

ServSafe Trainings

ServSafe Food Handler Tuesday, October 14, 2025

Gain the essential skills to keep food safe — and your customers healthy — with this engaging and practical ServSafe Food Handler course. Designed for anyone working in food service, this training covers the five critical areas of food safety: Basic Food Safety, Personal Hygiene, Cross-contamination & Allergens, Cleaning & Sanitation. This course combines real-world examples with interactive demonstrations to help you apply what you learn immediately. Upon successful completion, you'll earn your ServSafe Food Handler Certificate.

9:00AM-12:30PM

Career Technology Training Center, Accident, MD

Price: \$79.00

Registration Deadline: 10/7/2025

ServSafe Food Manager November 10-11, 2025

Designed for supervisors, managers, and business owners, this in-depth course goes beyond the basics to cover critical food safety principles, compliance, and risk management. You'll gain the knowledge — and the nationally recognized certification upon successful completion of the certification exam.

8:30am-4:30pm

Career Technology Training Center, Accident, MD

Price: \$199.00

Registration Deadline: 11/3/2025





www.garrettcollege.edu/ServSafe





For more information, please contact: **Kaitlyn Glotfelty**,

Director of Professional & Community Education 301.387.3770

kaitlyn.glotfelty@garrettcollege.edu

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