

# Serv Safe Training

## Course Info:

ONE DAY Online and  
Self-Paced

Learn the vocabulary  
and pass the assessment  
test and receive your  
certification

## Requirements:

- \* Complete intake form
- \* VALID email address  
and password
- \* Internet required through  
phone, tablet or computer

## Contact:

443-682-2511  
digitalskills@goodwillches.org

Recommended for the  
Food and Hospitality  
Industries

## Learn the Principles of Food Safety:

Food Safety Regulations  
The Importance of Food Safety  
Time and Temperature Control  
Good Personal Hygiene  
Safe Food Preparation  
Preventing Cross-Contamination  
Cleaning and Sanitizing  
HACCP (Hazard Analysis and Critical  
Control Points)  
Allergens

Earn an official certificate  
documenting course hours  
and display your certificate  
on your resume!

