# **REGISTRATION** 231-775-9942

## ONE DAY | SELF-STUDY

# **TO REGISTER CALL:** 231-775-9942

#### **CLASS LOCATIONS**

#### **MECOSTA COUNTY**

District Health Department #10 14485 Northland Drive Big Rapids, MI 49307 231-592-0130

#### **WEXFORD COUNTY**

District Health Department #10 521 Cobb Street Cadillac, MI 49601 231-775-9942

#### **MASON COUNTY**

District Health Department #10 916 Diana Street Ludington, MI 49431 231-845-7381

Classes based on demand. Seating is limited. Contact us for the most current dates and information.

#### **COST**

\$175 per candidate

#### **CANCELLATION POLICY**

Due to requirements for ordering materials, refunds will not be made after class materials are mailed; students can reschedule to another class date.

In the event that DHD#10 must cancel a class, the candidates will be contacted and rescheduled into another class without penalty.

#### **INSTRUCTORS**

Brad Smith | bsmith@dhd10.org Ron Lamarand | rlamarand@dhd10.org Available for questions via email during self-study period.







# FOOD MANAGER CERTIFICATION TRAINING

This class is designed to help you learn about and control food safety risks in your establishment.

Classes cover the basic understanding of food safety in the restaurant setting. Upon successful completion of this class and exam, you will be certified by ServSafe.

This certification meets the Michigan Food Law requirements for a certified manager.

This course is provided using course books from the National Restaurant Association. The exam is provided by ServSafe, a nation-wide testing service.



## Registered ServSafe Proctor & Certified ServSafe Instructor

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Class materials will be mailed after registering. Candidates are expected to self-study for best results in class.

Class will include a six-hour review of course materials. Two hours are reserved for administering the multiple-choice standardized test.

Class runs from **8:00 AM to 5:00 PM** with one hour break for lunch.

### **TOPICS COVERED**

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- · The Flow of Food, Intro
- · Purchasing, Receiving, and Storage
- Preparation
- Service
- Food Management Systems
- Safe Facilities/Pest Management
- Cleaning and Sanitizing
- Exam

## **IMPORTANT NOTE:**

Be sure to bring a picture I.D. and "Exam Answer Sheet" provided in text book front cover.

ADDITIONAL SHEETS <u>WILL NOT</u> BE AVAILABLE AT TEST LOCATION.