



Registered ServSafe Proctor  
& Certified ServSafe Instructor

## ServSafe® Food Manager Certification Course

ServSafe® certification is the official program of the National Restaurant Association, ANSI accredited and recognized nationwide. The program blends the latest FDA Food Code, food safety research and years of food sanitation training experience. Managers learn to implement essential food safety practices and create a culture of food safety. It helps to protect customer health, improve employee performance, and preserve business reputation. Certification is valid for five years.

The course is designed for managers, chefs, cooks, owners, wait staff, and others with supervisory responsibilities in food handling. This course is open to anyone interested in handling and serving food safely.

Topics covered include; personal hygiene, foodborne illness, receiving, storing, preparing and serving foods; food safety regulations and more.

### LOCATION

The Underground at Sperry Moviehouse or onsite for groups of 5 or more.

**DATES/TIMES** -TBD Arranged to work with your schedule.

2 day 8-hour training course includes:

**DAY 1** 4-hours instruction

**DAY 2** 2-hours instruction/review and 2-hours testing period

### Registration and Exam Information

**The *ServSafe Manager Book 7th Ed.* with Exam Answer Sheet (ESX7) must be purchased BEFOREHAND to take the course and the exam. Please order book with exam answer sheet and read before attending course.**

- Examinees must have a valid picture ID.
- Examinees must obtain a score of 75% or higher to pass the exam and receive certification.

### Cost

**\$90.00** Includes 8-hour course instruction, the print exam, and study materials.

**\$80.00** Discounted group rate for 5 or more participants.

**\$60.00** Exam only

Instructor: Mary Boury, Certified ServSafe Instructor/Registered ServSafe Proctor



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