

Certifications:

Employers notice them.

You need them.

We offer them.

Now there are more ways than ever to get certification training through the Foodservice Institute.

With more certifications, online courses and tests, our program is the broadest it's ever been.

Ed Manley is a Cornell Hotel School graduate, with a Master's Degree. He is a former Chairman of the Dept. of Labor's National Skill Standards Board for Hospitality & Tourism and is the 2nd President-Emeritus of IFSEA. All of which informed his ability to develop the certification training presented here. 2019 recipient of NAFEM's Doctorate in Food Service.



Providing opportunities for industry professionals to develop and prosper is our guiding principle.

Certified Food Manager(CFM)

Using IFSEA's Certified Food Manager (CFM)® you will:

* Reduce the time – CFM requires days of study vs months. USE 100% of what we teach

* Reduce the cost – are you prepared to spend \$2,000+? If not, we are your **ONLY** choice at \$219. Got 10 buildings? You saved \$28,000 using CFM.

* Reduce the stress on the managers in an already stressful time with slim staffs

* Reduce the failure rate - Certified Dietary Manager (CDM) – has a high failure rate, thus you can't find a CDM to hire.

For CFM, 50% fail the exam, but 90% pass the re-test.

* Increase essential and useful knowledge – like college, CDM teaches much information your manager will never use

* CDM is excellent – pays better, increased nutrition knowledge so do that when you have time and money to do so, meanwhile.....

*We've certified 1184 out of 1291 candidates (92%) in 49 states

*Even in states where CDM is preferred, better they met the CMS standard than did nothing.

Value of Certifications

Resumes & Applications are scanned by computers for keywords. Our 9 certifications provide lots of those & can lead to better jobs & promotions. For top jobs, everyone has a degree; what else do you have. While you are getting your degree, or if you are in the 50% who never graduate, in 8 days you have our 9 certifications. Plus if your degree may not be in the career field you now seek, whereas the certifications will be. AND if nothing else, they are a tiebreaker, a reason to choose - that's true for hiring, promotion, bank loans, awards.

The GI Bill can be given to your kids, but, the best thing you can do for your kids is to be successful yourself. Use 1 month for YOU. And, you don't know if they'll go, or graduate.

Why don't we require experience for certification?

Because there are two sides to the resume - education and experience, too easy to separate. Many employers just want a good brain, they'll teach you what you need to know. You are a 20 year-old MCFBD, won't make you the GM, but might put you in the track.

Anywhere in the World:

Let the **Foodservice Institute (FSI)** bring classes to you, or take everything online.

We are the training partner of the Int'l Food Service Executives Association (IFSEA), founded in 1901 and certifying since 1965, and the Global Foodservice Institute (GFI), founded in 2010. IFSEA offers 4 management certifications (MCFE, CFE, CFM, CFA), all online at www.ifsea.org. GFI offers 9 certifications:

Master Certified Foodservice Professional (MCFP)
Certified HACCP Professional (CHP)
Certified Beverage Professional (CBP)
Certified in Culinary Nutrition (CCN)
Certified Culinary Professional (CCP)
Certified in Alcohol Service (CAS)
Certified in Customer Service (CCS)
Simply Food safety (CPFM, State Food Safety or ServSafe). THEN take the composite Master Certified Food and Beverage Director (MCFBD) exam.

NEW - Online chef & pastry training certification with Rouxbe and GFI.
<https://foodserviceinstitute.rouxbe.com>

FSI has helped over 7000 students attain over 13,000 certifications, in locations from the White House to Afghanistan, Camp David to Camp Victory, Iraq.

All certifications are GI Bill approved for active duty and veterans, taking just 1 month out of your 48 for all 9.

Further information is available at www.foodserviceinstitute.com



PROFESSIONAL CERTIFICATIONS FROM THE GLOBAL FOODSERVICE INSTITUTE, WITH TRAINING BY THE FOODSERVICE INSTITUTE

Active duty & vets are using the GI Bill to pay for their professional certifications, which in the past have helped with promotions in the military and better jobs after. If command funds are not available, this is a great way to pay, and is what the GI Bill is for, to get you ready for better jobs. All 9 certifications use only 4% of the total eligibility. Why not use it NOW so you are ready to work when you leave the military.

Master Certified Foodservice Professional (MCFP)®

Reviews all aspects of managing a foodservice operation including customer service, food safety, restaurant math, purchasing, inventory control, beverage, human resource, kitchen, food & service management, menu design & analysis, accounting & financial mgmt. The examinations are progressively less difficult for MCFP, CFP and CFS, with MCFP being the hardest.

Hazard Analysis Critical Control Points (HACCP) Management Certification (CHP)®

HACCP addresses food safety concerns of food from the farm to the fork – where do problems happen, who and how can we prevent them. Students learn procedures of organization, monitoring, corrective actions and documentation which can be used in a wide array of businesses. Food Safety is a hot item today and HACCP takes it to a new level.

Certified Beverage Professional Certification (CBP)®

The purpose is to demonstrate knowledge of wines and spirits as they relate to managing foodservice operations. Heaviest emphasis on wine and food compatibilities.

Customer Service Certification (CCS)®

Customer Service preparation training and review of all aspects of customer service, including why service matters, behaviors that engage customers, listening, recognizing customer turnoffs, emerging trends, feedback, recovering lost customers, value expectations, establishing a service sequence and recipes for the FOH.

Certified in Culinary Nutrition Certification (CCN)®

The purpose of this course is to demonstrate knowledge required to provide customers who have special diets, eating and nutrition-related disorders, or just healthy eating habits, with the menu items they need to continue with their regimen in the public venue.

Certified Culinary Professional (CCP) -Levels I-II-III®

Culinary principles, skills and methods are emphasized including knife skills, terminology, principles of meat cookery and much more. Level II-III is hands-on with a choice of Professional Cook (6 months) certification or Introduction to Pastry Arts (60 hrs) by the French Pastry School, both powered by Rouxbe.

Serving Alcohol Responsibly Certification (CAS)

The purpose of this course is to demonstrate knowledge of the serving of alcohol in such a manner that customers will not do harm to themselves or others after drinking. Topics covered include alcohol law and the servers responsibility.

Certification in Food Safety Management (SSFC)

Three levels of training and test options - manager, supervisor and worker. Can lead to taking a nationally recognized food safety examination which is required to operate restaurants, CPFM or State Food Safety.

Master Certified Food and Beverage Director Certification®

The purpose is to demonstrate retention of knowledge gained from completion of the prerequisite certification classes. Prerequisite is passing all 8 certifications.

 **The Global Foodservice Institute(GFI)** is headquartered in Denver, CO.

GFI training partner, Foodservice Institute®, has provided certification opportunities worldwide, since 2003, earning over 5000 students over 13,000 certifications. **Tests can be taken online**, YouTube videos and DVD's are available at no additional cost, OR, we'll come to you for classes & testing; choose what works for YOU.