ServSafe. The Leading Training and Fully Accredited Certification Program

Benefits of Online Training

The National Restaurant's Association (NRA) ServSafe® Manager Online Course, 6th Edition is a convenient and easy training solution that prepares managers to keep food safe in today's busy restaurant environments.

From the only source uniquely informed by the restaurant and foodservice professionals who comprise it, the National Restaurant Association (NRA) is proud to announce the launch of the ServSafe Manager 6th Edition. Available now in print and through online training.

To create this new edition, the NRA convened operators and food safety experts from all segments of the industry. This group identified what managers need to know to keep food safe in today's busy restaurant and foodservice environments. This panel of experts concluded that attention needs to be focused more intently on the preventative measures that keep food safe. The end results for the ServSafe program? Stronger food safety practices, leading to a better trained workforce, that is more prepared to keep your business and customers protected.

Benefits of Online Learning

- **Convenience.** Traditional training relies on instructors presenting materials at a specific time and location. Online training enables workers to learn in the office or at home, and allows the flexibility of scheduling the training when it is most convenient.
- **Pace of learning.** One fundamental advantage of online training over synchronous (real time) training is that students can learn at their own pace. Comprehension quizzes at the end of each training module test knowledge before moving on to the next module and allows students review portions of training materials moving on to new chapters.
- **Presentation.** Online training courses can be supplemented by onscreen graphics or short videos which may accelerate learning for some participants.
- **Consistency.** One of the advantages of online training is consistency of the message. In-person training is different as trainers may deliver their material differently or adjust the course content from one session to another as they see fit. Thus, no two students are guaranteed that they will receive exactly the same training.

Online Course Contents

- Providing Safe Food
- Forms of Contamination
- The Safe Food Handler
- The Flow of Food: Introduction
- The Flow of Food: Purchasing, Receiving, and Storing
- The Flow of Food: Preparation
- The Flow of Food: Service
- Food Safety Management Systems
- Managing Facilities
- Cleaning and Sanitizing

For more information about the ServSafe Program, please visit ServSafe.com or contact:

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Restaurant.org | ServSafe.com

ServSafe
National Restaurant Association

ServSafe® Manager Online Course, 6th Edition

Intuitive Interface for Easier Navigation

Audio Text	Optional feature allows learner to read along with course content
Navigation	Tells the section
Glossary	Assists with food safety technology
Large Button	Makes it easier to start, stop or rewind
Progress Bar	Helps keep pace with course

Features and Benefits

2011 FDA Food Code Supplement and New Job Task Analysis	Ensures student is learning the most current and relevant information
Content Organization	Broken down into sections to help seamlessly progress through the course
Assessment	Three random post-tests, each with 60 questions help gauge a student's readiness for the ServSafe Manager Certification Exam.
Record of Training	Presented upon successful completion of the course.
Real-life photography	Shown from student's perspective – helps to reinforce concepts
Interactive Activities	Allows students to practice real-life situations
Study Guides & Reference Materials	Download and print for use back in the operation
Languages	Bilingual English and Spanish

Technical Requirements

Operating System	Windows: XP / Vista / 7 MAC: OS X 10.5 or higher
Processor	Windows: Intel® Pentium® 4 1.6 GHz or faster processor (or equivalent) MAC: Intel® processor
Internet Browser	Windows or MAC: IE 8, Safari, Chrome 16, Firefox 6 or higher versions. Other browsers may not be supported and may impact functionality.
System Compatibility Check	Automatic system compatibility check to ensure your computer will properly run the course. The system check will provided guided directions for Adobe® Flash download or upgrade if required.
Additional System Requirements	High-speed internet access (512 kbps or faster) 1 or 2 GB RAM or more Screen resolution of 1024x768 or higher Adobe® Reader and Adobe® Flash Player of 10.2 or higher Speakers and sound enabled

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