Career Readiness Indicator Questionnaire

This questionnaire is designed to help guide the process for review of a Career Readiness Indicator (CRI). It is the responsibility of the local education agency proposing the addition of the CRI to gather the information and submit it to Josh Laney, Assistant Director for Workforce Development. Answers should be as concise as possible. Information should be submitted as a completed packet, not piecemeal. Additional information may be included at the discretion of the applying agency if it might be pertinent to the evaluation process.

Contact information for person filling out questionnaire
Agency: SDE    Email: jbrown01@alsde.edu    Phone number: 334-242-9561    Date of submittal: 8/18/2015; revised 11/20/15
CRI: ServSafe Manager

Why do we want this CRI?

1. What industry is asking for the CRI? (List multiple if applicable.) Restaurants – as required by the Alabama Department of Public Health. In 2005, the Alabama Department of Public Health revised the Food Service Sanitation Rules, changing the guidelines, whereas by January 1, 2010, it became mandatory that at least one person in charge in a risk three or risk four establishment is required to be certified as a food protection manager and who has passed the food safety certificate exam. The State approved the ServSafe exam as the required certification, which is managed and administered by the Alabama Restaurant and Hospitality Alliance.

See attachment: “Since January 1, 2010 ALL food service establishments are required to be compliant with the Alabama law, which requires eating and drinking establishments to have at least one manager on staff that is food safety certified”

2. What companies within the industry are requesting this CRI? (Attach letters of request on company letterhead.)
   All restaurants in Alabama
   Alabama Restaurant & Hospitality Alliance
   National Restaurant Association
   Education Corporation of America

3. What entity, company, or testing agency is the “owner” of the CRI? (Who determines what it takes to earn the CRI?) Provide contact numbers, names, websites, or other info for inquiries.
   National Restaurant Association
   175 West Jackson Boulevard, Suite 1500
   Chicago, Illinois 60604-2814
   1-800-765-2122

   In Alabama is managed by:
   Alabama Restaurant & Hospitality Alliance
   Mindy B. Hanan, President
   61B Market Place
   Montgomery, AL 36117
   334-244-1320

Rev: 7/27/15
4. For what career technical program(s) is the CRI being requested?

   Hospitality & Tourism Cluster
   - Lodging Program
   - Recreation, Travel, and Tourism Program
   - Restaurant and Food and Beverages Services Program

   Human Services Cluster
   - Early Child Development and Services Program
   - Family Studies and Community Services Program
   - Food, Wellness, and Dietetics Program
   - Consumer Services
   - Fashion
   - Interior Design/Real Estate

   Education & Training Cluster
   - Administration & Professional Support Services
   - Early Childhood Education
   - Teaching & Training

   Rationale: All three cluster areas contain a foundation course and at least one additional course that includes food safety and sanitation components in which the ServSafe curriculum can be included.

How does one actually get the CRI?

5. How long does it take for a student to earn this CRI? (Answer in approximate hours of instruction, not school years or terms. Give an average or best estimate.)
   4-6 weeks/160 to 240 hours

6. How does the student earn the CRI? (Does the student have to take a written exam, log a certain number of hours, complete a skills demonstration, some combination of these, etc?)
   Written exam or online. Student earns knowledge through hands-on labs, demos, and lecture experiences.

7. Is there a minimum age requirement for gaining the CRI?
   No

8. Are students required to be graduates before earning the CRI?
   No

9. Are there minimum pre-requisite course requirements for earning the CRI?
   No

10. What equipment is required to train for this CRI? (Only list items which are different than what would be found on the standard equipment list for the program.)
    As of today Chapter 6 Booklet and test

11. Does the earning of the CRI require the student to have computer access for the testing?
    No – Optional online or written/bubble sheets

How much does it cost and what resources are required?

12. What is the cost of the exam for earning this CRI?
$30.40 per student for exam

13. Is there a practice test available from the CRI issuer or from other parties?
   National Restaurant Association ServSafe Manager Practice Test with 80 questions for the ServSafe Manager. This information was used in the spring as a trial run through Scantron
   a. If yes, does the practice test have a cost in addition to the actual exam and if so, how much? No Cost
   b. Can rights to the practice material be purchased once or is there a recurring fee?

14. Who can administer the exam? (Some CRIs prohibit the person who trained the student from administering the exam.)
   ServSafe Manager Proctor

15. Is special certification or licensure required for a teacher to administer the CRI?
   a. If yes, what is the cost for gaining the appropriate licensure?
      No Cost for FACS teacher to become Proctor (online test after the teacher has passed the ServSafe Training Course)
   b. Is this a one-time or recurring fee?
      Every 5 Years the Teacher must retest for ServSafe Manager and retest for the Proctor

16. Is site, facility, or equipment certification required for administering the CRI?
   If online test are used instead of bubble test sheet the teacher will need computer lab
   a. If yes, what costs are included? N/A
   b. Is this a one-time or recurring fee?
SERVSAFE MANAGER

CREDENTIALING FOR FACS TEACHERS AND STUDENTS

The ServSafe Manager program provides high-quality food safety education and training materials for the restaurant and foodservice industry. The ServSafe Manager teaches employees basic food safety concepts, helps managers and employees protect against foodborne illness outbreaks, helps reduce liability risks, helps minimize insurance costs, enables participants to demonstrate a commitment to food safety, and provides national recognized certification for teachers and students.

- 98% of Alabama Family and Consumer Sciences (FACS) teachers conduct a foods unit (Human Services, Education and Training, and Hospitality & Tourism).

Students and teachers will have the opportunity to be certified through the ServSafe Food Protection Manager Certification Examination, nationally recognized by the Conference for Food Protection (CFP).

WHY SERVSAFE MANAGER TRAINING?

- Meets mandates required by Perkins Act.
- Most colleges will accept articulation with this credential.
- Highest standard of food safety training and certification.
- Food safety impacts customers, employees, and businesses.
- Today the importance of food safety is in sharp focus. National Law for ServSafe started in January 2010.
- ServSafe Certification is accredited by the American National Standards Institute (ANSI) and Conference for Food Protection (CFP).
- The ServSafe Food Protection Manager Certification Exam is valid, reliable, and legally defensible.
- It is certification the industry trusts!
- Reports of some high school students that work in fast food and/or restaurants in Alabama are receiving pay raises for accomplishing the ServSafe Manager Certification.
- Growth rate of student certification is larger each year (May 2015 = 205% Growth Rate from 2014).

SERVSAFE MANAGER LETTERS OF SUPPORT

Sweet Rack, Chef Christopher Dickens
Alabama Restaurant & Hospitality Alliance, Mindy B. Hanan, J.D., President & CEO
Education Corporation of America, Chef Antony Osborne, National Dean of Culinary & Hospitality Management
National Restaurant Association, Chef Greg Beachey, Senior Manager, Education and Training
November 19, 2015

Mrs Judy Brown, Education Specialist
Alabama State Department of Education
Office of Career and Technical Education and Workforce Development
P.O. Box 302101
Montgomery, AL 36130-2101

Mrs Brown,

We wanted to show our support for the ProStart Certificate of Achievement Program (COA)/ ServSAFE Manager Training as a measure of career readiness for Alabama high school students. One of the greatest challenges in the hospitality industry is finding, training, and retaining quality team members. Through the ProStart (COA) program and the ServeSAFE Manager Training students have the opportunity to gain an advantage through hands on operations and intense learning.

Our operations began accepting high school students currently enrolled in ProStart Culinary programs and ServSAFE Manager Training in October. Closely following the ProStart (COA) training guide and ServSAFE (6th Edition), we are exposing students to operational and technical skills that would equal that of any first year culinary program. There is a high level of excitement from the student/s, and we expect to grow our participation exponentially.

Having been an operator for many years, I can't stress enough the importance of hands on experience, learning in a professional environment, and training in a real world operation. The opportunity these students have is not only impressive, but leaves an old culinarian like myself wishing I would have had these opportunities in my youth!

Finally these programs need to be recognized, commended, and fully supported for teaching the foundations of the hospitality industry with a strict commitment to food safety and sanitation.

Sweet Rack Rib Shack, LLC and the Library, LLC fully support the use of the ProStart (COA) in the State of Alabama and ServSAFE Manager Training at the high school level.

Sincerely,
Christopher Dickens
CEC/Owner
Culinary Institute of America '96
About ServSafe - Alabama Restaurant and Hospitality Alliance | Montgomery, AL

About ServSafe

Food safety is not only important, it is the law.

Since January 1, 2010 all food service establishments are required to be compliant with the Alabama law, which requires eating and drinking establishments to have at least one manager on staff that is food safety certified. If the certified manager is not on premise, there must be a person in charge, which can answer the health inspector's food safety related questions.

ServSafe® is approved by the State of Alabama.

Learn more about the Alabama law. (http://www.adph.org/environmental/Default.asp?id=1155)

The Alabama Restaurant and Hospitality Alliance offers ServSafe® Manager Certification courses statewide. ServSafe® training empowers you and your employees to protect against food-borne illness outbreaks which will minimize insurance cost, reduce liability risks, and improve food quality.

ServSafe® training and certification is recognized by more federal, state and local jurisdictions than any other food safety certification.

http://www.alabamarestaurants.com/about-servsafe.html

Quick Links
ServSafe Training (http://www.alabamarestaurants.com/servsafe-training.html)
Hotel & Lodging Education (http://www.alabamarestaurants.com/hotel-lodging-education.html)
About ServSafe (http://www.alabamarestaurants.com/about-servsafe.html)
ServSafe Products (http://www.alabamarestaurants.com/servsafe-products.html)
ServSafe Classes (http://www.alabamarestaurants.com/servsafe-classes.html)
ServSafe Online Courses (http://www.alabamarestaurants.com/servsafe-online-courses.html)
ServSafe Exam Proctoring (http://www.alabamarestaurants.com/servsafe-exam-proctoring.html)
August 12, 2015

Judy Brown, Education Specialist
Alabama State Department of Education
Office of Career and Technical Education and Workforce Development
P.O. Box 302101
Montgomery, AL 36130-2101

Dear Ms. Brown:

This letter is to support the use of ServSafe as a credential by the Alabama State Department of Education in its career and technical education curriculum. ServSafe Manager meets the State of Alabama Department of Public Health’s requirements for restaurant food safety and is therefore a highly regarded credential throughout both the restaurant and hospitality industries.

ServSafe is recognized by the American National Standards Institute as well as the Conference of Food Protection for meeting the Standards for Accreditation of Food Protection Manager Certification. An applicant with this certification is more likely to be hired and paid at a higher rate than someone without the certification.

Our industry whole-heartedly supports the use of ServSafe training in our public schools.

Sincerely,

Mindy B. Hanan

Mindy B. Hanan, J.D.
President & CEO
August 28, 2015

Judy Brown, Education Specialist
Alabama State Department of Education
Office of Career and Technical Education and Workforce Development
P.O. Box 302101
Montgomery, AL 36130-2101

Mrs. Brown

The National Restaurant Association Educational Foundation supports the ServSafe Manager credential as a measure of career readiness in high school programs in Alabama. The ServSafe Manager certification is the most widely accepted food safety credential in the country, currently recognized in all 50 states. The certification exam is accredited by the American National Standards Institute (ANSI) and the Conference for Food Protection (CFP).

Students achieving the ServSafe Manager credential have demonstrated knowledge of critical food handling procedures. They are more likely to obtain a job in the restaurant industry and are also more likely to be promoted than workers without the certification.

The NRAEF fully supports the use of the ServSafe manager certification in high school programs in Alabama.

Sincerely,
Greg Beachey
Senior Manager, Education and Training
August 18, 2015

Judy Brown, Education Specialist
Alabama State Department of Education
Office of Career and Technical Education and Workforce Development
P.O. Box 302101
Montgomery, AL 36130-2101

Dear Ms. Brown:

This letter is to support the use of ServSafe as a credential by the Alabama State Department of Education in its career and technical education curriculum. ServSafe Manager is widely recognized throughout the hospitality industry as the benchmark for maintaining high standards in training our future culinarians on the importance of sanitation and hygiene. With the number of Americans affected by food poisoning, and allergies trending higher each year, students successfully passing this certificate play an important role in preventing these numbers increasing in the food service industry.

Culinard, the Culinary Institute of Virginia College, places a high value on this certification, so much so that no students are allowed to graduate from our programs without passing the ServSafe Managers Certification.

This credential is also highly regarded throughout the hospitality industry and is fast becoming a determining factor for hire in this industry.

Needless to say, I fully support the use of ServSafe training and because of its importance, I have been working with both Ms. Brown and the State of Alabama in training both the students and faculty in our public schools for a number of years. I fully support the use of its training in our public school system.

Yours sincerely,

Chef Antony Osborne
National Dean of Culinary & Hospitality Management
EDUCATION CORPORATION OF AMERICA
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<tr>
<th>Program</th>
<th>Stackable Credentials</th>
<th>Career Readiness Indicators</th>
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<td><strong>Restaurant and Food and Beverage Services</strong></td>
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<td>AMCI Pre-Professional Assessment Culinary Arts</td>
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<td>ACE – Certified Junior Culinarian</td>
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<td>NOCTI – Commercial Cooks</td>
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<td>NOCTI – Culinary Arts Prep Cook Level 1</td>
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<td><strong>Certified Guest Service Professional</strong></td>
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