

Food Safety Manager Exam Description

The **American Culinary Federation Food Safety Manager Certification** exam is designed for individuals who manage, supervise, or are responsible for food safety practices in foodservice, culinary, hospitality, retail food, institutional foodservice, and related food operations.

A **Food Protection Manager** is a person responsible for helping ensure that food is handled safely throughout an operation. This includes overseeing practices related to receiving, storage, preparation, cooking, cooling, reheating, holding, service, cleaning and sanitizing, employee hygiene, allergen awareness, and prevention of cross-contamination.

The job of a Food Protection Manager is to identify food safety hazards, apply food safety laws and standards, monitor employee practices, support safe operating procedures, and help reduce the risk of foodborne illness. Food Protection Managers play an important role in protecting guests, employees, and the public by promoting safe food handling and active managerial control within a food establishment.

The **American Culinary Federation Food Safety Manager Certification** exam assesses the food safety knowledge needed to perform these responsibilities. Candidates who pass the exam demonstrate knowledge of key food protection principles expected of managers responsible for maintaining safe food operations.