

# ServSafe Food Protection Manager Certificate

November 15, 2016



Certifying Organization	National Restaurant Association <a href="http://www.restaurant.org">www.restaurant.org</a> , <a href="http://www.servsafe.com">www.servsafe.com</a>													
Description of Credential	ServSafe program provides food safety training where students learn to implement the essential food safety practices necessary to create a culture of food safety.													
Part of which Graduation Pathways <sup>1</sup>	<u>Statewide:</u> Prostart / Restaurant <u>Integrated:</u> Hospitality, Tourism, Culinary and Retail; Maritime <u>Act 833-eligible students:</u> Hospitality, Tourism, Culinary, and Retail													
<a href="#">Associated with Which Careers?</a>	<u>4 Star:</u> Chefs & Head Cooks; Dietitians & Nutritionists; Food Service Managers <u>3 Star:</u> Food Science Technicians; First-Line Supervisors of Food Preparation & Serving Workers; Food Scientists & Technologists													
Entry-Level Annual Salaries	\$16,000 - \$27,000													
<b>Industry-Based Certification Requirements: Students</b>														
Standard / Curriculum	All content / materials are based on actual job tasks identified by Food Service industry experts. Topics include: <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">a) personal hygiene</td> <td style="width: 50%;">b) time and temperature control</td> </tr> <tr> <td>c) preventing cross-contamination</td> <td>d) cleaning and sanitizing</td> </tr> <tr> <td>e) safe food preparation</td> <td>f) receiving and storing food</td> </tr> <tr> <td>g) methods of thawing, cooking, cooling, and reheating food</td> <td>h) food safety regulations</td> </tr> </table> <p>Click <a href="#">ServSafe FAQs</a> for additional information. Read the <a href="#">ProStart program overview</a>, and visit the <a href="#">Louisiana Restaurant Association</a> webpage to learn more about ServSafe in Louisiana.</p>						a) personal hygiene	b) time and temperature control	c) preventing cross-contamination	d) cleaning and sanitizing	e) safe food preparation	f) receiving and storing food	g) methods of thawing, cooking, cooling, and reheating food	h) food safety regulations
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Testing Methodology	Paper?	Yes	Online?	Yes	Performance Exams / Tests?	Yes								
Re-Testing (if available)	Re-Testing Procedures	Students must retake full class and exam (preferably within 90 days)			Max Attempts	4 within a 12-month period								
Testing Details (including any age requirements / accommodations)	To receive the ServSafe student certification, the student must: <ol style="list-style-type: none"> <li>1) Complete <i>ServSafe Food Protection Manager</i> course, which is recommended to be taught in ProStart I</li> <li>2) Pass <i>ServSafe Food Protection Manager</i> exam</li> </ol> Student must also complete ProStart National Certificate of Achievement to graduate under the ProStart/Restaurant (including ServSafe) statewide graduation pathway. See <a href="#">ProStart National Certificate of Achievement</a> credential document for details.													

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<b>Industry-Based Certification Requirements: Teachers</b>					
<i>Bulletin 746, Chapter 5: All Louisiana teachers providing instruction in a course that leads to an IBC must hold the certification that they're teaching students to attain.</i>					
Instructor Certification Requirements (by certifying agency)	To receive the ServSafe manager certification, the instructor must: <ol style="list-style-type: none"> <li>1) Complete ServSafe Food Protection Manager course</li> <li>2) Pass ServSafe Food Protection Manager exam and</li> <li>3) Complete online process to attain Dual Role status to be able to administer course and exams to students</li> </ol> Contact Jennifer Jeansonne ( <a href="mailto:jjeansonne@lra.org">jjeansonne@lra.org</a> ) with the Louisiana Restaurant Association Education foundation (NRAEF) for details. Instructors must also maintain a valid Louisiana ProStart Educator certification to teach ProStart classes. See <a href="#">ProStart National Certificate of Achievement</a> credential document for details.				
Proctoring / Test Security (if any)	Certification exams must be taken at an approved ServSafe session.				
<b>Certification Tracking</b>					
Credentialing Documentation	Paper certificates are issued to document certification.				
Certification Tracking System	Online Tracking System?	Yes	Details	ServSafe credential verification can be completed at <a href="http://www.servsafe.com">www.servsafe.com</a> . Duplicate certificates may be printed from online account at <a href="http://www.servsafe.com">www.servsafe.com</a> .	
Other Details	Expiration Timeframe?	ServSafe Food Protection Manager certifications are valid for 5 years from exam date.			
<b>Certification Costs / Funding Sources</b>					
Cost Details	The cost of the ServSafe Manager Textbook with single exam answer sheet is \$70.30. A single exam answer sheet costs \$38.				
Re-test / Refund Policies	The re-test fee is \$50, and there are no refunds.				
Funding Sources <sup>2</sup>	CDF?	No	Perkins?	Yes	Alternative Source (other than General Funds)
<b>For More Information</b>					
Certifying Agency Contact Info	Louisiana Restaurant Association Education Foundation Jennifer Jeansonne, LRAEF Program Manager <a href="mailto:jjeansonne@lra.org">jjeansonne@lra.org</a> (504) 636-6691				
LDE Contact	<a href="mailto:JumpStart@La.Gov">JumpStart@La.Gov</a>				
Jump Start Regional Team Experts	TBD				

1 – This table may not include all the graduation pathways this credential appears in. Please check the [graduation pathway](#) you are working with if you have a question as to whether or not this credential is part of that pathway.

2 – CDF = [Career Development Fund](#)