

ServSafe Food Protection Manager Course



GET CERTIFIED TODAY!



Pierpont's Advanced Technology Center
500 Galliher Drive, Fairmont, WV

Course Information

ServSafe Manager Certification verifies that a manager or any person-in-charge has enough food safety knowledge to protect the public from foodborne illness. Individuals that successfully pass the ServSafe Food Protection Manager Certification Exam will receive a ServSafe Manager Certification and wallet card.

Knowledge and Skills:

- 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 and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations

MORE INFO



January 10-12, 2024

Wednesday, Jan. 10 | 9AM-3PM

Thursday, Jan. 11 | 9AM - 3PM

Friday, Jan. 12 | 9AM-11AM

(2hr. Course Review) & 11AM-1PM (Exam)



Tuition: \$175

includes book and exam voucher

Questions?

Call 304-367-4920