



# ServSafe Manager Online with OSHA 10 General Industry Training



## Curriculum

The purpose of this online course is to prepare students for the ServSafe Manager exam. The ServSafe program provides food safety training, exams and educational materials to foodservice managers. The program blends the latest FDA Food Code, food safety research and years of food sanitation training experience. This course will provide knowledge and techniques to prevent food-borne illnesses resulting from contamination and inappropriate handling procedures through the use of the ServSafe Food Protection program and course book. The basic principles of food sanitation and kitchen safety will be reviewed.

OSHA 10 consists of:

Introduction to OSHA On the Level: Walking and Working, Surface Safety, Fire Protection & Prevention, V2 Electrical, Safety Personal Protective Equipment, Eye Safety: Focused on Protection Hazard Communication: Erase the Mystery Blood borne Pathogens, Back Safety, Hazard Recognition, Fall Protection and Preventing Spills.

## Program Details

Twenty hours of training provided in an online self-paced course.

\$650.00

Accurate up to date information Regarding:

- Food Safety
- Handling food
- Receiving and storing food
- Preparing and serving food

Teaches students how to:

- Protect against foodborne illness
- Minimize liability risks
- Improve food quality

OSHA 10

Provides an education in workforce safety.

Includes Exams

For more information, please contact the Lackawanna College Lake Region Center at (570) 226-4625.