



Course Description:

This course is designed for food safety manager certificate training. The course focuses on the area of basic food safety, personal hygiene, cross-contamination & allergens, time and temperature, and cleaning & sanitation. This course will prepare you to take the national certification exam that consists of 90 questions in 2 hours. A passing score of 75% is needed in order to pass the certification exam. Students will have to pay the \$36 examination fee. After passing the exam, students must apply for their own food manager certificate (\$35) from the State of Minnesota.

Prerequisites:

Reading TABE M 5.0+
75% attendance

Exit Requirements:

Completion of class content
Pass National Exam

Career Pathways:

Food Service

Course Benchmarks

This list defines what a learner will know and be able to do upon completing this class.

1. I can explain how foodborne illnesses occur.
2. I can describe the 3 basic forms of food contamination.
3. I can follow and describe good personal hygiene in food management.
4. I can describe proper time and temperature in food management.
5. I can follow the general flow of food guidelines: purchasing, receiving and storage principles.
6. I can follow the general flow of food guidelines: food preparation, cooking, cooling and reheating food.
7. I can follow the general flow of food guidelines: holding and serving food.
8. I can describe food safety management systems.
7. I can describe guidelines for safe facilities and pest management.
10. I can describe the guidelines for cleaning and sanitizing.