



Module 5 - Food Service Individualized Training Program

Classes held at 1790 Shattuck Ave. Berkeley, CA 94709

\$450.00/course includes booklet, materials,

ServSafe Test and Certificate of Completion

1st class

- Introduction to course, food handler safety, foodborne illnesses, personal hygiene
- Time and temperature control of foods, receiving and storage, thawing and reheating
- Cleaning and sanitizing, cross contamination, allergy and allergic symptoms, disposal of garbage and debris, pest control and safety

2nd class

- Food service test review and test
- Certificate of Completion

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