ManageFirst Professional Credential

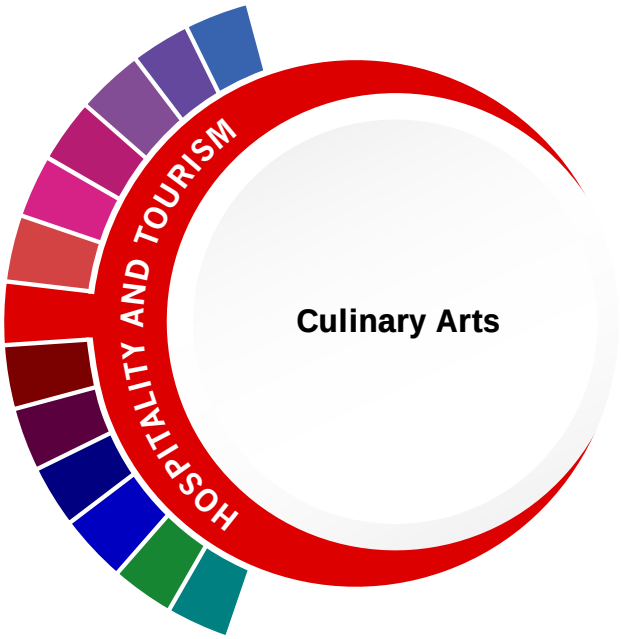
INDUSTRY-BASED CERTIFICATION DESCRIPTION

The ManageFirst Professional (MFP) credential is a distinguished recognition endorsed by the National Restaurant Association. This credential represents both dedication and proven management skills. Those who earn the MFP have passed five required ManageFirst exams (including ServSafe) and accrued 800 hours of unpaid or paid industry work experience.

Students will take a exam that represents each of the core credential topics. The topics are controlling food service costs, hospitality & restaurant management, hospitality human resources, management and supervision, ServSafe food safety and sanitation.

After the four core credential exams are passed, the student is required to take one exam in any of the foundation topics which include: hospitality & restaurant marketing, hospitality accounting, customer service, bar & beverage management, principles of food & beverage management, nutrition, ServSafe responsible alcohol service, and purchasing.

For additional information, please visit the following link: https://managefirst.restaurant.org/about/



CERTIFYING ENTITY	ADDITIONAL INFORMATION	
National Restaurant Association (NRA) https://www.pearson.com/us/contact-us/find-your-rep.html https://managefirst.restaurant.org/about/	Exam Information: 4 core exams and 1 foundational exam Exam Website: https://www.pearsonhighered.com/managefirst/ Number of Questions: Varies according to topic Question Type: Varies according to topic Exam Time: Varies according to topic	Exam Site: Proctored Online exam or paper/pencil exam Exam Price: Contact Pearson for exam pricing. Candidate Requirements: https://managefirst.restaurant.org/student/credential.aspx Study Materials & Resources: https://www.pearsonhighered.com/managefirst/available-titles/index.html