



TRAINING & EDUCATION

Food Safety Training is an essential HACCP prerequisite for food service operators and a requirement by many County and State Health Departments and School Nutrition Associations. Since 1996, we have offered the food service industry's premier Food Safety Training program – **ServSafe®**, via a cost-effective approach to help our customers meet this important need by providing the following two classes:

“The food service industry’s premier Food Safety Training Program”

ServSafe Manager® is a comprehensive class that provides food safety training, exams, and educational materials to food service managers. Students can earn the ServSafe Food Protection Manager Certification, accredited by the American National Standards Institute (ANSI) Conference for Food Protection (CFP).

ServSafe Employee® course covers the basics of food safety and sanitation and is a cost-effective alternative for hourly employees that may not require certification.

Both classes are taught by our team of certified ServSafe® instructors and may be taught in a variety of formats to meet your needs. However, we recommend the Manager® classes be conducted over two days (or day and a half) due to the comprehensive content and required exam.



Learn more at **SMART-4.com**
or call us today at **800.348.0823.**

