



# 2024 CFSM Course & Exam Schedule

## 2 Day Course Dates:

**January 23<sup>rd</sup> & 24<sup>th</sup> (Tues & Wed)**

**February 20<sup>th</sup> & 21<sup>st</sup> (Tues & Wed)**

**March 19<sup>th</sup> & 20<sup>th</sup> (Tues & Wed)**

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**May 21<sup>st</sup> & 22<sup>nd</sup> (Tues & Wed)**

**June 25<sup>th</sup> & 26<sup>th</sup> (Tues & Wed)**

**July 30<sup>th</sup> & 31<sup>st</sup> (Tues & Wed)**

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**September 24<sup>th</sup> & 25<sup>th</sup> (Tues & Wed)**

**October 22<sup>nd</sup> & 23<sup>rd</sup> (Tues & Wed)**

**November 19<sup>th</sup> & 20<sup>th</sup> (Tues & Wed)**

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## 1 Day Course Dates:

**August 20<sup>th</sup> (Tues)**

**December 16<sup>th</sup> (Mon)**

**\*\*The course cost is \$150 per person. This cost includes the textbook, instructional materials, and the final exam.\*\***



**2024 ServSafe® Food Manager Certification Course**  
**Presented by Linda Marrazzo**  
**Health Educator/ EHS III**  
**DeKalb Public Health**  
**445 Winn Way, Decatur, GA 30030**

**Schedule for 2 Day Course:**

**Day 1 of 2**

8:45 – 9:00	REGISTRATION
9:00 – 9:10	WELCOME & INTRODUCTIONS
9:10 – 9:40	Chapter 1: Providing Safe Food
9:40 – 10:55	Chapter 2: Forms of Contamination
10:55 – 11:05	<b>BREAK</b>
11:05 – 12:00	Chapter 3: The Safe Food Handler
12:00 – 1:00	<b>LUNCH</b>
1:00 – 1:15	Activity
1:20 – 2:20	Chapter 4 & 5: The Flow of Food: An Introduction, Purchasing and Receiving, and Storage
2:20 – 2:30	<b>BREAK</b>
2:30 – 3:30	Chapter 6: The Flow of Food: Preparation
3:30 – 4:15	Chapter 7: The Flow of Food: Service
4:30	Study Material, Important Exam Information, Question & Answer <b>ADJOURN</b>



## Day 2 of 2

8:45 – 9:00	Sign-In
9:00 – 9:30	Review of Day 1 Material
9:30 – 9:45	Activity
9:45 – 10:45	Chapter 8: Food Safety Management Systems
10:45 – 11:00	<b>BREAK</b>
11:00 – 11:45	Chapter 9: Safe Facilities and Pest Management
11:45 – 12:25	Chapter 10: Cleaning & Sanitizing
12:25 – 1:25	<b>LUNCH</b>
1:25 – 2:00	Review Activity, Study and Course Evaluations
2:00 – 4:00	<b>EXAM – BEST WISHES!</b>



Registered ServSafe Proctor  
& Certified ServSafe Instructor



### **Schedule for 1 Day Course:**

#### **Day 1 of 1**

8:45 – 9:00	<b>REGISTRATION</b>
9:00 – 9:10	Introduction of Instructor & Students
9:10 – 9:30	Chapter 1: Providing Safe Food
9:30 – 10:00	Chapter 2: Forms of Contamination
10:00 – 10:25	Chapter 3: The Safe Food Handler
10:25 – 11:45	Chapter 4,5 & 6: The Flow of Food: An Introduction, Purchasing Receiving & Storage and Preparation
11:45 – 12:30	<b>LUNCH</b>
12:30 – 1:20	Chapter 7: The Flow of Food Service
1:20 – 1:45	Chapter 8: Food Safety Management Systems
1:45 – 2:00	Chapter 9: Safe Facilities and Pest Management
2:00 – 2:30	Chapter 10: Cleaning and Sanitizing
2:30 – 3:00	Review, Study and Course Evaluations
3:00 – 5:00	<b>EXAM – BEST WISHES!</b>