



MANAGER TRAINING & CERTIFICATION EXAM

QUARTERLY SCHEDULE

FEBRUARY 22ND & 23RD

MAY 24TH & 25TH

SEPTEMBER 13TH & 14TH

NOVEMBER 15TH & 16TH

KOHL WHOLESALE DISTRIBUTION CENTER

4705 Gardner Expressway, Quincy, IL
(Northwest Visitor Entrance by the American Flag)

**The class and exam are available on-site with advance notice and preferably a minimum of 10 attendees*

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

**If you prefer study materials before the class, please request this option upon registration.
Reviewing ServSafe content before the class & exam is not required, but highly recommended for those new to foodservice & individuals seeking certification for the 1st time.**

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.

For more details, special requests or accommodations, please contact:
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