

NEHA Certified Professional Food Manager

One Day Summary/Recertification Course at PVCC

WHEN: Two Deliveries--Monday, February 21, 2011 and Saturday, May 14, 2011

Each one runs from 8:30am-5:00pm

WHERE: Piedmont Virginia Community College, Room 155, Main Building
501 College Dr, Charlottesville, VA \$129

To register: Contact PVCC Workforce Services at 434.961.5354 or email Workforce@pvcc.edu.

This one day accelerated class is designed for the seasoned foodservice professional who wants to renew their certification and learn the latest science regarding food safety and food borne illness prevention. Operators new to the industry will need to prepare for the course by purchasing the book prior to the class and reading at least the first 3 chapters. The nationally recognized Prometric™ exam will be administered at the end of the class. You will have to complete a short student registration process with PVCC to sign up for the class.

This book and training course are based on the latest U.S. Food and Drug Administration's 2007 Food Code and supplement as well as specific requirements of the Virginia Food Regulations. It will cover all the measures necessary to ensure the safety and wholesomeness of food at all stages from receipt of raw ingredients to customer service. The course will help managers learn to focus their time effectively on the top five risk factors most often implicated in causing outbreaks of food borne illness. Operators will learn the intervention tools the manager can use to actively manage these risks throughout the flow of food.

It will successfully prepare food safety managers to pass any ANSI-CFP* nationally accredited certification examination - including the National Registry of Food Safety Professionals®, Prometric™, and National Restaurant Association (ServSafe®). Additionally, the materials are presented in ways that ensure both managers and handlers will remember the food safety principles long after the training.

There is a separate charge of \$28 for the standardized Prometric™ exam administered at the end of the day. You must bring this amount to class in the form of a certified check or money order payable to "Prometric". (Personal checks or cash cannot be accepted). Also, you must bring two #2 pencils and a photo I.D. to the class. At least 2 weeks prior to the class, you may request to take the exam in Spanish, Chinese (Mandarin or Modern), Korean, Arabic, or Vietnamese.

The optional text, "NEHA Certified Professional Food Manager" will be available for \$35.75 in the PVCC Bookstore (434.961.5317). Students must be able to understand spoken English and read English.

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Recertification Course Outline

Overview-Managing food safety and training

Biological and other sources of food contamination

Handling food safely from purchase to service

Facility and equipment design and maintenance

Cleaning and sanitizing surfaces

Pest Control

Legal requirements, HACCP, and active managerial control

Resources for further information