

In cooperation with:
The Global Foodservice Institute (GFI)
Int'l Food Service Executives (IFSEA)
The Foodservice Institute (FSI)



**MASTER CERTIFIED FOOD & BEVERAGE DIRECTOR
Virtual Live Zoom—December 6-10, 2021
5 Class Days + 3 tests Online —9 Certifications**

Locations from Camp David to Camp Victory, the White House, VP & CNO residences, SecNav & SecArmy Offices, Iraq, Kuwait, Afghanistan, Bahrain, Japan, Germany, Italy, Okinawa. Earning 9 certifications from the Global Foodservice Institute; the National Restaurant Assn; and StateFoodSafety.

THIS SCHEDULE REQUIRES YOU ALL TO PREPARE AHEAD—NO ROOM TO MOVE

1. The opportunity to acquire **9 Professional Certifications!**
 - a. Certified Culinary Professional - CCP-1 (Self study—3 hours + test)
 - b. Certified in Culinary Nutrition - CCN - (Self study—1 hour + test)
 - c. NRA's ServSafe Alcohol (Self study—4 hours + test)
 - d. Food Safety - (Monday 8 am to 3 pm) + State Food Safety Exam
 - e. Certified HACCP Professional - CHP - (Tuesday, 8 am to 4 pm)
 - f. Certified Beverage Professional - CBP - (Wednesday, 8 am to 4 pm)
 - g. Master Certified Foodservice Professional - (Thursday, 8 am - 4 pm)
 - h. Certified in Customer Service - CCS (Friday, 8 am to 2:30 pm)
 - i. Master Certified F&B Director Exam - MCFBD (Friday, 3:00 pm to 4:30 pm)
- MUST PASS ALL certifications BEFORE taking the MCFBD test.

PLEASE ADVISE—IF YOU HAVE A VERY CURRENT FOOD SAFETY CERTIFICATION LIKE SERVSAFE, YOU DON'T NEED FOOD SAFETY, BUT IF MORE THAN A YEAR OLD YOU SHOULD UPDATE IT SINCE IT IS PAID FOR. ED MUST KNOW WELL IN ADVANCE.

THIS SCHEDULE

Again, short notice, but I'm trying to offer a ship the schedule they need and give them a target—they wanted to finish by the 15th.

This is different training than a hands-on evolution like a chef coming and teaching you how to make a recipe or bake a torte. It requires full access to your brains and memory—lol. Therefore, I'm teaching the hardest of the 8 subjects in class. Food Safety—I will teach, you will arrange a time to take the proctored exam online at StateFoodSafety—I arrange the proctor, you set the time.

You are getting 3 hard copy incl. Bocuse Gastronomique and 4 e-books, those are for your professional library and future use, unless you seek to get 100%. The slide shows are the way to study for the tests.

You also get 3 lapel pins, a patch and a thumb drive with all the training.

THE COST— \$1,999. Pay with Command Funding, 1 mo. of your GI Bill, self-pay. \$400 deposit to start, balance on completion.

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