

Global Foodservice Institute
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Research & Development Associates (R&DA)
16607 Blanco Road, Ste 501
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Course Descriptions, Goals, Educational Objectives, Behavioral Objectives, Evaluation and Required Textbooks for Research and Development Associates (R&DA) Professional Certifications.

The purpose of these documents is for colleges and universities to evaluate for credit, for the VA, military services and corporations to evaluate them for funding, and for individuals to evaluate if they will help them to advance toward their career goals.

Master Certified Foodservice Professional (MCFP)

Certified Foodservice Professional (CFP)

Certified Foodservice Supervisor (CFS)

Certified HACCP Professional (CHP)

Certified Professional Food Manager (CPFM) - Prometric

Certified Culinary Professional (CCP) Levels I, II and III

Certified Beverage Professional (CBP)

Certified in Culinary Nutrition (CCN)

Certified in Customer Service (CCS)

Simply Safe Foodservice Certified (SSFC)



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STAFF INSTRUCTORS FOR THE GLOBAL FOODSERVICE INSTITUTE

DR. JOAN JOHNSON, PhD, MCFP. Professor, Morrisville State College, Morrisville, New York. PhD in Education from Syracuse University, MBA from Rochester Institute of Technology. SUNY Chancellor's Award for Excellence in Teaching.

EDWARD H. MANLEY, MCFP, CHP, CPFM, President, E. H. Manley and Associates, President of IFSEA, 1989 to 2008, presenting these programs since 2003 to over 2000 students who earned over 4000 professional certifications. Holding a Bachelor of Science from Cornell University School of Hotel and Restaurant Management, and a Master of Science in Management from Rollins College.

COLIN SENDALL, MCFP, CHP, CPFM, AA from Truckee Meadows Community College. Recently retired hotel/casino Food and Beverage Director, Peppermill Hotels, Reno, Nevada. Past Chairman of the Board, IFSEA.

CLAUDIO TAMAYO, MCFP, CHP, CPFM, formerly Director of Sales, Latin America, for Rubbermaid, 12 years. MBA, George Washington University, teaching in Spanish and English.

ROBERT ZAMORA, MCFE, CHM, CPFM, Recently retired as a Master Chief Culinary Specialist from the United States Navy.

Complete resumes are available at www.ehmanley.com



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Master Certified Foodservice Professional (MCFP)

Presented at the Global Foodservice Institute Certification Symposiums

Course - A comprehensive course in Professional Food Service Management Certification.

This course reviews all aspects of managing a foodservice operation including customer service, food safety, restaurant math, purchasing, inventory control, beverage control, human resources, food production and service management, menu design and analysis, food service accounting and financial management.

Course Goal - To review, learn, and reaffirm the responsibilities of a professional food manager. Designed to lead to certification as a professional food service manager by a nationally recognized industry association.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency standards, will meet the criteria (a score of 70% or higher) for certification and receive a passing grade in this course.

Behavioral Objectives: Upon successful completion of the course the student will:

1. Demonstrate a solid foundation of basic knowledge in the area of food safety, sanitation and compliance.
2. Understand kitchen design and equipment selection issues as they relate to overall operational efficiencies.
3. Identify food production systems appropriate for various types of food operations.
4. Use basic formulas for recipe conversion and cost control.
5. Apply inventory control procedures to various scenarios.
6. Implement an appropriate and ethical purchasing/cost control program.
7. Identify issues and interface strategies related to beverage service and liquor liability.
8. Demonstrate an understanding of the human resource process and compliance requirements in managing food service operations.
9. Analyze menu design and make revisions as appropriate for client based and economic conditions.
10. Apply generally accepted accounting principles to create a responsible financial management process.
11. Assess customer service and implement a service recovery system.

Evaluation - Pass a comprehensive 150 question examination with questions on Menu Design and Analysis Kitchen Management and Food Production, Service Management, Purchasing and Inventory Control, Accounting and Financial Management, Marketing, Beverage Management, Human Resource Management

Required Textbook: The Restaurant Manager's Guide, Author Edward H. Manley, Published by Pearson Learning Solutions, 2007.

Instructor: Mr. Ed Manley, MCFP, CHP, CPFM - ed@ehmanley.com

Note: This curriculum has been approved for one SH credit by the State University of New York (SUNY) at Morrisville Academic Council, Course Number FSAD 292.

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Certified Foodservice Professional (CFP)

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Course Goal - To review, learn, and reaffirm the responsibilities of a professional food manager. Designed to lead to certification as a professional food service manager by a nationally recognized industry association.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency, will meet the criteria (a score of 70% or higher) for certification and receive a passing grade in this course. This examination has a lower degree of difficulty than the MCFP examination.

Behavioral Objectives: Upon successful completion of the course the student will:

1. Demonstrate a solid foundation of basic knowledge in the area of food safety, sanitation and compliance.
2. Understand kitchen design and equipment selection issues as they relate to overall operational efficiencies.
3. Identify food production systems appropriate for various types of food operations.
4. Use basic formulas for recipe conversion and cost control.
5. Apply inventory control procedures to various scenarios.
6. Implement an appropriate and ethical purchasing/cost control program.
7. Identify issues and interface strategies related to beverage service and liquor liability.
8. Demonstrate an understanding of the human resource process and compliance requirements in managing food service operations.
9. Analyze menu design and make revisions as appropriate for client based and economic conditions.
- 10.. Apply generally accepted accounting principles to create a responsible financial management process.
11. Assess customer service and implement a service recovery system.

Evaluation - Pass a comprehensive 80 question examination, or score 65-69 on the MCFP examination with questions on Menu Design and Analysis, Kitchen Management and Food Production, Service Management, Purchasing and Inventory Control, Accounting and Financial Management, Marketing, Beverage Management, Human Resource Management

Required Textbook: The Restaurant Manager's Guide, Author Edward H. Manley, Published by Pearson Learning Solutions, 2007.

Instructor: Mr. Ed Manley, MCFP, CHP, CPFM - ed@ehmanley.com

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Certified Foodservice Supervisor (CFS)

Presented at the Global Foodservice Institute Certification Symposiums

Course - A comprehensive course in Professional Food Service Management Certification.

This course reviews all aspects of managing a foodservice operation including customer service, food safety, restaurant math, purchasing, inventory control, beverage control, human resources, food production and service management, menu design and analysis, food service accounting and financial management.

Course Goal - Course Goal - To review, learn, and reaffirm the responsibilities of a professional foodservice manager. Designed to lead to certification as a professional food service manager by a nationally recognized industry association.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency, will meet the criteria (a score of 70% or higher) for certification and receive a passing grade in this course. This examination has a lower degree of difficulty than the MCFP or CFP exams.

Behavioral Objectives: Upon successful completion of the course the student will:

1. Demonstrate a solid foundation of basic knowledge in the area of food safety, sanitation and compliance.
2. Understand kitchen design and equipment selection issues as they relate to overall operational efficiencies.
3. Identify food production systems appropriate for various types of food operations.
4. Use basic formulas for recipe conversion and cost control.
5. Apply inventory control procedures to various scenarios.
6. Implement an appropriate and ethical purchasing/cost control program.
7. Identify issues and interface strategies related to beverage service and liquor liability.
8. Demonstrate an understanding of the human resource process and compliance requirements in managing food service operations.
9. Analyze menu design and make revisions as appropriate for client based and economic conditions.
- 10.. Apply generally accepted accounting principles to create a responsible financial management process.
11. Assess customer service and implement a service recovery system.

Evaluation - Pass a comprehensive 80 question examination or score 60-64 on the MCFP Examination or 65-69 on the CPF examination with questions on Basic Culinary, Beverages and Wines, Dining Room Setup and Service, General Industry Knowledge, Human Resources and Management, Menu Development and Purchasing.

Required Textbook: The Restaurant Manager's Guide, Author Edward H. Manley, Published by Pearson Learning Solutions, 2007.

Instructor: Mr. Ed Manley, MCFP, CHP, CPFM - ed@ehmanley.com

Note: This curriculum has been approved for one SH credit by the State University of New York (SUNY) at Morrisville Academic Council, Course Number FSAD 292.

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Certified HACCP Professional (CHP)

Presented at the Global Foodservice Institute Certification Symposiums

Course - Hazard Analysis Critical Control Points (HACCP) Management. A comprehensive course focusing on HACCP, the management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

Course Goal - To explain what a HACCP plan is and what it is not. to identify the five preliminary steps and the seven principles of HACCP. To develop a HACCP plan for their facility. To develop and implement a HACCP plan that effectively reduces foodborne illness cases by controlling risks associated with food from farm to fork. to pass a comprehensive HACCP certification examination from Research and Development Associates (R&DA)..

Educational Objectives - Any student upon successful completion of the comprehensive certification exam will meet the criteria for the Certification program and receive a passing grade of 70% in this course.

Behavioral Objectives: Upon successful completion of the course the student will:

The student will identify each critical control point and assess operational compliance in each area.

The student will understand the importance of their role in managing the production of safe foods.

The student will understand information about the control of foodborne hazards related to all stages of the food chain.

The student will assess the needs of individual food operations and apply HACCP principles in the development of appropriate interfaces.

The student will be able to demonstrate advanced knowledge in the areas of safe food handling, monitoring, record keeping and corrective actions when standards are not met.

The student will be able to apply HACCP principles in managing and training employees in the workplace, as well as adhering to government approved health codes.

The student will utilize technology based tools for the development and implementation of a HACCP program to assure compliance with food safety standards.

Evaluation - Pass a comprehensive 80 question examination by Research and Development Associates (R&DA) for certification on the subjects of Principles of Food Safety, Foodborne Illness, Food Personnel & Hygienic Practices, Facilities Maintenance and Operations, Pest Management and Regulatory Issues.

Required Textbook: HACCP Implementation: A Quick Reference Manual, Author Ann Anders, REHS, CP-FS, CFMS, CPFMS, CHP. Published by Pearson Learning Solutions, Copyright 2009.

Instructor: Mr. Ed Manley, MCFP, CHP, CPFMS - ed@ehmanley.com

Note: This curriculum has been approved for two SH credits by the State University of New York (SUNY) at Morrisville Academic Council, Course Number FSAD 293. Prerequisite: FSAD 222.

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Certified Professional Food Manager (CPFM)

Presented at the Global Foodservice Institute Certification Symposiums

Course - Certification in Food Safety Management - a comprehensive course in food safety management, designed to lead to national certification as a food safety manager by a nationally accredited program approved by the Conference for Food Protection, such as CPFM from Prometric - can substitute ServSafe from the NRA or NRFSP from National Registry if desired by the client.

Course Goal - To learn the responsibilities of a food manager in identifying potential food safety issues as well as management strategies in proactive prevention of contamination and loss due to contamination and outbreaks.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency standards and local health department regulations in the jurisdiction where the test is given; will meet the criteria (a score of 70% or higher), for certification and receive a passing grade. All localities which require food safety manager certification require 8-16 hours of hands-on training or an approved CD or web based training program..

Behavioral Objectives: Upon successful completion of the course the student will:

- Recognize various pathogens & understand how they are transmitted through food & food production systems.
- Assess the needs of various types of food operations.
- Be able to develop systems to ensure food is handled and served safely.
- Ensure equipment & utensils used are constructed with materials that will not allow the spread of contaminants.
- Utilize technology-based tools to develop food safety management training programs.
- Demonstrate advanced knowledge in the areas of food management and safe food handling.
- Apply course concepts in managing and training employees in the workplace.
- Identify operational costs and impact of food contamination and illness created by same.
- Understand and adhere to government health codes.
- Create and implement a food safety program..

Evaluation - Pass a comprehensive 85 question examination for certification on the subjects of Principles of Food Safety, Foodborne Illness, Food Personnel & Hygienic Practices, Facilities Maintenance and Operations, Pest Management and Regulatory Issues.

Required Textbook: Food Safety 101 - KISS - Keep It Safely Simple,
Author Ann Anders, REHS, CP-FS, CFMS, CPFM, CHP
Published by Pearson Learning Solutions, Copyright 2009.

Instructor: Mr. Ed Manley, MCFP, CHP, CPFM - ed@ehmanley.com

Note: This curriculum has been approved for one SH credit by the State University of New York (SUNY) at Morrisville Academic Council, Course Number FSAD 222.

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Certified Culinary Professional (CCP) Levels I, II, III

Presented at the Global Foodservice Institute Certification Symposiums

Course - A comprehensive course in Culinary Arts Certification.

This course reviews culinary arts from the aspect of the cook. Not intended for executive chefs, this course provides information on food products, preparation techniques, organization, teamwork, display, etc. It provides practical information to making ordinary food look and taste better; to take a salad bar and make it look better without extra cost; to operate within the menus given, budget and enhance customer satisfaction. One day is spent on higher level culinary skills which might be useful for special functions, VIP visits, etc.

Course Goal - To review, learn, and reaffirm the techniques required to prepare and serve food which is tasty, colorful, sanitary, within budget and to pass the written and practical examinations.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency, will meet the criteria established by a nationally recognized association.

Behavioral Objectives:

- *Demonstrate the fundamentals of culinary arts, the core cooking principles, as well as the skills necessary to produce a wide array of culinary dishes, beyond the level they could attain prior to the class.
- *These to include kitchen safety, food safety, personal hygiene, chef tools, knife skills, artistic flow, design, layering, creating a mosaic, mise en place, kitchen flow, garnishes, complementary foods, colors, flavors and textures, use of convenience foods, creating stations and move.
- *Be conversant with culinary principles, skills and methods, thus enhancing their ability to building on that knowledge in the future.
- *Provide quality food in a variety of conditions; foods that look and taste better, utilizing the existing menu, products and recipes.
- *Make food more appealing in appearance through the use of garnishing, color, layout, all designed to enhance the dining experience of our guests.
- *Demonstrate some higher level culinary skills which may be used for special events.
- *Care for and use knives properly, cut foods into a variety of classic shapes.
- *Identify, store and serve a variety of fine cheeses.
- *Organize and plan work more efficiently; prepare items needed prior to actual cooking.
- *Understand basic flavoring techniques
- *Purchase appropriate meats and store them properly.
- *Understand the structure and composition of fish and shellfish.
- *Identify a variety of vegetables and how to store them properly.

Course manual: On Cooking Lite, taken from On Cooking - A Textbook of Culinary Fundamentals, by Sarah R. Labensky and Alan M. Hause, Published by Pearson Learning Solutions.

Requirement to be certified at Level I - Pass a comprehensive 80 question written exam including some thing from each of the areas listed above.

Requirement to be certified at Level II or III - At the completion of the class, demonstrate to the instructor the required level of competence to achieve either Level II or Level III, at the instructors' discretion..

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Certified Beverage Professional (CBP)

Course - A comprehensive course in Beverage Management Certification.

This course offers a broad spectrum of information related to wines, beers and spirits, with a focus on wine. Students will learn about the growing of grapes, varieties of grapes, much attention on wine and food pairings, stocking a bar, reading labels, purchasing, holding and serving techniques. It is intended for the chef, manager or caterer to provide their guests with more knowledgeable choices based on the menu to be served. May be presented as a two day class with Serving Alcohol Responsibly training included.

Course Goal - To review, learn, and reaffirm the responsibilities of a professional beverage manager, including recognizing the varietals of wines, wine and food pairings, serving, storing and purchasing techniques, types of beers, liquors and spirits, to support restaurants, bars, catering and household needs..
Designed to lead to certification by a nationally recognized professional association.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency, will meet the criteria (a score of 70% or higher) for certification and receive a passing grade in this course.

Behavioral Objectives:

- Identify each of the three distinctive categories and several styles of wine.
- Utilize the proper glassware for the various beverages..
- Understand the five most significant components of information found on a wine label.
- Exercise the professional four-step tasting technique used to assess and evaluate wines.
- Understand and communicate key wine-tasting terminology
- Explore the color, aroma, flavor, style and body of a wine.
- Provide a framework for wine & food pairing choices by developing analytical & decision-making skills..
- Describe the effects that moist- and dry-heat cooking techniques have on food and wine pairings.
- Explore the effects that various cooking techniques have on the success of a wine and food match.
- Understand the typical progression of courses & the common styles of wine that may accompany each one.
- Understand the significant wine-producing regions of the U.S., France, Italy, Germany and Spain..
- Provide several strategies for pairing sparkling wine with food types.
- Understand the basic styles of the more popular types of fortified wine, and their food pairings.
- Recognize the five dessert type categories of Dessert Wines.
- Identify the general varieties of lagers and ales and explain the brewing process.
- Explain how different alcohols are distilled, including double and triple distillation.
- Discuss liqueurs.
- Apply drink mixing techniques and garnishing.
- Discuss the basic components of commonly ordered drinks.
- Identify the components of an effective wine menu.

Required Textbook: Wine & Beverage Management, taken from The Essentials of Wine with Food Pairing Techniques by John P. Lalogan and The Hospitality Manager's Guide to Wines, Beers, and Spirits, Second Edition, by Albert Schmid. Published by Pearson Learning Solutions.

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Certified in Culinary Nutrition (CCN)

Course - A comprehensive course in Culinary Nutrition Certification.

This course reviews all aspects of nutrition as it relates to cooks and managers in order to prepare them to address the nutrition, allergies and desires of their customers. Purchasing, receiving, storage and preparation are all key components to maintaining the nutritional components of food products.

Course Goal - Designed to lead to national certification as Certified in Culinary Nutrition by a nationally recognized industry association.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency, will meet the criteria (a score of 70% or higher) for certification and receive a passing grade in this course.

Behavioral Objectives:

- Understand the science of nutrition.
- Learn how proteins, carbohydrates and fats comprise the foods we eat.
- Discover what calories are and how they are calculated.
- Learn about food additives such as flavor enhancers, preservatives, and coloring.
- Learn how to read a nutrition label.
- Discover how the body stores and accumulates body fat.
- Examine the effects of food choices on health and wellness - diabetes, high blood pressure, osteoporosis, etc..
- Learn how to prevent, treat and manage diet-related diseases.
- Understand how to manage food allergies.
- Understand ingredient quantities and recipe scaling.
- Find out what ingredients can be substituted for one another.
- Identify types and nutritional value of grains, pasta and legumes and how to prepare them.
- Identify the nutritional value of, and preparation techniques for, meat, poultry and fish.
- Identify types and use of spices, herbs and garnishes.
- Identify types of fats and oils and their nutritional value and uses.
- Understand the nutritional value of dairy products and eggs.
- Understand the types, nutritional value and preparation techniques for fruits and nuts.
- Learn about vegetarian diets.
- Understand the nutritional value of soups, casseroles, breads and yeast breads, desserts.

Requirement to be certified - Pass a comprehensive 80 question written exam including questions from each of the areas listed above.

Required Textbook: Food & Nutrition For You by Suzanne Weixel and Faithe Wempfen, Published by Pearson Learning Solutions, Copyright 2010..

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Certified in Customer Service (CCS)

Course - Certification in Customer Service- a comprehensive course in customer service for commercial and non-commercial use, in food service and any workplace. Students will learn that everyone is a customer and everyone is in sales, expanding the reach of service to all aspects of our life. They will learn how to provide a most positive and memorable experience through anticipating needs, providing a service environment, proper follow-up, attitudes that stay positive all day every day. Reminding us what we know, what we've heard, what we don't do, and what we do do - so we can be sure to replicate that good behavior and make that the ONLY way we operate.

Course Goal - Designed to provide the student with the ability to increase sales, headcounts, compliments, profits, and decrease complaints, lost customers, lost items and provide an environment where all employees respect each other and treat THEM as customers. Leading to national certification as a customer service specialist by a nationally recognized industry association..

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency, will meet the criteria (a score of 70% or higher) for certification and receive a passing grade in this course.

Behavioral Objectives:

- Understand the needs of their guests and the art of serving.
- Foresee the needs of guests before they state the need.
- Use the right words to increase customer purchases and satisfaction.
- Think service at all times, in all situations, for everyone they interact with.
- Understand the difference between internal and external customers.
- Maximize customer satisfaction without increasing the budget.
- Teach their staff the basics of creating a customer service attitude.
- Take these same techniques to other occupations, such as supply, purchasing, health care, any job.
- Understand that customer service includes dressing for success, giving that great first impression.
- Use proper dining etiquette so that business relationships are enhanced.
- Interview properly, exude that service attitude at all times.
- Treat all people equally, regardless of cultural background, religion, etc.
- Understand introduction etiquette, seating protocol, how to host events.
- Have an appreciation for the aspects of proper and accepted office etiquette regarding telephone, email, setting and keeping appointments, office relationships, and more - part of serving the internal customers.
- Recognize appropriate methods of written business communications.
- Think outside the box to minimize customer delays, frustrations, duplication of effort and more.

Evaluation - Pass a comprehensive 80 question examination.

Required Textbook: Improving the Customer Experience - Techniques We Can ALL Use, by Edward H. Manley. Including Waiting on America by Mario Ponce, Published by Pearson Education, 2010.

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Simply Safe Foodservice Certified (SSFC)

Course - Certification in Food Safety Management - a comprehensive course in food safety management, designed to lead to national certification as a food safety manager by a nationally accredited program approved by the Conference for Food Protection, Certified Professional Food Manager from Prometric.

Course Goal - Designed to lead to national certification as a food safety knowledgeable employee by a nationally recognized industry association. Students will leave with a great appreciation of their role in preventing foodborne illness.

Educational Objectives - Upon successful completion of the comprehensive certification examination, as determined by the certifying agency, will meet the criteria (a score of 70% or higher) for certification and receive a passing grade in this course.

Behavioral Objectives:

Discuss how pathogens are transmitted through food and what can be done by employees to limit that transmission.

Know when and how hands should be washed to limit the spread of pathogens.

Demonstrate proper techniques for cleaning tables, floors, pots and pans, etc.

Understand the need to wash vegetables thoroughly.

Discuss the temperatures required for refrigeration, holding, serving and cooking.

Understand the time and temperature relationship in keeping food safe.

Relate clean uniforms and good personal hygiene to serving food safely.

Decide which illnesses should be reported to management and which should cause them to stay home.

Note that this course is intended for the individuals who are actually doing the work, thus very practical and more oriented as to what they need to do rather than on the names of the pathogens.

Course Manual. Food Safety 101 - KISS - Keep It Safely Simple,
Author Ann Anders, REHS, CP-FS, CFSM, CPFM, CHP
Published by Pearson Learning Solutions, Copyright 2009.

Requirement to be certified - Pass the (80) question examination covering the following areas:
Principles of Food Safety, Foodborne Illness, Food Personnel & Hygienic Practices.

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FOOD SAFETY AND CERTIFICATION SYPOSIUM AGENDA – FOUR DAYS OF TRAINING AND TESTING

Day 1 -

8 am to 3:00 pm Certified Professional Food Manager (CPFM) Lecture

3:15 pm to 4:45 pm CPFM Examination

Net Hours excluding 1 hour lunch and two 15-minute breaks – 7.5

Day 2 –

8 am to 5 pm – HACCP Manager (CHP) Lecture

Net Hours excluding 1 hour lunch and two 15-minute breaks – 7.5

Day 3 –

8 am to 10:00 am – HACCP Professional (CHP) Lecture

10:00 am to 11:30 am – HACCP Examination

1:00 pm to 3:00 pm – HACCP Plan Design

Net Hours excluding 1 hour lunch and one 15-minute break – 5.5

Day 4 –

8 am to 11 am – Management Certification Lecture – CFS, CFP, MCFP

11:15 am to 3:15 pm – Certification Examinations at the level the student chooses to attempt, with MCFP being the most difficult.

Net Hours excluding one 15-minute break - 7

Total Lecture Hours – 19 Hours

Total Testing Hours Maximum – 7.5 Hours

Total Hours – 26.5

Note: This curriculum has been approved for four SH credits by the State University of New York (SUNY) at Morrisville Academic Council.

Ed Manley, MCFP, CHP, CPFM

Manager, Professional Credentialing, R&DA



ABOUT R&DA

R&DA: **A Thumbnail History**

Research & Development Associates (R&DA) was established in 1946 to meet the needs of the federal government to ensure that U.S. military forces will always be supported wherever they may be stationed. This means supporting the fighting forces in camps, posts, and stations as well as whenever they are in “harm’s way.” Today R&DA is proud of its significant service to the United States. We are especially proud regarding the support to mobilize and to support our military in Iraq and Afghanistan.



R&DA is fully dedicated to providing the safest and highest quality of food service and support to the United States armed forces and government agencies.

With urging from President Harry S. Truman and the full cooperation of the civilian food and packaging industries, Colonel Rohland Isker created the organization which was to become R&DA, a non-profit organization for coordinating research and development activities in food, food service, foodservice equipment and packaging systems between agencies, academic institutions and private industry.

Today, R&DA is fully dedicated to providing the safest and highest quality of food service and support to the United States armed forces and government agencies. R&DA continues to serve as a focal point to foster communication and cooperation relating to research and development, supply and procurement, and systems support in food, packaging, foodservice, equipment and related areas. R&DA links industry, government and academia in its noble mission.

R&DA’s Mission

- Publish and distribute selected pertinent studies and information.
- Serve as a forum for maintaining effective communications between its membership and appropriate agencies of the U.S. federal, state, municipal and foreign governments.
- Assist in the development and maintenance of a mobilization base that will, in the event of an emergency, utilize food, packaging, food service and foodservice equipment, R&D, and manufacturing resources in the most effective manner.
- Assist in programs of study covering food, packaging, food service, food service equipment and feeding systems, R&D, problems and technology transfer and commercialization programs.
- Assist Natick in developing communications with private industry in the development of cooperative R&D, standards, and commercialization programs.
- Assist appropriate federal, state, and local government agencies in developing effective procurement programs, yielding the highest quality food, packaging, foodservice equipment, food service and feeding systems.
- Monitor the food and feeding requirements of the U.S. Armed Forces and match them with the capabilities of industry, and promote the coordination of available research and development information to prevent costly duplication.

R&DA CERTIFICATION PROGRAM: TWO SYMPOSIUMS – INDIVIDUAL CLASSES

Presented by E. H Manley & Associates and Pearson Learning Solutions in cooperation with the Global Food Service Institute

Food Safety Symposium

- Food Safety, HACCP and Management
- Certified Professional Food Manager (CPFM), Certified HACCP Professional (CHP), Master Certified Foodservice Professional (MCFP)

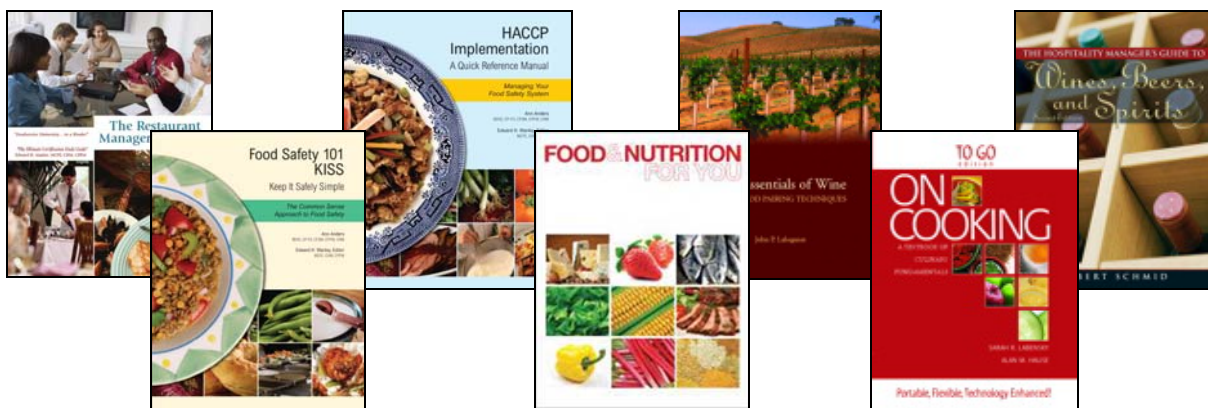
Beverage, Service and Nutrition Certification Programs

- Certified Beverage Professional, Certified in Customer Service, Certified in Culinary Nutrition.

Culinary Arts Symposium

- Practical and Advanced Techniques, practical and written examination for Certified Culinary Professional

Certification Study Materials



Research & Development Associates (R&DA) has contracted with E. H. Manley & Associates, in association with the Global Foodservice Institute, to manage its certification programs. Educational Services and content are provided by Pearson Learning Solutions.

Want the ability to customize? Look no further! All symposiums can be broken up into six different classes for optimum convenience. To sign up or for additional information, please visit: www.ehmanley.com .