

In cooperation with:  
The Global Foodservice Institute (GFI)  
Int'l Food Service Executives (IFSEA)  
The Foodservice Institute (FSI)



**MASTER CERTIFIED FOOD & BEVERAGE DIRECTOR  
Virtual Live Zoom—January 24-28, 2022  
5 Class Days + 3 Self-Study —9 Certifications  
Hosted by Naval Weapons Station Yorktown, VA**

Locations from Camp David to Camp Victory, the White House, VP & CNO residences, SecNav & SecArmy Offices, Iraq, Kuwait, Afghanistan, Bahrain, Japan, Germany, Italy, Okinawa. Earning 9 certifications from the Global Foodservice Institute; the National Restaurant Assn; and StateFoodSafety.

**THIS SCHEDULE REQUIRES YOU ALL TO PREPARE AHEAD—NO ROOM TO MOVE**

1. The opportunity to acquire 9 Professional Certifications!
    - a. Certified Culinary Professional - CCP-1 (Self study—3 hours + test)
    - b. Certified in Culinary Nutrition - CCN - (Self study—1 hour + test)
    - c. NRA's ServSafe Alcohol (Self study—4 hours + test)
    - d. Food Safety - (Monday 8 am to 3 pm) + State Food Safety Exam
    - e. Certified HACCP Professional - CHP - (Tuesday, 8 am to 4 pm )
    - f. Certified Beverage Professional - CBP - (Wednesday, 8 am to 4 pm)
    - g. Master Certified Foodservice Professional - (Thursday, 8 am - 4 pm)
    - h. Certified in Customer Service - CCS (Friday, 8 am to 3:30 pm)
    - i. Master Certified F&B Director Exam - MCFBD (No study, take when ready)
- MUST PASS ALL certifications BEFORE taking the MCFBD test.**

**PLEASE ADVISE—IF YOU HAVE A VERY CURRENT FOOD SAFETY CERTIFICATION LIKE SERVSAFE, YOU DON'T NEED FOOD SAFETY, BUT IF MORE THAN A YEAR OLD YOU SHOULD UPDATE IT SINCE IT IS PAID FOR. ED MUST KNOW WELL IN ADVANCE.**

**THIS SCHEDULE**

This is different training than a hands-on evolution like a chef coming and teaching you how to make a recipe or bake a torte. It requires full access to your brains and memory—lol. Therefore, I'm teaching the hardest of the 8 subjects in class. Food Safety—I will teach, you will arrange a time to take the proctored exam online at StateFoodSafety—I arrange the proctor, you set the time. You are getting 3 hard copy incl. Bocuse Gastronomique and 4 e-books, those are for your professional library and future use, unless you seek to get 100%. The slide shows are the way to study for the tests. You also get 3 lapel pins, a patch and a thumb drive with all the training. **THE COST**— \$1,999. Pay with Command Funding, 1 mo. of your GI Bill, self-pay. \$400 deposit to start, balance on completion. No deposit if Command funded.

Doing those classes ahead of time is YOUR responsibility. If you don't do them ahead then I have no way to work around re-tests onsite or staying late to teach

Contact—CS1 Ankarishia Brown at [ankarishia@yahoo.com](mailto:ankarishia@yahoo.com) or 912-373-5902  
or Email—[hq@foodserviceinstitute.com](mailto:hq@foodserviceinstitute.com). Cell: Ed Manley at 561-929-4765