



Food Safety and Environmental Solutions

www.fse-solutions.com

Call **847-865-5106** to pay/register and receive
the activation code to get started today!

Always Food Safe Certified Food Protection Manager Online Course \$180 includes course activation code, proctored exam and certificate

Putting Theory into Practice

With Always Food Safe's Training we don't just teach you the theory, we show you how to put this into practice in your day to day life. Our experts take apart the theory and break it down into real life situations to give you ideas in regards to implementing it into your role.

Interviews with Industry Experts

Our Food Protection Manager training is packed full of interviews with industry experts from some of the biggest foodservice establishments in America. Getting their experience, insight and knowledge is invaluable as an educational resource; they see Food Safety in a way that most people don't even think about.

Fun & Engaging Content

We wouldn't wish 8 hours of PowerPoint slides on our worst enemy, especially people we are trying to help. That's why we use video learning and try and keep the content as fun and engaging as we can.

Benefits of Always Food Safe

- **Your Health Inspector will Accept this Certification**

State Accepted, ANSI Accredited Online Food Protection Manager Certification that is accepted throughout your state and US wide.

- **Video Learning**

We are the only company around to offer video learning, our course is far more engaging and entertaining than anything else out there. *Please note that once you start the course, you have 90 days to complete the program.

- **100% Online Training**

This training is 100% online and once completed you can arrange your exam with the one of our proctors. The exam pass rate is 70%. Training takes between 4 and 8 hours, depending on your experience.

The purpose of this ANSI Accredited Food Protection Manager Training is to provide managers the knowledge, skills and abilities necessary to oversee safe storage, preparation and service food.

All learning is mapped against the 2017 FDA Food Code. Video Learning is broken up into 23 chapters that last no longer than 20 minutes each. With it being 100% online, you can complete the training around your lifestyle.

Chapter Content

- Chapter 1: Introduction
- Chapter 2: The "Journey of Food" – Contamination
- Chapter 3: The "Journey of Food" – Importance of the Food Handler
- Chapter 4: The "Journey of Food" – Time & Temperature Control
- Chapter 5: The "Journey of Food" – Purchasing to Store Room
- Chapter 6: The "Journey of Food" – Preparation
- Chapter 7: The "Journey of Food" – Service
- Chapter 8: The "Journey of Food" – Cleaning & Sanitizing
- Chapter 9: The "Journey of Food" – Food Safety Management
- Chapter 10: The "Journey of Food" – Facilities and Pest Management