

ServSafe Manager Class

Agenda

Cartersville, GA

Day 1

- 8:30 Registration
Introduction and Housekeeping forms
Chapter 1 Providing Safe Food
Chapter 2 Forms of Contamination
Chapter 3 Safe Food Handler
Chapter 4 The Flow of Food: An Introduction
- 12:00 – 1:00 Lunch on Your Own
- 1:00 – 4:30 Chapter 5 Flow of Food: Purchasing, Receiving & Storage
Chapter 6 Flow of Food: Preparation
Chapter 7 The Flow of Food: Service

Day 2

- 8:30 Housekeeping
Chapter 8 Food Safety Management Systems
Chapter 9 Safe Facilities & Pest Management
Chapter 10 Cleaning & Sanitizing
Review, practice test
- 12:30 – 1:30 Lunch on your own
- 2:00 – 4:30 TEST, Post-Evaluation – You are free to leave when finished**

ServSafe® Instructor/Proctor:
Angelica B. Davis