

ServSafe

National Food Manager Certification



NEWARK
SCIENCE AND SUSTAINABILITY INC
Creating Self-Sustaining Communities

RUTGERS

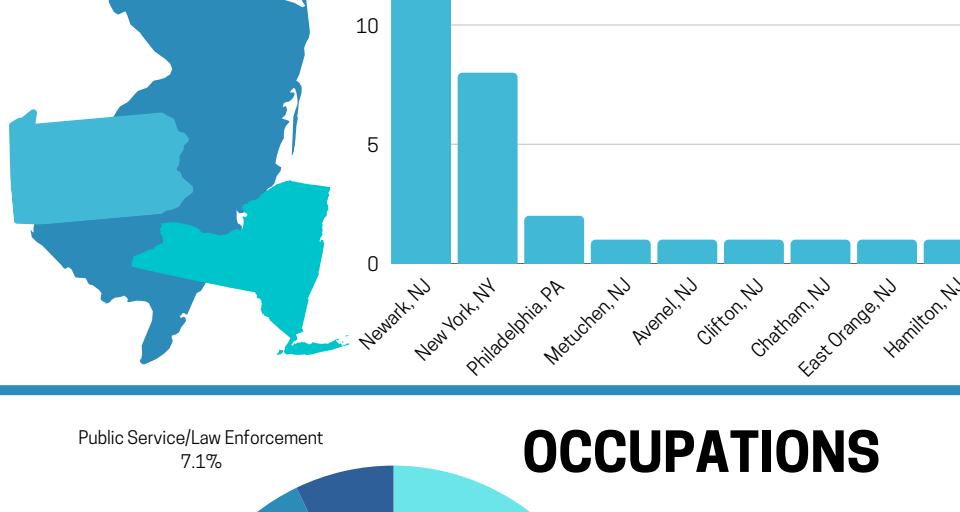
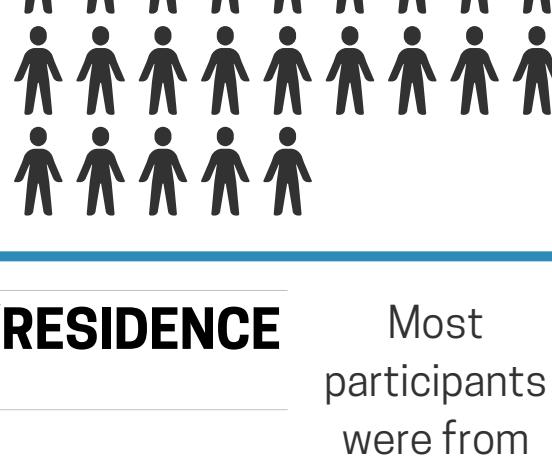
Institute for Corporate Social Innovation

About the program:

The ServSafe Manager Certification is a credential that shows a manager or person in charge has the knowledge to protect the public from foodborne illnesses. It's intended for restaurant owners, managers, and employees who are responsible for food safety in their workplace. The modality is virtual for the classes, and in-person at Rutgers Business School Newark for the exam.



There were 32 total participants. 26 were Female, while only 5 were Male. 11 participants passed the certification exam.



Most participants were from Newark, and around New Jersey, but a few guests joined in from New York and Philadelphia.



Some notable occupations participants hold are: Urban Farmer, Certified Holistic Health Coach, and Facilities Manager

"HOW WOULD THE NATIONAL SERVSAFE MANAGER CLASS AND CERTIFICATION BENEFIT YOU?"

The top 3 responses were: 1. Food Safety & Community Impact, 2. Professional Development & Business Growth, and 3. Personal & Entrepreneurial Goals.

This certification course was taught and proctored by community partner Charlene Messer of Elegant Bouquet Kitchen, Inc.