



ServSafe® Food Protection Manager Course

Effective October 2024

Description

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.

Upon successful completion of the ServSafe® Food Protection Manager Course, students will have the following 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
- Be prepared for the ServSafe® Manager Certification Exam

Location

Pierpont Community & Technical College
Middletown Commons Culinary Facility
Middletown Rd., Fairmont, WV, 26554

Dates/Schedule (Jan 2 - 16, 2025):

January 2-16, 2025

Tuesdays and Thursdays from 9:00-10:30 AM

Education that Works!

Pierpont Community & Technical College is an Equal Opportunity, Affirmative Action Institution

Tuition:

\$175 includes book and exam voucher

Financial Aid

Currently not available.

Minimum Admission Requirements:

None

Course Materials & Supplies (included in the tuition)

ServSafe Manager Book, 7th Edition, English, with Exam Voucher (in class testing)

Certification

ServSafe[®] Food Protection Manager Certification

Accommodations Statement:

If you have or had an IEP or 504 Plan in high school or if you think you have a disability that might interfere with your completion of this class, contact Pierpont's Support Services for Information about possible accommodations. access@pierpont.edu 304-534-7878