

Food Safety

Food Certification Exam Retake

If you did not pass the ServSafe Food Manager's Exam in a prior ServSafe course or simply need to recertify using ServSafe, this course is for you. You must present either a score analysis letter as verification of previous test scores, or a Food Service Manager's ID card (cards expired beyond two years will not be accepted). Please bring an exam answer sheet. Please be advised that the proctor will end the exam promptly after two hours. Tuition waiver applies; seniors pay fee only.

Course: HOS011 2 Hours 1 Session
 \$20 + \$10 fee = \$30; Non-Md. residents add \$30

Westfield South

CRN#: 25538 11/21 S 9-11 a.m.

Food Service Certification (ServSafe, National Restaurant Association)

Receive a nationally recognized training certificate in food safety. Food service supervisors and employees learn approved procedures for handling utensils and equipment, self-surveillance, food protection, prevention of food-borne diseases, and employee personal hygiene and habits. This course meets the 15-clock-hours plus exam required by the Maryland State Department of Health and Mental Hygiene. Students must pass the national Restaurant Association Educational Foundation's (NRAEF) exam (administered at the last class session with a minimum score of 75 percent. to receive a certificate which will enable them to obtain a food manager's certification ID card in the Montgomery, Prince George's, Howard, and Baltimore counties and Baltimore City. Students must have the book the first day of class. Textbook: *ServSafe Essentials* with the exam sheet is available at the Rockville Campus bookstore. Tuition waiver applies; seniors pay fee only.

Course: HOS013 16 Hours 4 Sessions
 \$99 + \$64 fee = \$163; Non-Md. residents add \$120

Rockville Campus

CRN#: 25536 9/19-10/10 S 9 a.m.-1:15 p.m.

Westfield South

CRN#: 25537 10/26-11/6 M,F 1-5 p.m.

Food Safety Training for Nonprofits and Special Events

This new four-hour training course in food safety is designed for employees and volunteers of non-profits, farm markets, mobile food units, and temporary events. Participants will receive information on the Montgomery County Department of Health and Human Services' requirements for providing safe food to the public including: proper storage, preparation, and service practices; bacteria of concern in food service, their modes of transmission, and measures to control; and, county equipment, licensing and inspection requirements. Note: This course does not meet the requirements of the certified food service manager program. Tuition waiver applies; seniors pay fee only.

Course: HOS039 4 Hours 1 Session
 \$30 + \$35 fee = \$65; Non-Md. residents add \$50

Gaithersburg Business Training Center

CRN#: 25544 9/19 S 9 a.m.-1 p.m.

Food Service Recertification

This new ServSafe course prepares certified food managers to take the required exam for recertification. This exam must be taken every three years in Montgomery County. Students registering for this exam must have already completed and approved 16-hour Food Service Sanitation course and have a renewable Montgomery County Food Service manager's ID card. A

score of 75 percent is required for passing. Certificates will be provided as documentation of passing grade. Please bring your ServSafe book and an answer sheet. Tuition waiver applies; seniors pay fee only.

Course: HOS042 7 Hours 2 Sessions
 \$40 + \$35 fee = \$75; Non-Md. residents add \$50

Westfield South

CRN#: 25546 10/2-10/9 F 9 a.m.-12:30 p.m.

Alcohol Awareness Certification

This course offers all hospitality industry professionals the necessary skills to implement policies that result in responsible alcohol serving. The training sessions teach Safe Serve professional techniques to prevent customer intoxication, avoid serving alcohol to minors, and eliminate instances of alcohol-impaired driving. This course meets the requirements for the four year State of Maryland BEST certification. This program has been approved by Comptroller of the Treasury and meets Article 2B of the Annotated code of Maryland.

Course: HOS038 3 Hours 1 Session
 \$20 + \$29 fee = \$49; Non-Md. residents add \$30

Westfield South

CRN#: 25543 10/10 S 9 a.m.-12 p.m.

En Español

Certificación para Manipulación de Alimentos

Este curso incluye las 16 horas requeridas por el Departamento de Salud e Higiene Mental del Estado de Maryland. El curso está diseñado para entrenar en el cuidado y protección de alimentos. El curso incluye los siguientes temas enfermedades provenientes de los alimentos, importancia de la higiene y hábitos personales. Procedimientos para la manipulación de alimentos, utensilios, y equipo. Para recibir un certificado de la Asociación de Restaurantes, el estudiante deberá pasar un examen con las bases establecidas por esta asociación con un mínimo de 75%. El examen se ofrecerá en la última clase del curso. Las personas mayores de 60 años no pagan la matrícula, solo el derecho de admisión. Tuition waiver applies; seniors pay fee only.

Course: HBI141 16 Hour 3 clases
 \$100 + \$65 fee = \$165; Non-Md. residents add \$120

Rockville Campus

CRN#: 25525 9/19-10/3 S 9 a.m.-2:30 p.m.

Certificación para la manipulación de alimentos (repetición del examen)

Esta es la segunda oportunidad para que los estudiantes que no hayan pasado el examen lo puedan volver a tomar. Los estudiantes deben comprar la hoja del examen en la librería de Rockville y registrarse para esta clase.

Course: HBI143 2 Hours 1 clase
 \$20 + \$10 fee = \$30; Non-Md. residents add \$30

Rockville Campus

CRN#: 25534 10/24 S 9:30-11:30 a.m.

For more information please visit:

www.montgomerycollege.edu/wdce/safety.html

or contact Liliana Arango, Program Director

ph. 240-567-3824 or

e-mail liliana.arango@montgomerycollege.edu