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PROFESSIONAL CERTIFICATION TRAINING AND TESTING

Certifications provided by the Global Foodservice Institute at the State University of New York at Morrisville. The Global Foodservice Institute is a 501(c)(3), incorporated in Washington, DC. The board of directors represents over 150 years of experience in the food service industry. The activities of the Global Foodservice Institute include, but are not limited to professional certification testing, grants with an emphasis on projects for blind and otherwise disabled hospitality workers, and workforce development for people in the hospitality field. GFI is housed at and works in cooperation with Morrisville State College (SUNY at Morrisville).
www.GlobalFoodserviceInstitute.org

Pearson Learning Solutions, a division of Pearson Education, worked provides technology and personnel in the development of the educational resources available to the GFI training partners, including textbooks and robust interactive electronic training modules.
www.PearsonLearningSolutions.com

E. H. Manley and Associates is the training partner of the Global Foodservice Institute. Owned and operated by Ed Manley, with a 40 year hospitality career, including 18 years as President of the International Food Service Executives Association, during which time he built their certification program from 25 a year to over 1200 a year, including development of 3 new certifications. In 2003, EHMA began teaching food safety symposiums, including Prometric HACCP certifications. With over 3000 students attending classes and earning 8000 certifications, EHMA is the world leader in providing on-site professional food service training and certifications to the U. S. Military, with training locations including the White House, Camp David, Vice President's residence, Iraq, Afghanistan, Kuwait, Germany, Italy, Japan, and ships and bases throughout the U. S. At this time we seek partners in expanding our civilian market.

Master Certified Foodservice Professional (MCFP); 8 hours classroom and 7 hours preparation; 1 credit suggested. 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.

Hazard Analysis Critical Control Points (HACCP) Management Certification (CHP); 16 hours classroom and 14 hours preparation; 2 credits suggested. 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), 8 hours classroom and 7 hours preparation; 1 credit suggested. The purpose is to demonstrate knowledge of wines and spirits as they relate to managing foodservice operations from restaurants to clubs to catering. They learn the growing techniques, regions, descriptions, glassware, etc. Heaviest emphasis on wine and food compatibilities – what wine goes with what food. White, red, sparkling, spirits, beers, ales, lagers are all covered. They can then get jobs as Bartenders, Sommeliers, Bar & Restaurant Managers, Catering Sales and Management and many others. When possible a wine tasting will be included.

Customer Service Certification (CCS); 8 hours classroom and 4 hours preparation; 1 credit suggested. Customer Service preparation training and review of all aspects of external and internal customer service, including why service matters, behaviors that engage customers, listening, recognizing customer turnoffs, emerging trends, feedback, recovering lost customers, value expectations and motivating employees to give great service.

Certified in Culinary Nutrition Certification (CCN), 8 hours classroom and 7 hours preparation; 1 credit suggested. 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. Included are following and modifying recipes; understanding energy intake and expenditure; food allergies; nutritional needs of athletes and military personnel in combat settings; how to preserve nutrients during preparation and cooking. Prepares people for jobs through the hospitality industry at any level.

Certified Culinary Professional (CCP); 32 hours classroom and 13 hours preparation; 3 credit; The purpose is to demonstrate the core cooking principles as well as the skills necessary to produce a wide array of culinary dishes. Culinary principles, skills and methods are emphasized including knife skills, terminology, principles of meat cookery. Without this demonstrated knowledge cooks cannot advance in their careers or get to the point where they can demonstrate their cooking ability. First they must know the basics. Level I is a written test based on "On Cooking Lite." Level II-III consists of a practical test of the culinary ability of the applicant. The Chef position requires the practical ability to produce meals which are attractive, tasty, nutritious, within budget, on time, using sanitary conditions, with proper shapes and sizes. This ability is tested on this examination, with the instructor determining Level II or Level III depending on how well the student performed.

Serving Alcohol Responsibly Certification (CAS); 8 hours classroom and 7 hours preparation; 1 credit suggested. 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, recognizing and preventing intoxication, checking identification for minors, handling difficult situations with intoxicated guests, when to call in the police and evaluating real-world scenarios. Most jurisdictions require some degree of training in this area in order to provide alcohol for sale. ServSafe Alcohol, TIPS or TAM might be used.

Certification in Food Safety Management (SSFC); 8 hours classroom and 7 hours preparation; 1 credit suggested. Designed to teach the key elements essential to provide safe food to customers, such as time and temperature control, personal hygiene, categories of bacteria, how to prevent foodborne illness outbreaks. Leads to taking a nationally recognized food safety examination which is required to operate restaurants. ServSafe, Prometric and National Registry might be used.

Master Certified Food and Beverage Director Certification; 8 hours classroom and 7 hours preparation; 1 credit suggested. The purpose is to demonstrate retention of knowledge gained from completion of the prerequisite certification classes. A refresher class will be held to review the highlights of each of the certifications. Prerequisites are Food Safety Manager, HACCP Manager, Food Service Management, Nutrition, Wine & Beverage Management, Serving Alcohol Responsibly, Customer Service, Culinary Level I, II or III classes and certifications.