



# SERVSAFE® Manager Exam



SIGN UP TO  
GET CERTIFIED



SCAN HERE



SCAN OR PAY CASH

**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

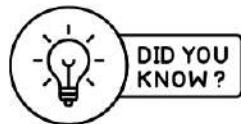
## TRAINERS /

## PROCTORS

Chef Mona Wilson

Chef Maria Campbell

## SERVSAFE® CERTIFICATION 1-DAY TRAINING & EXAM



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**



### 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



[www.imagineimpactpm.com](http://www.imagineimpactpm.com)



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