

# Always Food Safe Food Protection Manager Course (Lessons Only)

## **Food Protection Manager Course**

Earn your [Food Safety Manager Course](#) (Lessons Only) through our online, video-based training and learn what you need to know about food safety in order to keep you and your customers safe.

Our [Food Protection Manager Certification](#) is Accepted Across the whole of the USA and will be accepted by your local Health Inspector.

Always Food Safe uses video-based learning to give managers in-depth knowledge of food safety and help them run a safer restaurant.

- Online, video-based format
- No supporting materials to purchase
- The course takes around 4-8 hours to complete, depending on experience
- 80 question exam with 2 hours to complete
- Video training in English
- Written content in Spanish upon request
- Available for all 50 states.

## **Key Knowledge Areas**

Food Purchase and delivery: Order and accept delivery of food items and supplies

Storage, preservation, date control: Maintain consistent FIFO inventory rotation for all categories of products and maintain stock control records

Preparation: Monitor food preparation to ensure that food is produced safely

Pathogens & foodborne illnesses: Investigate and document complaints regarding food safety

Pathogenic bacteria identification: Notify the appropriate regulatory authority if a staff member reports infection by key pathogens **Get [Food Protection Manager Certification](#) here**

Cross-contamination: Monitor food preparation to ensure that food is produced using accepted protocols for the prevention of contamination and cross-contamination

Cook and cool: Monitor food preparation to ensure that food is produced safely using accepted protocols for prevention of time and temperature abuse

Hot/cold hold: Monitor the recording of temperature at critical points in the preparation and serving of food to prevent the multiplication of harmful pathogenic bacteria

Time and temps controls: Check that staff record results at critical control points

Service: Evaluate customer service procedures and make corrections

**Click Here to Buy - [Food Safety Manager Course](#)**

