

ServSafe® Food Protection Manager

Certification

This training course is intended to enable a functional knowledge of food protection and risk management through HACCP. Upon successful completion of the ServSafe® examination, examinees receive a ServSafe® certificate from the National Restaurant Association Educational Foundation. Companies and health departments throughout the state require this course, which is recognized and accepted by more federal, state and local jurisdictions than any other food safety training program. We offer two options for obtaining this certificate; phone (804) 523-2292 to register for either option.

Option One – ServSafe® Food Protection Manager Certification (Course# HOST 2004)

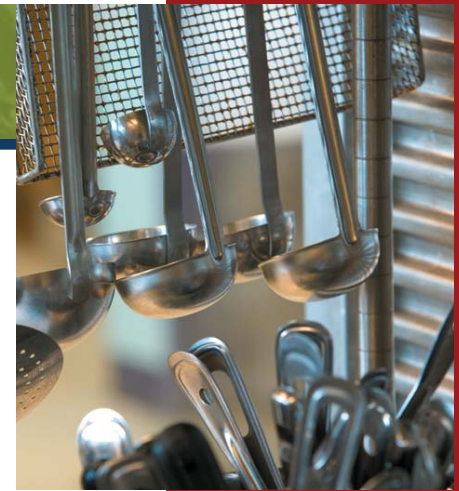
Learners enjoy the pace of self-directed instruction using interactive multimedia CD-ROMs from the National Restaurant Association Educational Foundation. Training typically takes 8 to 12 hours. Each lesson contains video clips, interactive sections, quizzes and other assessment activities. As you progress through each lesson, you receive feedback on those concepts you need to focus further attention on, and those concepts you adequately comprehend. You may complete the training on your own schedule and may "pick up" exactly where you left off. You must take the ServSafe® examination during the last week of the month, however you may use the entire month to prepare for the examination using the CD-ROMs in the campus labs. If you require course completion in a shorter time frame you may pay for express handling. You may train at either the Downtown Campus Room 462 or Parham Road Campus SA Burnette Hall Room 113.

Option Two – ServSafe® Food Safety Certification Test Proctoring (Course# HOST 2020)

This is a proctored test session for individuals who have prepared for the ServSafe® Food Safety Certification Examination, either by completing the online ServSafe® curriculum, or through other approved means. Proctored testing is conducted at the Downtown Campus of J. Sargeant Reynolds Community College during the last week of every month. Registration in this course covers all testing fees, including the ServSafe® test form.



(ServSafe® is a registered trademark of the National Restaurant Association Educational Foundation.)



School of
Culinary Arts
Tourism and Hospitality

www.Reynolds.edu/hospitality

804.523.5069

J. Sargeant Reynolds
Community College

