

**REGISTRATION**  
231-775-9942

**ONE DAY | SELF-STUDY**

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

**COST**

\$175 per candidate

**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

**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**

Dana Hernandez | dhernandez@dhd10.org  
Noelle Woodbury | nwoodbury@dhd10.org  
Michelle Hill | mrhill@dhd10.org  
Brad Smith | bsmith@dhd10.org

Available for questions via email during self-study period.



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



# 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.



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



Registered ServSafe Proctor &  
Certified ServSafe Instructor

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### **IMPORTANT NOTE:**

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

***ADDITIONAL SHEETS WILL NOT BE AVAILABLE AT TEST LOCATION.***