



SERVSAFE® FOOD MANAGER 2-DAY CERTIFICATION WORKSHOP



LOCATION

College of Menominee Nation
Computer Technology Center
Classroom TC110
N172 State Hwy 47/55
Keshena, WI 54135

SCHEDULE

Wednesday, October 25, 2017
Registration: 8:00 – 8:15 am
Workshop: 8:15 am – 4:30 pm

Thursday, October 26, 2017
Workshop: 8:00 am to 2:15 pm
Exam Time: 2:30 – 4:30 pm

**A PHOTO ID WITH SIGNATURE
AND RECEIPT OF PAYMENT IS
REQUIRED TO TAKE EXAM.**

COST

\$160 includes two days
instruction, ServSafe 6th Edition
Manager Book, Study Materials,
and Exam

\$60 for Exam only

ServSafe brings together current best practices in food safety, as well as current best practices for instruction to meet the industry's changing needs. Applicants who attend will stay engaged with activities scheduled in the agenda, retain information better and understand how to apply it in their jobs, and will better protect the general public from food borne illnesses.

Register in the ServSafe Food Manager Certification workshop at the College of Menominee Nation. Certification is the official program of the National Restaurant Association, ANSI Accredited, recognized nationwide and valid for five years. In order to receive a certification an applicant must successfully pass the exam with a minimum 75% score. Certification fulfills the Food Law requirement that one manager per food establishment has completed a Food Safety Certification Course.

For more information on either ServSafe Food Manager or Food Handler training contact Amanda Reiter at 715-799-6226, ext. 3148, or via email amreiter@menominee.edu. The Certified ServSafe Proctor and Instructor office is located at the Computer Technology Center, room TC107. Business hours are Monday to Friday 8 a.m. to 4:30 p.m.

**Registration forms are available at the Menominee Job Center or by contacting
Amanda Reiter for further assistance.**

Registration deadline is Friday, October 20, 2017 @ 12 Noon.