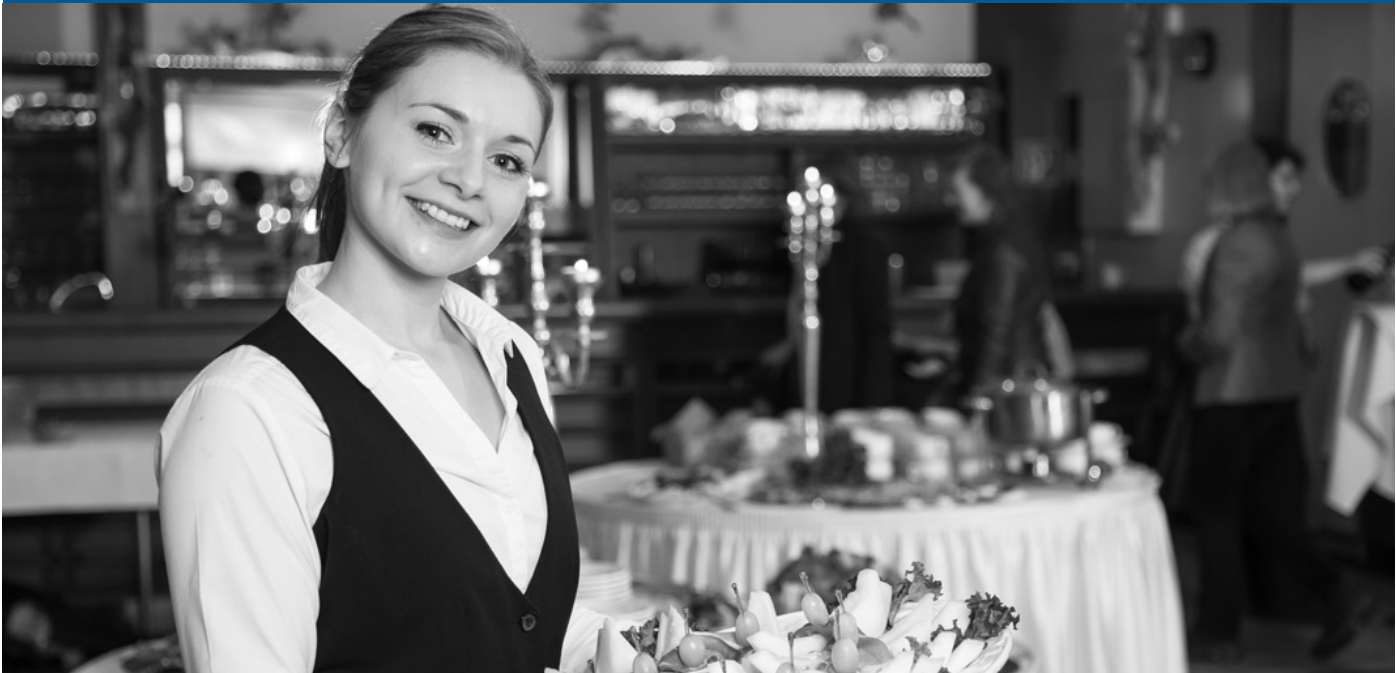


# Servsafe® Food Handler & Manager Training



## SERVSAFE® FOOD HANDLER AND ALCOHOL/SAFETY TRAINING

This class will train you in the principles of food safety and sanitation and safe serves of alcoholic beverage in food service or hospitality work settings. Upon successful completion of this program you will have the opportunity to take both the National Restaurant Association's

ServSafe Food Handler and ServSafe Alcohol exam.

**Passing Grade:** Students must achieve at least a 75% score to receive the ServSafe Food Handler Certificate of Achievement.

**For the (8 hours) Food Handler Training you will learn the following:** Basic Food Safety, Personal Hygiene, Cross-contamination and Allergens, Time and Temperature, Cleaning and Sanitation.

CRN 4026 CEU 3.2  
 Tuesday & Thursday, October 6 & 8  
 9:30 AM - 1:30 PM - LRON  
 STAFF \$200.00

## SERVSAFE® FOOD SAFETY MANAGEMENT TRAINING

The ServSafe program helps prepare you for the ServSafe Food Protection and Manager Certification exam. Training covers these concepts:

- ✓ The Importance of Food Safety
- ✓ Good Personal Hygiene
- ✓ Time and Temperature Control
- ✓ Preventing Cross-Contamination
- ✓ Cleaning and Sanitizing
- ✓ Safe Food Preparation
- ✓ Receiving and Storing Food
- ✓ Methods of Thawing, Cooking, Cooling and Reheating Food
- ✓ HACCP (Hazard Analysis and Critical Control Points)
- ✓ Food Safety Regulations
- ✓ And more . . .

CRN 4028 CEU 3.2  
 Tuesday & Thursday, October 13 - November 5  
 9:30 AM - 1:30 PM - Room LRON  
 STAFF \$600.00

**THIS TRAINING PROGRAM IS SNAP E&T AND WIOA APPROVED. ALL TEXTBOOKS AND EXAMS ARE INCLUDED IN THE PROGRAM COSTS.**



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