



2025 Certified Food Safety Manager (CFSM) Course & Exam Schedule

2 Day Course Dates:

January 28th & 29th (Tues & Wed)

February 24th & 25th (Mon & Tues)

March 10th & 11th (Mon & Tues)

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May 13th & 14th (Tues & Wed)

June 24th & 25th (Tues & Wed)

July 22nd & 23rd (Tues & Wed)

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September 23rd & 24th (Tues & Wed)

October 21st & 22nd (Tues & Wed)

November 18th & 19th (Tues & Wed)

1 Day Course Dates:

April 22nd (Tues)

August 26th (Tues)

December 17th (Wed)

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



2025 ServSafe® Food Manager Certification Course
Presented by Linda Marrazzo, MPH
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	BREAK
11:05 – 12:00	Chapter 3: The Safe Food Handler
12:00 – 1:00	LUNCH
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	BREAK
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 ADJOURN



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	BREAK
11:00 – 11:45	Chapter 9: Safe Facilities and Pest Management
11:45 – 12:25	Chapter 10: Cleaning & Sanitizing
12:25 – 1:25	LUNCH
1:25 – 2:00	Review Activity, Study and Course Evaluations
2:00 – 4:00	EXAM – BEST WISHES!



Schedule for 1 Day Course:

Day 1 of 1

8:45 – 9:00	REGISTRATION
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	LUNCH
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	EXAM – BEST WISHES!