe® Managers Training is for:

- Food Service Professionals
- Managers in Training
- Anyone Who Needs Advanced Food Safety Training

You have an opportunity to improve your food safety & sanitation skills through a nationally recognized food safety sanitation course.

ServSafe® Managers Training is a nationally recognized food safety training approved by DPH. The ServSafe® certification is current for five years.

This training includes:

- 1.5 days of instruction
- Certificate from NRAEF issued upon successful completion of the examination.
- Includes [ServSafe® 7th edition Managers book](#).

COURSE SCHEDULE

Tuesday, February 5, 2019

8:30 – 4:30

- ✓ Providing Safe Food
- ✓ The Microworld
- ✓ Contamination & Allergens
- ✓ The Safe Food Handler
- ✓ FLOW of Food: Introduction
- ✓ FLOW of Food: Purchasing, Receiving and Storage
- ✓ FLOW of Food: Preparation
- ✓ FLOW of Food: Service

Wednesday, February 6, 2019

8:30 – 5:00

- ✓ Food Safety Systems
- ✓ Safe Facilities
- ✓ Pest Management (IPM)
- ✓ Cleaning & Sanitizing
- ✓ Review for Exam
- ✓ Certification Exam

COST: \$140.00

Includes course instruction, ServSafe® Managers book, workshop materials, certification exam and breaks.

Pre-registration with payment is required to attend this training or a scheduled exam session.

REGISTRATION DEADLINE:

January 30, 2019

INSTRUCTOR

Cindee Sweda

Family & Consumer Sciences Agent
UGA Extension/Spalding County

FOR MORE INFORMATION CONTACT:

Cindee Sweda

Spalding County Extension

csweda@uga.edu

Phone: 770/467-4225

www.ugaextension.org/spalding

The exam is a standardized test and requires good reading skills. Participants are encouraged to attend the full course before taking the exam.



Photo Id required for taking the certification exam

UPCOMING 2019 TRAININGS:

May 6-7, 2019

August 20-21, 2019

November 5-6, 2019