

August 26, 2026 OR November 5, 2026

The ServSafe® program is developed by the National Restaurant Association with the help of foodservice industry experts who face the same risks you do every day. Your concerns are their concerns.

Their years of experience and inside knowledge of the foodservice industry are at the core of the course, exams and materials. They can prepare you to handle food sanitation risks because they have direct experience with it. They also have reliable materials, flexible options, and expert food safety educators.

The ServSafe program helps prepare you for the ServSafe Food Protection Manager Certification exam which is given at the end of the training. Training covers these concepts:

- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe Food Preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations
- And more . . .

Bonus session: Leadership Development - What is leadership? Who is a leader?

In this session, participants will learn about the meaning of leadership, the skills and qualities associated with leadership and assess their own personal leadership skills and qualities.

Participants will identify ways to develop and/ or expand upon existing leadership skills and walk away from the session with at least one new approach they can implement in their role.

Click here to register online.

<https://nhhca.weblinkconnect.com/events/ServSafe-Training-8071/details>

REGISTRATION

NHHCA Members	\$149.00
Not Yet Members	\$189.00
<i>Includes 6.0 CEUs and Lunch</i>	

Dates & Times:

Wed, August 26, 2026 - 9:00a - 3:30p

OR

Thu, November 5, 2026 - 9:00a - 3:30p

Location: Presidential Oaks

200 Pleasant Street, Concord, NH