



ServSafe Food Manager | 1-Day Class & Examination

ServSafe educates food service workers about food safety.

ServSafe Food Protection Manager is their highest certification, and focuses on five aspects:

- Foodborne microorganisms and allergens
- Personal Hygiene
- Purchasing, receiving, and storage
- Preparing, cooking, and serving
- Facilities, cleaning/sanitation, and managing pests

The full 1- day training includes a manual and proctored exam.

You must score a 75% or greater to earn the certificate. The certification is valid for five years. A photo ID with signature is required to take the exam.

*Accommodations requests related to a disability should be made one week prior to class

**** Cancellation Policy **** Registration fees cannot be refunded. If notification of your inability to attend is received prior to the the program, your paid registration will be honored at a subsequent ServSafe® Manager program. You must be officially enrolled in the new class prior to its registration deadline.

*** Training materials will not be shipped until payment is received.

**** Testing is online format. Please bring a tablet, laptop/Chromebook. Phones are not acceptable.

WHEN: Thursday August 4th | Tuesday August 9th | Thursday August 18th | Tuesday August 23rd

TIME: Registration 8:00am **Class** 8:30am-5pm (30 min lunch on your own)

EXAM: Starts at 3:00pm (you have 2 hours to complete)

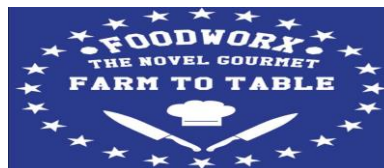
LOCATION: Willie Maes Place | 1289 Route 209, Gilbert, PA, 18331

REGISTRATION OPTIONS

Training, Manual, & online exam	\$175
Training, Rented Manual, & online exam	\$145
Exam only	\$65
Late Registration	\$20

PREFERRED REGISTRATION METHOD:

Online Registration:
www.foodworxtng.com- Click on the ServSafe Product Tab
 Best way to contact for registration questions is email: info@foodworxtng.com
 Phone Number: (814) 973-7273



This course is Sponsored by Willie Mae's Place. Presented by Certified Instructors of Foodworx by The Novel Gourmet