

2016

SERVSAFE® TRAINING AND CERTIFICATION



PROGRAM DESCRIPTION

The industry standard in food safety training and certification, ServSafe® Food Safety Manager Certification provides training and certification for food handlers as required by the State of Pennsylvania. Upon successful completion participants will receive their ServSafe Certification and a certificate of program completion awarded by the College. Montgomery County Community College is an approved course provider for Montgomery, Bucks, and Philadelphia counties, with successful completion valid towards application for certification in all three counties. Additionally, a reciprocity agreement between Montgomery and Chester counties allows successful participants to apply for certification in Chester County upon completion. **ServSafe classes for Spring 2016 semester are currently offered at The Culinary Arts Institute in Lansdale.**

SERVSAFE INITIAL CERTIFICATION COURSE CODE # BICEC 1026

ServSafe Initial Certification is a 16-hour program presented over two days of classroom instruction. Comprehensive and detailed instruction covers all material needed to pass the ServSafe examination and obtain certification.

Dates

Wednesday/Thursday	February 10, 11	Thomas Kreag
Wednesday/Thursday	February 24, 25	Karina Martino
Wednesday/Thursday	March 9, 10	Karina Martino
Wednesday/Thursday	April 6, 7	Thomas Kreag
Wednesday/Thursday	April 20, 21	Karina Martino
Wednesday/Thursday	May 4, 5	Thomas Kreag

Room: 210

Class Times: 8:00 AM - 4:30 PM

Cost: \$199.00*

*Does not include required textbook or Scantron sheet

SERVSAFE 8-HOUR COURSE CODE # BICEC 1041

The ServSafe One Day course is a condensed version of the Initial Certification class. **Students are expected to complete 8 hours of self-study in advance of 8 hours in the classroom.** Students will take the same exam as the ServSafe Initial Certification class. Spanish classes are available.

Dates

Saturday	February 6	Gareth Williams
Monday	February 29	Karina Martino
Saturday	March 5	Gareth Williams
Monday	March 21	Karina Martino
Monday	April 11	Karina Martino
Saturday	April 30	Gareth Williams

Room: 210

Class Times: 8:00 AM - 5:00 PM

Cost: \$119.00*

*Does not include required textbook or Scantron sheet

SERVSAFE FOOD SAFETY EXAMINATION RE-TEST COURSE CODE # BICEC 1035

ServSafe Food Safety Examination Re-Test program is for those who completed the online course and need to take a proctored exam, or those who need to retest for their ServSafe Certification. Examinations are available in English, Spanish, Chinese, Korean, French, Japanese and large print. Students must specify at least two weeks in advance if they require a language other than English.

Dates

Thursday	Feb 11	Thomas Kreag
Thursday	Feb 25	Karina Martino
Thursday	March 10	Karina Martino
Thursday	April 7	Thomas Kreag
Thursday	April 21	Karina Martino
Thursday	May 5	Thomas Kreag

Room: 210

Class Times: 1:30 PM - 4:30 PM

Cost: \$79.00

TEXTBOOK

Students enrolled in ServSafe Initial Certification Course Code # BICEC 1026 or ServSafe 8-Hour Course Code # BICEC 1041 are required to purchase their textbook complete with exam sheet prior to attending class.

Current Editions:

ServSafe Manager with Scantron Sheet, Revised (6th Edition), ISBN: 9780133908374



**THE
CULINARY
ARTS
INSTITUTE**
*of Montgomery County
Community College*

To register, visit mc3.edu/culinary/community.html or call 267-646-5970.