



Module 5 - Food Service/ServSafe Food Handling Program

Classes held at 1790 Shattuck Ave. Berkeley, CA 94709

**\$800.00/course plus \$50.00 for booklet, materials,
ServSafe Test and Certificate of Completion**

**Class meets one time weekly for 4 hours (10:00am to 3:00pm)
with 1hour lunch break.**

First Week

1st Class Introduction to course, food handler safety
Foodborne illnesses, personal hygiene

Second Week

2nd Class Time and temperature control of foods, receiving and storage
Thawing and reheating

Third Week

3rd Class Cleaning and sanitizing, cross contamination
Allergy and allergic reaction, disposal of garbage and debris, pest
control and safety

Fourth Week

4th Class Final food service test review
ServSafe Test, award of certificate of completion

5501 Sacramento Ave, Richmond, CA 94804 (510) 528-3232 info@pccsonline.org