

## **The Training**

The purpose of this ANSI Accredited Food Protection Manager Training is to provide managers the knowledge, skills and abilities necessary to oversee safe storage, preparation and service food.

All learning is mapped against the 2017 FDA Food Code.

The Video Learning has 10 main chapters. With it being 100% online, you can complete the training around your lifestyle.

Below is a breakdown of the chapter content:

Chapter 1: Introduction

Chapter 2: The “Journey of Food” Contamination

Chapter 3: The “Journey of Food” -Importance of the Food Handler

Chapter 4: The “Journey of Food” – Time & Temperature Control

Chapter 5: The “Journey of Food” – Purchasing to Store Room

Chapter 6: The “Journey of Food” – Preparation

Chapter 7: The “Journey of Food” – Service

Chapter 8: The “Journey of Food” – Cleaning & Sanitizing

Chapter 9: The “Journey of Food” – Food Safety Management

Chapter 10: The “Journey of Food” – Facilities and Pest Management

## **The Exam**

There will then be a 2-hour proctored exam for you to complete, where you will need to achieve a pass rate of 75% on an 80-question exam. Always Food Safe’s Exam is accepted across every state in the USA.

- What does a proctored exam mean?

For the Food Protection Manager exam, it is mandatory that the exam is supervised by a proctor. A proctor is an approved, neutral person who ensures the integrity of the environment, security of the exam, and to confirm the identity of the person taking the exam.

- Why do exams have to be proctored?

Quite simply, it is to stop any possibility of cheating on the exam. This qualification is not just important for the examinee to get a job, it is also vital for the general public so people in charge of foodservice establishments fully understand every aspect of Food Safety.



Who currently proctors Always Food Safe's exams?

Presently all Always Food Safe exams are proctored by Prometric, they have hundreds of locations across the USA. For your nearest test center, [click here.](#)