

MONTGOMERY COLLEGE

FOOD SAFETY

Workforce Development and Continuing Education | Verano 2024

Allergen Awareness

Allergen Awareness provides an in-depth view into food allergies, intolerances and celiac disease. You will explore case studies and obtain strategies for controlling and managing the risks associated with food allergens. Workbook, one exam, and certification are included in the cost of the course. TWA

Course: HOS053 **4 Hours**

\$75 + \$100 fee = \$175; NMR add \$120

Rockville Campus

CRN#: 11837 1 Session S

7/20 9 a.m.-1 p.m.

Certificación para Manipulación de Alimentos (Food Safety)

Este curso cumple con las 16 horas requeridas por el Departamento de Salud e Higiene Mental del MD State. Los temas que se cubrirán incluyen: enfermedades alimentarias, higiene y hábitos personales, procedimientos para manipular alimentos, utensilios y equipos, entre otros. Los estudiantes deben aprobar el examen con un puntaje mínimo del 75%; El examen se administrará el último día de clase. Libro de texto requerido: Libro del administrador de ServSafe, 7ª edición, español, con hoja de respuestas al examen. TWA

Course: HBI191 **16 Hours**

\$85 + \$110 fee = \$195; NMR add \$120

Rockville Campus

CRN#: 11796 2 Sessions S

8/24-8/31 9 a.m.-5 p.m.



Food Service Certification

(ServSafe, National Restaurant Association)

This course meets the 16 hours required by the Maryland State Department of Health and Mental Hygiene to become a Food Safety Manager. Students must pass the exam with a minimum score of 75% to obtain a food manager's certification ID card; valid in Montgomery, Prince George's, Howard, and Baltimore City. Textbook: *ServSafe Essentials 7th edition* with exam sheet is required at first class. TWA

Course: HOS013 **16 Hours**

\$85 + \$110 fee = \$195; NMR add \$120

Gaithersburg Business Training Center CRN#: 41626 2

Sessions T R

5/22-5/23 9 a.m.-5:30 p.m.

TiPS Alcohol Certification, On-premise

TiPS for On-Premise is required training for organizations selling, pouring and serving alcohol in the State of Maryland. Learn to notice the signs of intoxication, potentially prevent impaired driving, and deter alcohol sales to underage persons; certified TiPS trainer teaches all sessions. Certification exam must be passed with a 75% minimum, workbook and exam included in the price of the class; certification is valid for 4 years. TWA

Course: HOS036 **5 Hours**

\$35 + \$40 fee = \$75; NMR add \$50

Rockville Campus CRN#: 11835

1 Session S

7/13 9 a.m.-2 p.m.

*TWA—Tuition waiver applies; Seniors pay fee only NMR—Non Maryland Resident Fee
M—Monday T—Tuesday W—Wednesday R—Thursday F—Friday S—Saturday U—Sunday*

Contact and Information:

English: hospitalitywdce@montgomerycollege.edu

Spanish: institutohispano@montgomerycollege.edu

240-567-2592



Visit us online for course descriptions
<https://www.montgomerycollege.edu/wdce/small-business/hospitality-food-safety>

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