

ServSafe
National Restaurant Association

FOOD SAFETY EDUCATION



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.

ServSafe
National Restaurant Association

2025 | MANAGER TRAINING + CERTIFICATION EXAM

QUARTERLY SCHEDULE

TRAINING

Tuesday
February 11, 2025
May 6, 2025
August 5, 2025
November 11, 2025

EXAM

Wednesday
February 12, 2025
May 7, 2025
August 6, 2025
November 12, 2025

TRAINING + EXAM LOCATION:

KOHL WHOLESALE DISTRIBUTION CENTER
4705 Gardner Expressway, Quincy, IL
(Northwest Visitor Entrance by the American Flag)

**The Manager OR Food Handler training and exam are available on-site with advance notice and preferably a minimum of 10 attendees.*

COURSE OBJECTIVES

This training covers the following concepts and tasks identified by foodservice industry experts:

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

**Topics Based on 7th Edition Textbook*

Reviewing ServSafe content before training & exam is highly recommended for those new to ServSafe. A textbook & PowerPoint will be provided in class. If you prefer study materials beforehand, please request this at time of registration.

For more details, special requests or accommodations, please e-mail: servsafe@kohlwholesale.com

