

UPDATED: 7-5-2018

LEARN ABOUT BECOMING AN INSTRUCTOR AND PROCTOR

[HTTPS://WWW.SERVSAFE.COM/INSTRUCTORS-PROCTORS](https://www.servsafe.com/instructors-proctors)

Given the risks of unsafe food and alcohol service, the importance of well-qualified instructors and proctors is clear. Certified ServSafe® Instructors and Registered ServSafe Proctors and Approved ServSafe Alcohol® Instructors and Registered ServSafe Alcohol Online Proctors must meet minimum experience and educational requirements. So when students and organizations look for the most reliable food and alcohol safety programs, ServSafe instructors and proctors stand out.

ServSafe instructors and proctors have access to current, easy-to-use materials as well as support from the National Restaurant Association and food and alcohol safety professionals.

Learn more about the roles below or [register/renew as an Instructor or Proctor](#).

SERVSAFE FOOD SAFETY ROLE DESCRIPTIONS

DUAL ROLE (CERTIFIED INSTRUCTOR AND REGISTERED PROCTOR)

The dual role status means that you are both a Certified Instructor for the ServSafe Food Safety Manager training and a Registered Proctor for the certification exam.

[Learn how to get dual role status.](#)

Here is a brief overview of what these roles can do.

CERTIFIED INSTRUCTOR

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- Teach ServSafe Food Safety Manager training.
 - Access online instructor resources and information.
- [Learn how to become a ServSafe Certified Instructor.](#)

REGISTERED PROCTOR

- Responsible for the secure administration of the print and online ServSafe Food Protection Manager Certification Exam.
 - Schedule online and print exams.
 - Maintain confidentiality of exam content.
 - Follow the standards outlined in the ServSafe Examination Administration Handbook and the Performance Agreement.
- [Learn how to become a ServSafe Registered Proctor.](#)

CERTIFIED INSTRUCTOR REQUIREMENTS

To become a Certified ServSafe Instructor, you must:

- Have a high school diploma or GED
 - Meet *one* of the following professional experience or advanced education requirements:
 - Professional experience
 - Have taught or trained for at least six months
 - Are in a training role (e.g., training at a trade school, at a state restaurant association or in a corporate setting)
 - Have worked in a foodservice operations environment for one year
 - Are employed as a health inspector or equivalent by a state or local regulatory authority
 - Work as a Registered Sanitarian, Registered Dietician, or equivalent
 - Advanced education
 - Have earned a Bachelor of Science degree from an accredited university or college in one of these subjects:
 - Food Science
 - Food Technology
 - Epidemiology
 - Environmental Health
 - Public Health
 - Meet your state's food safety training requirements.
- [Know your state's requirements.](#)

Please note: You must provide contact information for a reference. We will verify your current employment status, as well as work and education history.

STEPS TO BECOME A SERVSAFE CERTIFIED INSTRUCTOR

STEP 1: GET SERVSAFE FOOD PROTECTION MANAGER CERTIFICATION.

You must pass the *Instructor Version* of the certification exam. *If you did not take the Instructor Version of the ServSafe Food Protection Manager Certification Exam, then you will need to wait 90 days before you can teach a ServSafe class.* [Get certified.](#)

STEP 2: LOGIN TO SERVSAFE.COM.

Login with your User ID that is associated with your most recent ServSafe Food Protection Manager Certification Exam.

NOTE: If you do not have a User ID, create a User ID and the application process will help you tie your ServSafe exam record to your User ID.

STEP 3: TAKE THE INSTRUCTOR TUTORIAL.

[Learn more about the tutorial.](#)

STEP 4: PASS THE SERVSAFE ONLINE ADVANCED TEST.

STEP 5: COMPLETE THE APPLICATION.

Agree to the terms of the [Performance Agreement.](#)