What is a certified food protection manager?
A certified food protection manager (CFPM) is responsible for monitoring and managing all food establishment operations to ensure that the facility is operating in compliance with food establishment regulations.

A CFPM is knowledgeable about food safety practices and uses this knowledge to provide consumers with safe food, protect public health and prevent foodborne illnesses. Alaska regulations require food establishments to have at least one CFPM on staff.

How do I become certified?
After you have completed this one-day training you must take and pass a certification exam before you work as a CFPM. Testing for this certification is computer-based.

NOTE: Test may be immediately after class or within a week, depending on when proctor is available in your community.

$200 (includes class, study guide and one proctored test)

Or contact:
Julie Cascio, 907-745-3677 or jmcascio@alaska.edu
Melissa Clampitt, 907-745-3551 or mrclampitt@alaska.edu

100% refund will be made to the payer if the training book has not yet been mailed to the participant two weeks before class. If cancellation is requested in writing for this program up to 15 days prior to the class, 90% will be refunded when the original, sealed, new CFPM book is returned to 1509 S. Georgeson Drive, Palmer, AK. If the book has been opened from its sealing and/or not returned, only 50% will be refunded. No refunds will be given if cancellation is after 14 days prior to class.