

# Certifications:

**Employers notice them.**

**You need them.**

**We offer them.**

**Now there are more ways than ever to get certification training through E.H. Manley and Associates.**

## Online:

E.H. Manley and Associates (EHMA) offers certification training videos and testing on line, at no charge, at [www.ehmanley.com](http://www.ehmanley.com). Once completed, the student can then take the certification exams online. Do it all at your pace and convenience.

## Certifications for Veterans:

As president of the new Veteran's Support Network, a 501(c)3 not-for-profit, Ed has lined up a team of grant writers and a strong board primarily to help homeless vets find fulfilling, sustaining roles in society. With the President's goal of getting all vets off the street by 2015, we think we are well placed to help.

We fund projects to get vets into temporary housing, help with expenses, and get them certifications with their GI Bill if eligible, or our funding if they aren't. And we support the training and professionalism of active duty personnel through the Military Culinary Competition and Enlisted Aide of the Year Awards, produced by the Military Hospitality Alliance. (Go to [www.vetsupportnetwork.com](http://www.vetsupportnetwork.com).)

## In Las Vegas:

The University of Nevada, Las Vegas (UNLV), one of the preeminent hospitality schools in the world, reactivated its Hospitality Research and Development Center to provide workforce development and executive education in Las Vegas and worldwide, filling the gap in corporate training which occurred during the economic downturn.

Certifications provide a way to reward and recognize employees and to sift through thousands of applicants for jobs in markets like Las Vegas. University faculty work with EHMA programs as well as other hospitality education and research resources to provide training, certifications and programs built to the standards needed for your staff in your organization.

Hospitality professionals worldwide are invited to come to UNLV for one- and two-week education and certification symposiums held by EHMA and the faculty.

*With more certifications, online courses and tests, our program is the broadest it's ever been.*

Ed Manley, a Cornell graduate with an MS in Management and a former Chairman of the National Skill Standards Board for Hospitality and Tourism, is the developer of the certification training presented here. Providing opportunities for young people to develop and prosper is the guiding principle of his company, E.H. Manley and Associates.



## Anywhere in the World:

Let the **Global Food Service Institute (GFI)** bring classes to you! E.H. Manley and Associates is the training partner of The Global Foodservice Institute (GFI), which is headquartered at the State University of New York (SUNY) in Morrisville, NY. GFI offers 9 professional certifications:

- Master Certified Foodservice Professional (MCFP)
- Certified HACCP Professional (CHP)
- Certified Beverage Professional (CBP)
- Certified in Culinary Nutrition (CCN)
- Certified Culinary Professional (CCP)
- Certified in Alcohol Service (CAS)
- Certified in Customer Service (CCS)
- Simply Safe Foodservice Certified (SSFC)

PLUS those who complete all eight certifications, can take the composite Master Certified Food and Beverage Director (MCFBD) exam.

EHMA has been doing training since 2003, helping over 3000 students attain some 8000 certifications, in locations from the White House to Afghanistan and Iraq.

**All certifications are approved by the VA for active duty and vets within 15 years of discharge.**



Further information is available at [www.ehmanley.com](http://www.ehmanley.com). Or contact: 702-292-7988 or [ed@ehmanley.com](mailto:ed@ehmanley.com)

# PROFESSIONAL CERTIFICATIONS FROM THE GLOBAL FOODSERVICE INSTITUTE IN COOPERATION WITH E. H. MANLEY & ASSOCIATES

**Active duty & vets are using the GI Bill to pay for their professional certifications, which in the past have helped with promotions in the military and better jobs after. If command funds are not available, this is a great way to pay, and is what the GI Bill is for, to get you ready for better jobs. All 9 certifications use only 4% of the total eligibility. Why not use it NOW so you are ready to work when you leave the military.**

## **Master Certified Foodservice Professional (MCFP)**

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. The examinations are progressively less difficult for MCFP, CFP and CFS, with MCFP being the hardest.

## **Hazard Analysis Critical Control Points (HACCP) Management Certification (CHP)**

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)**

The purpose is to demonstrate knowledge of wines and spirits as they relate to managing foodservice operations. Heaviest emphasis on wine and food compatibilities.

## **Customer Service Certification (CCS)**

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)**

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.

## **Certified Culinary Professional (CCP) -Levels I-II-III**

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. Levels II-III are hands-on. \$199 lab & textbook fee.

## **Serving Alcohol Responsibly Certification (CAS)**

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.

## **Certification in Food Safety Management (SSFC)**

Three levels of training and test options - manager, supervisor and worker. Can lead to taking a nationally recognized food safety examination which is required to operate restaurants, CPFM or ServSafe.

## **Master Certified Food and Beverage Director Certification**

The purpose is to demonstrate retention of knowledge gained from completion of the prerequisite certification classes. Prerequisite is passing all 8 certifications.

## **The Global Foodservice Institute (GFI) is HQ at the State University of New York, Morrisville, NY.**

**GFI training partner, EHMA**, has provided certification opportunities worldwide, since 2003, earning 3500 students over 9000 certifications. **Tests can be taken online**, YouTube videos are available at no cost, OR, we'll come to you for classes & testing; choose what works for YOU. Scan the QR bar code with your iPhone for more details, or go to [www.ehmanley.com](http://www.ehmanley.com).

