

ServSafe Food Manager

Aligned Program of Study: Culinary Arts

Aligned Courses: Culinary Arts III (5981) or Culinary IV (6167)

Description

The ServSafe Manager Certification verifies that a manager or person-in-charge has sufficient food safety knowledge to protect the public from foodborne illness. Individuals that successfully pass the 90-question, multiple-choice exam will receive a ServSafe Manager Certification and wallet card. The ServSafe Manager online training or instructor-led course can be embedded within the program of study courses in Culinary Arts. The ServSafe Manager Certification is accredited by the American National Standards Institute (ANSI) under the Conference for Food Protection Standards. The National Restaurant Association recognizes the ServSafe Food Protection Manager Certification for a five-year period. However, state or employer requirements can vary. For more detailed information, check the Tennessee regulatory requirements or contact your local health department.

Materials and Resources

Training materials and resources can be found on the ServSafe National Restaurant Association website here: <https://www.servsafe.com/>.

Training and Testing

Training and exams are available online and in a classroom. Follow this link to compare formats: <https://www.servsafe.com/ServSafe-Manager/Compare-Online-Classroom-Formats>.

Certified ServSafe Instructors and Registered ServSafe Proctors must meet minimum experience and educational requirements. You can be confident that practical, real-world experience guides your training. Follow this link to find an instructor or proctor: <https://www.servsafe.com/ss/search/trainingsearchip.aspx>.

Test Owner and Registration

National Restaurant Association
233 S. Wacker Drive, Suite 3600
Chicago, Illinois 60606-6383
Attn: Service Center
Phone: (800) 765-2122 / (312) 715-1010
Email: ServiceCenter@restaurant.org

Registration Procedures

- 1. Check Requirements:** Check state and local regulatory information and your organization's policies to determine your training and certification needs.
- 2. Select Training and Exam Options:** Select the training and exam option that best meets your students' needs, regulatory requirements and schedule. You can use different formats for the course

and exam. For example, you can take an instructor-led course and on online exam.

3. **Find Instructor/Proctor or Class:** If you already have an instructor or proctor, skip this step. Examinees are encouraged to verify through independent sources or a ServSafe representative to help determine if an individual is affiliated with a legitimate business prior to registering and/or paying for a class or exam. Please note that these individuals are not authorized to sell, advertise, and/or teach National Restaurant Association Solutions courses (i.e., ServSafe) nor administrate/proctor any National Restaurant Association Solutions exams. In most cases, the instructor and proctor are the same person who fulfills different responsibilities when teaching and administering the exam.

- **Classroom Training:** Find an instructor and contact him or her to schedule your training and exam. You could also search for a scheduled class. **Note:** Classroom training requires an instructor.
- **Online Training:** Find a proctor to administer your exam. The exam proctor will need to be physically present to administer an exam.

4. **Purchase Materials:**

- **Classroom Training/Exam:** Ask your instructor and proctor what materials you need to purchase. In some cases, the instructor will provide materials.
- **Online Training/Exam:** Purchase the course and exam voucher.

5. **Take Course:** Complete your training.

6. **Take Exam:** Upon passing the exam, you will receive your food safety certification from your proctor.

Exam Codes	ServSafe Food Manager
Website	https://www.servsafe.com/ServSafe-Manager
Number of Questions	90 questions (10 questions are for research purposes) Passing score is 75 percent or higher
Type of Questions	Multiple Choice questions
Price	ServSafe Food Manager Online Course – 7 th Edition \$125.00 ServSafe Food Manager Certification Online Exam Voucher \$36.00