

Food Manager & ServSafe

[Download the Food Management registration form \(PDF\)](#)

Food Manager Cert Exam

Course #: 4731640500

Course Description:

While it is highly encouraged that students take the certification course prior to the examination, you may choose to take this course that includes the examination portion only. Successful completion of the approved 90-question ServSafe examination with a score of 75% or greater will enable the student to retrieve and print their certificate from the ServSafe website at no cost and serves as proof of certification for five years per the Department of Agriculture, Trade, and Consumer Protection.

Class No:
9527

4/9/2024

Delivery:
Class

Fees Under 62:
\$45.00

Fees Over 62:
\$37.69

Instructor: Mellinger

Meetings:

Tues 4/9/2024 4:00pm – 6:00pm at Northwoods Center 113

Please Note for all Food Manager Classes: Prior to the class date, students must read the Servsafe textbook with the 2022 Food Code updates or have access to the updates.

The ServSafe Coursebook 8th edition ISBN number 978-0--86612-741-7 can be purchased through Nicolet College for approximately \$114.75 and includes a scantron sheet for test purposes. If you already have access to a text book you must purchase the scantron sheet separately prior to class for approximately \$43. Contact Jodi Engleman to register or purchase a book or scantron at 715-365-4694 or email jengleman@nicoletcollege.edu.

Food Manager Sanitation Certification

Course #: 4731640400

Course Description:

Managers and employees in the foodservice industry will learn proper food safety procedures. The course fulfills the requirements of the Wisconsin Food Code and is the only option for those taking the examination for the first time or needing to recertify their expiring Food Manager Sanitation certification. A review of changes in the codes and regulations related to food safety and sanitation will be provided. Procedures for food preparation, sanitary work habits, cleaning and sanitizing procedures, and principles of Hazard Analysis and Critical Control Points (HACCP) will be covered. Instruction will be followed by an approved 90-question ServSafe examination. Successful completion of the examination with a score of 75% or greater will enable the student to retrieve and print their Certificate from the ServSafe website at no cost and serves as proof of certification for five years per the Department of Agriculture, Trade & Consumer Protection.

Class No:
9526

4/9/2024

Delivery:
Class

Fees Under 62:
\$75.00

Fees Over 62:
\$38.45

Instructor: Mellinger

Meetings:

Tues 4/9/2024 8:30am – 6:00pm at Northwoods Center 113

Please Note for all Food Manager Classes: Prior to the class date, students must read the Servsafe textbook with the 2022 Food Code updates or have access to the updates.

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