

# Servsafe Manager Online Course Outline

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## INTRODUCTION

We will meet the first week and the last week for the online exam. The weeks in between we will meet online via Zoom and discuss the chapter's content.

## CHAPTER 1: PROVIDING SAFE FOOD

- Foodborne Illnesses
- How Foodborne Illnesses Occur
- Keeping Food Safe

## CHAPTER 2: FORMS OF CONTAMINATION

- Biological, Chemical, and Physical Contaminants
- Deliberate Contamination of Food
- Responding to a Foodborne-Illness Outbreak
- Food Allergens

## CHAPTER 3: THE SAFE FOOD HANDLER

- How Food Handlers Can Contaminate Food
- A Good Personal Hygiene Program

## CHAPTER 4: THE FLOW OF FOOD: AN INTRODUCTION

- Hazards in the Flow of Food
- Monitoring Time and Temperature

## CHAPTER 5: THE FLOW OF FOOD: PURCHASING AND RECEIVING

- General Purchasing and Receiving Principles
- Storing

## CHAPTER 6: THE FLOW OF FOOD: PREPARATION

- Preparation
- Cooking Food
- Cooling and Reheating Food

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## CHAPTER 7: THE FLOW OF FOOD: SERVICE

- Holding Food
- Serving Food

## CHAPTER 8: FOOD SAFETY MANAGEMENT SYSTEMS

- Food Safety Management Systems

## CHAPTER 9: SAFE FACILITIES AND PEST MANAGEMENT

- Interior Requirements for a Safe Operation
- Emergencies That Affect the Facility
- Pest Management

## CHAPTER 10: CLEANING AND SANITIZING

- Cleaning and Sanitizing
- Dishwashing
- Cleaning and Sanitizing in the Operation

## APPENDIX

- Organisms That Cause Foodborne Illness