



BradyPLUS



April 14th, 2025



8:00AM - 3:00PM



Weiss Bros.

18038 Oak Ridge Dr.,
Hagerstown, MD 21740



Fee is \$210 per person



Visit bradyplus.com/events or scan the QR code below.



WEISS BROS.

PROUDLY PART OF BRADYPLUS

SERVSAFE MANAGER'S CLASS AND CERTIFIED FPM EXAM

Are you ready to elevate your food safety skills and stand out in the foodservice industry? Join us for a 1-day class with exam, a comprehensive ServSafe Food Protection Manager Training with the certified exam, where you'll gain the critical knowledge and skills needed to ensure safe food practices and protect public health.

This training is ideal for: Managers, Supervisors, leads and key holders involved in food preparation, service, or management. Whether you're new to the industry, a seasoned staff member who wants to recertify or looking to increase your knowledge, this certification will provide you with the tools to succeed. This is the class and exam your health department is looking for to be in compliance.

WHAT YOU'LL LEARN:

- + **Food Safety:** Discover how to identify and minimize risks through corrective action of foodborne illnesses to keep your customers safe.
- + **Personal Hygiene:** Learn essential hygiene practices to prevent contamination and ensure a clean, safe work environment.
- + **Cross-Contamination Prevention:** Explore strategies for separating raw and cooked foods to maintain a safe kitchen environment.
- + **Allergens:** Learn what was added to the last food code on what we need to know to be in compliance.
- + **Time & Temperature Control:** Master techniques for properly storing, cooking, and holding foods to prevent spoilage and contamination.
- + **Cleaning & Sanitizing:** Understand the importance of maintaining a clean workspace and effectively sanitizing equipment and surfaces.
- + **HACCP and Active Managerial Control:** What to do to be pro-active to avoid food borne illness.

WHY ATTEND?

- + Earn a nationally recognized ServSafe Food Protection Manager Certificate upon successful completion of 70% or higher on the certified exam.
- + Gain practical knowledge you can immediately apply in your daily work.
- + Boost your confidence and credentials as a foodservice professional.
- + Learn from a Chef of 35 years in the food industry and an author of the ServSafe workbook who understands how kitchen operate to be deficient free.

A study guide will be sent out prior to the class at no charge. If you choose to purchase a ServSafe book that will be an extra charge.