



IVY TECH CORPORATE COLLEGE



ServSafe® Food Safety Certification Prep

The ServSafe® program is the restaurant and food service industry's leading food safety training solution. The ServSafe® program is more than a certification, it is a mindset that incorporates higher standards in the workplace. This course is designed to assist owners and employees in the food service industry with the knowledge needed to successfully pass the ServSafe® certification exam.

Some of the areas covered are providing safe food, contamination, food allergies, foodborne illness, safe food handling, purchasing and receiving safe food, proper storage, protecting food in preparation and serving, sanitary facilities and equipment and sanitation regulations.

The ServSafe® Food Manager Program is a complete solution that delivers consistent food safety training to employees. The program covers five key areas: Basic Food Safety, Personal Hygiene, Cross-Contamination, Time & Temperature and Cleaning & Sanitation.

Cost includes textbook and exam voucher.

Friday, April 10, 2015

8:30 AM—5:30 PM

Ivy Tech, Avon, Room 112

7508 Beechwood Centre Rd, Avon

\$179

