



SERVSAFE® *Manager Exam*



SIGN UP TO
GET CERTIFIED

**FEB 17
TUES**

9:00-5:30 PM

AGENDA

8:45 AM
Check-in

9:00 -11:30 AM
Part 1 Training

11:30 -12:00 PM
Break

12:00 -2:30 PM
Part 2 Training

2:30 -3:00 PM
Test Set up

3:00 - 5:30 PM
Take Test

**LED BY SERVSAFE
TRAINERS /
PROCTORS**

Chef Mona Wilson
Chef Maria Campbell

SERVSAFE® CERTIFICATION 1-DAY TRAINING & EXAM



SCAN OR PAY CASH



Every food business **MUST** have at least one ServSafe®-certified manager on staff to stay open and pass inspection.

- ✗ **AVOID FINES OR CLOSURES**
- ✓ **PROTECT YOUR CUSTOMERS**
- ✓ **BOOST YOUR STAFF'S SKILLS**

433 Market St UNIT 202,
Camden, NJ 08102



What you get:

- 4- hours chef-led ServSafe® training
- 2-hour certification exam
- Quiet, professional environment
- Certificate upon passing



Taught by Chefs Maria Campbell & Mona Wilson

- Small group setting (8-12 max participants)
- Spanish exams, study guides, and live translation available.
- Small group setting—ask questions and get real help.
- Many Camden and Philly small businesses have trusted Imagine Impact to keep their kitchens compliant.



\$150

**A SMALL INVESTMENT TO
PROTECT YOUR BUSINESS**

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