



2026 Certified Food Safety Manager (CFSM) Course & Exam Schedule

2 Day Course Dates:

September 22nd & 23rd (Tues & Wed)

October 20th & 21st (Tues & Wed)

November 17th & 18th (Tues & Wed)

1 Day Course Dates:

December 16th (Wed)

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



2026 ServSafe® Food Manager Certification Course
Presented by Daysha Padia, M.Sc
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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!