

ServSafe Manager Class

Agenda

Cartersville, GA

Day 1

- 8:30 Registration
 Introduction and Housekeeping forms
 Chapter 1 Providing Safe Food
 Chapter 2 Forms of Contamination
 Chapter 3 Safe Food Handler
 Chapter 4 The Flow of Food: An Introduction
- 12:00 – 1:00 Lunch on Your Own
- 1:00 – 4:30 Chapter 5 Flow of Food: Purchasing, Receiving & Storage
 Chapter 6 Flow of Food: Preparation
 Chapter 7 The Flow of Food: Service

Day 2

- 8:30 Housekeeping
 Chapter 8 Food Safety Management Systems
 Chapter 9 Safe Facilities & Pest Management
 Chapter 10 Cleaning & Sanitizing