



Food for thought:

Can you afford not to train your employees in food safety, serving alcohol responsibly, customer service, and nutrition?



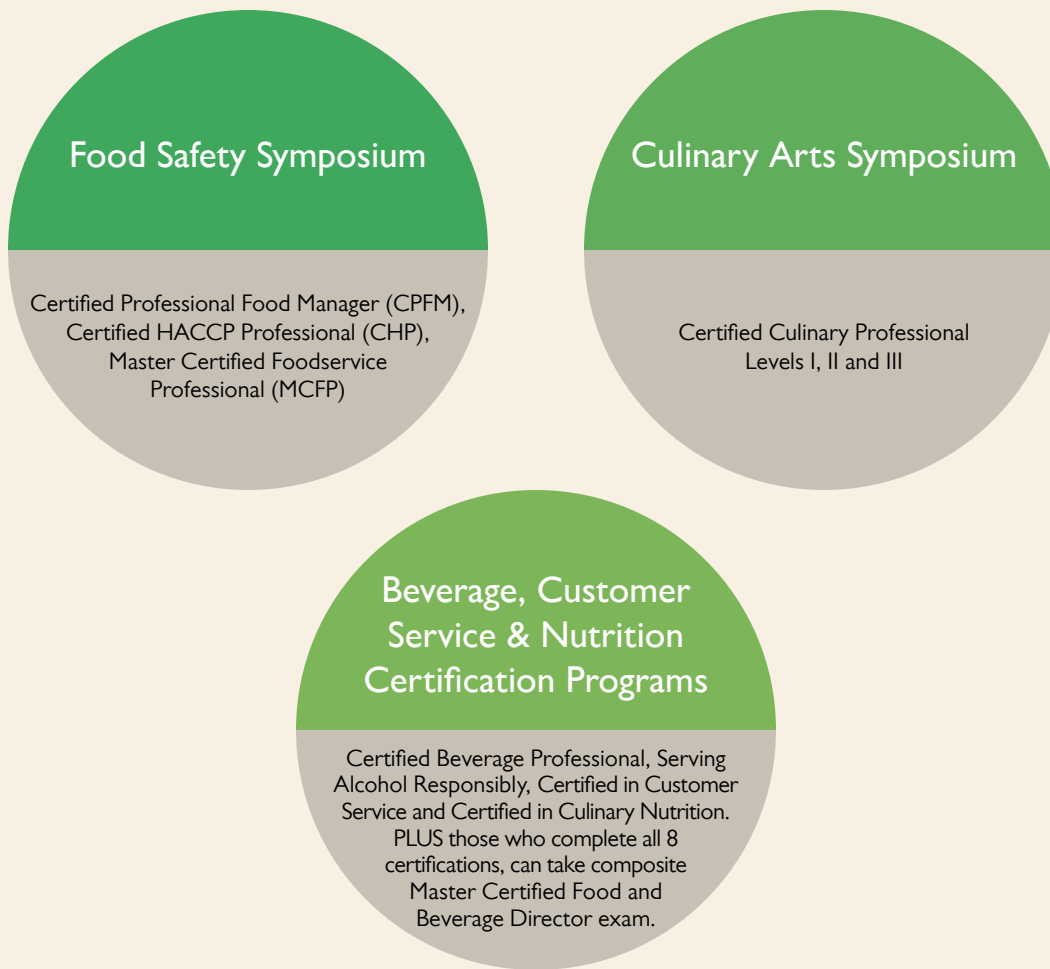
Deadly outbreaks of foodborne illness over the past few years have focused increased attention on food safety. Congress has just passed new legislation to upgrade the US food safety system enforcement, requiring HACCP Plans be in place, and improve response and recovery. We CAN and MUST do better.

Learn how to advance your organization into the forefront of the foodservice industry with Pearson and the Global Foodservice Institute.

Global Foodservice Institute (GFI)

Foodborne illness and alcohol related lawsuits are at an all time record high. With the nations' increased emphasis on food safety regulations and inspections by FDA, USDA and local health departments, can you afford not to train your employees? Protect your organization by partnering with the Global Foodservice Institute (GFI), Pearson and EHMA, which is #1 in delivering hands-on foodservice training at military and civilian locations throughout the world. GFI is set up at the State University of New York at Morrisville, which provides the tests, grading and certificates.

Our training includes the following programs, each of which leads to a professional certification:



Why partner with Ed Manley and the Global Foodservice Institute?

The choice is simple:

Extensive experience in foodservice training

Leverage the expertise of Ed Manley, a retired Lt. Commander, Medical Service Corps in the U.S. Navy and hospital foodservice director. He has also managed a restaurant, owned a catering and school foodservice company and for 18 years served as President of the International Foodservice Executives Association and the Military Hospitality Alliance. Since 2002, Ed and his team have conducted these programs helping over 3,000 students attain over 8,000 certifications. Locations have included (multiple classes at each): the White House, Camp David, offices of the Secretary of the Navy and the Army, Commandant of the Marine Corps, residences of the Chief of Naval Operations and Vice President, and military locations worldwide including Iraq, Afghanistan, Kuwait, Germany, Sicily, Japan (Yokosuka, Atsugi, and Okinawa). EHMA also has the contract for food safety training for blind operators in Southern Nevada and has a partnership with UNLV for training at the university.

Why you'll find a partner in Pearson

Backed by the power of Pearson

Cost-effective and affordable programs

No travel budget? We can train at your location. Our prices are the most reasonable in the marketplace, both in terms of cost per training day and cost per certification.

Success for you and your employees

Our streamlined training programs provide the most relevant content to your employees for immediate on-the-job application. Creating a better, safer work environment protects your organization. VA-approved certifications are available upon successful completion of GFI training programs; these certifications give your employees additional opportunities to advance in their career with your company.

Customizable to your needs and flexible delivery options

GFI training content can be delivered through instructor-led symposiums or self-study books with online testing. Adapting the program to your needs is a cornerstone of our service. We can incorporate specific organization content into the course or provide flexible hours of class from one- to four-day symposiums. The program can be broken up into seven different classes for optimum convenience.

Why you'll find a partner in Pearson—you can:

Leverage our unparalleled experience in education and training

Educating 100 million people worldwide, Pearson is the global leader in educational publishing and solutions, and offers the most comprehensive range of educational and training programs, in all disciplines. We are a family of businesses that shares a common purpose: to help our customers live and learn in ways that help enrich and enliven their lives. If you believe, as we do, that education changes people's professional lives, then help us make a difference to your employees.

Access a wealth of industry content

Pearson Education is one of the leading providers for content in Culinary Arts, Hospitality, Food Safety, and Hotel and Casino Management. With comprehensive books, videos, DVDs, ebooks and online courses, we publish materials to support the wide spectrum of teaching and learning styles. Our professional relationships with associations and government agencies put us in the best position to provide the materials the food service industry will need.

Implement state-of-the-art, results-driven technology

With technology advancing so quickly, the world learns differently than it did even five years ago, and Pearson is leading the way. Programs like Hospitality & Tourism Interactive (HTi) empowers users to apply key hospitality concepts to their job. Leveraging technology such as HTi is proven to be one of the most effective training methods for today's visual learners and digital natives.

Customize solutions to meet your educational and budgetary needs

Custom solutions—in print, media, or online—increases engagement so learning is faster, more successful, and accommodates multiple learning styles. By controlling exactly what content you use, you receive training materials that exactly suit your organization's educational objectives and budgets.



Hospitality & Tourism Interactive is an innovative, engaging application that gives students a broad overview of the Hospitality industry. Through activity-based learning, students explore career paths and opportunities within each sector of the industry in an exciting simulated environment.

What's the power of training and certification?

Don't Take Our Word For It

"The most intensive class I have attended in 40 years in the business. What an awesome symposium, Colin did a terrific job and shared some great life experiences with us. The information from class and books is extremely important and can be used to make our base food facilities top notch and safer. Three very important certifications."

Ernest Micks, FSO
Offutt AFB



"I had been a CS for over 21 years. I made Chief in 2000 and I was stuck there for over seven years. Within a few months of receiving my MCFE, CHM, CPFM, CHS, I was selected for Senior Chief and then Food Service Warrant Officer. I got commissioned in March 2009. Without these certifications, I think I would have never had a chance to reach my ultimate goal as Chief Warrant Officer. Thanks Ed for talking the time to help my career and that of many other "CS's"!"

CWO2 Brian Ware, MCFE, CHM, CPFM, CHS
NAF Atsugi Food Service Officer

"After attending your class, I am leaving the business on solid financial grounds, we actually made money the past 2 years, despite the economy. We have put your advice and wisdom into action. Thank you and keep doing what you do best for people."

Araceli Searles
General Manager
Air Force Club, England



"I just wanted to thank you, for the great insight into the HACCP. As you know that it is now mandatory for School Food Service to implement HACCP. I did not know how I was going to be able to train my employees as I did not know HACCP myself. With your seminar I now have the tools that I need to proceed with training of my staff. I recommend any one in School Food Service to attend this symposium on HACCP."

Lisa Montoya, MCFE, CHM, CPFM
Food Services Director
Truth or Consequences, NM Schools

"Thanks for the most intense four days I have spent in a long while. It was rewarding to learn that my decisions are based on sound business practices and recognized procedures. Even though I have been involved in Food Service for forty one years, I find a new confidence in what I do thanks to the course and certification. Your presentation and style made me aware of my strength and shortcomings and gave me the focus I need to improve both myself and my program. Thanks for all you effort."

Jim Ford, MCFE, CHM, CPFM
Food Service Coordinator, Zuni Public Schools

Ask us about Spanish Editions and College Credits!

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