



**ServSafe®**



**Food Safety Certification Course**

**TUESDAY • MARCH 13, 2012**

Fellowship Village  
8000 Fellowship Road  
Basking Ridge, NJ 07920

In conjunction with:

**Longtree & Associates, LLC**



# ServSafe®

## Food Safety Certification Course

### Course Description

Food safety impacts your customers, your employees and your business. With so much on the line, the right preparation means everything.

Food Service Managers need to know food safety and the critical importance of its role, as well as, learning how to share food safety knowledge with every employee. This ServSafe® program gives them the knowledge and tools to do just that. Additionally, the course will combine this most critical information, with exclusive tools, and resources to transform knowledge into action.

### Program Instructor

**Kim Minerley, BA, CALA, CDM, CFPP, ACC, CDP**, has worked in the field of Health Care for more than 10 years. For the last five years, Kim has also been an adjunct instructor at three New Jersey Community Colleges teaching in the Business, Allied Health, and Community and Professional Program Departments. Ms. Minerley serves on the Warren County College executive board for Certified Dietary Managers, is the Education Chair of the New Jersey Dietary Managers Association and she is the Vice President of the New Jersey Gathering of Activity Professionals. Ms. Minerley is a registered instructor and has been teaching ServSafe® for more than five years.

### *Class Schedule*

7:30-8:00am	REGISTRATION / CONTINENTAL BREAKFAST
8:00-10:30	<b>Course Unit</b> presentation <b>Questions &amp; Answers</b>
10:30-10:45	BREAK
10:45-12:15noon	<b>Course Unit</b> presentation [continued] <b>Questions &amp; Answers</b>
12:15noon -12:45pm	LUNCH <i>[lunch is on your own...feel free to bring a lunch – beverages will be provided]</i>
12:45-2:50	<b>Course Unit</b> presentation [continued] <b>Questions &amp; Answers</b>
2:50-3:00	BREAK
3:00-4:00	<b>Exam</b>

**Unit 1: The Food Safety Basics**

**Unit 3: Food Safety Management Systems  
Facilities and Pest Management**

**Unit 2: HACCP / Hazard Analysis Critical  
Control Points**

**Unit 4: Food Safety Regulations and  
Employee Training**

### Educational Information

#### **REQUIRED MANUAL:**

#### **ServSafe Essentials, 5th Edition**

This book is **NOT** included in the registration fee and is mandatory for the class. Review of the manual, *prior* to the program, is strongly recommended.

Manuals may be purchased from: [www.ServSafe.com](http://www.ServSafe.com) or [www.Amazon.com](http://www.Amazon.com). Additionally, **E-Bay** often has used manuals which may be purchased.

**Please Note: Individuals must attend the entire course and score 75% or higher on the exam to become certified. The test will be proctored on-site and will be sent to the National Restaurant Association for scoring**

This course is accepted by the New Jersey Department of Health and Senior Services and meets its requirements for Food Manager Certification and re-certification, mandated effective January 2010 -Chapter 24 (N.J.A.C. 8:24)

