

MONTGOMERY COLLEGE

FOOD SAFETY

Workforce Development and Continuing Education | Summer 2021

Food Service Certification (ServSafe, National Restaurant Association)

Earn a nationally recognized certificate in food safety. You will learn the approved procedures for handling utensils and equipment, food protection, prevention of food-borne diseases, and employee personal hygiene and habits; this course meets the requirements by the Maryland State Department of Health and Mental Hygiene. Students must pass the exam with a minimum score of 75 % in order to receive a certificate enabling them to obtain a food manager's certification ID card; valid in Montgomery, Prince George's, Howard, and Baltimore City. Textbook: *ServSafe Essentials 7th edition*, with exam sheet, is available at Campus Bookstores and required at first class. TWA

Course: HOS013 16 Hours

\$85 + \$110 fee = \$195; NMR add \$120

Germantown Campus

CRN#: 46939 4 Sessions M W 5/10-5/19 5-9 p.m.

CRN#: 16667 4 Sessions M W 7/12-7/21 5-9 p.m.

Food Service Recertification

This ServSafe class updates certified food managers and prepares them to take the exam for recertification; this exam must be taken every 3 years in Montgomery County, MD. Students registering for this exam must have already completed the approved 16 hour Food Service Certification course and have a renewable/unexpired Montgomery County Food Service manager's ID card. A minimum score of 75% is required for passing; an exam answer sheet is required and can be purchased at Campus Bookstores. TWA

Course: HOS049 8 Hours

\$30 + \$70 fee = \$100; NMR add \$120

Rockville Campus

CRN#: 46936 2 Sessions S 5/22-5/29 9 a.m.-1 p.m.

Germantown Campus

CRN#: 46937 2 Sessions T R 6/22-6/24 5-9 p.m.

TWA Tuition waiver applies; Seniors pay fee only

NMR Non Maryland Resident Fee

Certificación para Manipulación de Alimentos (Food Safety)

Este curso cumple con las 16 horas requeridas por el Departamento de Salud e Higiene Mental del MD State. Los temas que se cubrirán incluyen: enfermedades alimentarias, higiene y hábitos personales, procedimientos para manipular alimentos, utensilios y equipos, entre otros. Los estudiantes deben aprobar el examen con un puntaje mínimo del 75%; El examen se administrará el último día de clase. Libro de texto requerido: Libro del administrador de ServSafe, 7ª edición, español, con hoja de respuestas al examen. TWA

Course: HBI191 16 Hours

\$85 + \$105 fee = \$190; NMR add \$120

Rockville Campus

CRN#: 46940 4 Sessions S 5/29-6/19 9 a.m.-1 p.m.

CRN#: 16668 4 Sessions S 7/17-8/7 9 a.m.-1 p.m.

Food Certification Exam Retake

If you did not pass the Food Manager exam, this course is for you. The student must submit a score analysis letter as verification of the scores of previous exams before taking the exam. An answer sheet is required that can be purchased at campus bookstores. Proxy bilingual exam (Spanish) available. The exam will end promptly after two hours. Si no aprobó el examen de Food Manager, este curso es para usted. El estudiante debe presentar una carta de análisis de puntaje como verificación de los puntajes de exámenes anteriores antes de tomar el examen. Se requiere una hoja de respuestas que se puede comprar en las librerías del campus. Examen bilingüe proxy (español) disponible. El examen finalizará puntualmente después de dos horas. TWA

Course: HOS011 2 Hours

\$10 + \$71 fee = \$81; NMR add \$50

Rockville Campus

CRN#: 46938 1 Session S 6/5-6/5 9-11 a.m.

CRN#: 16666 1 Session S 8/28-8/28 9-11 a.m.

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