

 **SAFE AND HEALTHY EDUCATION EDU, INC.**

**"For All Your Safe And Healthy Training"**

**ServSafe® Food Protection Manager  
Certification**



**ServSafe® Food Handler Certification**

**ServSafe® Alcohol Certification**

**NEHA© Food Handler Certification  
Program**

**NEHA© Professional Food Manager  
Certificate Program**



**SAHE Food Allergens Workshop™**

**SAHE Choke Safety™**



**Spanish (Español) Classes  
Available**

**413-203-5983**

**413-287-2204**



 **SAFE AND HEALTHY EDUCATION  
EDU, INC.**

**413-203-5983**

**ServSafe® Responsible Alcohol  
Service**



## Who we are:

We are experienced professionals, dedicated to providing our clients with a quality education that will allow them to raise their standard level of performance.

Our instructors are knowledgeable, patient and committed to providing our clients with the most up-to-date training methods.

## Why are we different:

Because we take pride in our business, and we are serious when it comes to training our clients. We are confident that the training you receive from our instructors will enhance your current skills.

## SAHE Food Allergens Workshop™



This is a comprehensive food allergens awareness course for all staff members, and anyone required to be prepared in the event of a food allergy emergency.

## ServSafe® Food Protection Manager Certification



### The ServSafe® Manager

Certification verifies that a manager or person-in-charge has sufficient food safety knowledge to protect the public from foodborne illness.

This certification is ideal for:

- Managers
- Supervisors
- Chefs
- Cooks

\*This course meets the food safety certification requirements.

## ServSafe® Food Handler Certification



### The ServSafe® Food Handler

Certificate verifies basic food safety knowledge and is for individuals in food handler employee-level positions.

## ServSafe® Alcohol

### Certification

This certification is ideal for:

- Managers
- Bartenders
- Hosts

• Front-of-house staff

\* This course meets local alcohol training requirements.



## National Environmental Health Association



### NEHA® Food Handler

### Certification Program

This certification is ideal for:

- Food handlers
- Servers
- Food demonstrators
- Volunteers

## NEHA® Professional Food

### Manager Certificate Program

- Managers
- Supervisors
- Chefs
- Cooks

\*This course meets the food safety certification requirements.



## SAHE Choke Safety™

Meets the Massachusetts

requirements

105 CMR 590.009

Special Requirements,(E) "Anti Choking Procedures for Food Service Establishments" Pursuant to M.

G. L. c. 94, § 305D, each food

service establishment having a seating capacity of 25 persons or

more shall: (1) Have on its

premises, while food is being served, an employee trained in, manual procedure approved by the Department to remove food lodged in a persons throat.