



2019 Manager Training & Certification Exam Offerings

February 12th & 13th

May 14th & 15th

August 6th & 7th

November 12th & 13th

Food Handler is offered on-site with preferably 10 attendees.

Food Safety Education

ServSafe Manager Certification

This training covers these concepts and job tasks identified by foodservice industry experts:

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food
- Food Safety Management Systems
- Safe Facilities & Pest Management
- Cleaning & Sanitizing

*Topics based on 7th Ed. textbook

ServSafe Food Handler Certification

This training covers five key areas:

- Basic Food Safety
- Personal Hygiene
- Cross-contamination & Allergens
- Time & Temperature
- Cleaning & Sanitation



For more information please contact us at: servsafe@kohlwholesale.com

The ServSafe® Food Safety Management Training Program provides current and comprehensive educational materials. The ServSafe Food Protection Manager Certification Exam is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP) and is recognized by more federal, state and local jurisdictions than any other food safety certification, including recognition by the states of Illinois, Missouri, and Iowa.