



**PACIFIC COAST  
COMMUNITY SERVICES, INC.**

## **Food Service Individualized Training**

**Classes held at 1790 Shattuck Avenue, Berkeley, CA 94709**

**For safety of students and staff, classes are  
held virtually until further notice.**

**\$1270.00/course inclusive of:**

**Materials and ServSafe Certificate of Completion**

### **First Week:**

#### **Focus on Food Handler Positions in Relationship to Food Safety**

**1<sup>st</sup> Class** - Introduction to course, food handler safety

**2<sup>nd</sup> Class** - Foodborne illnesses, personal hygiene

### **Second Week:**

#### **Focus on Cooks, Fast Food Positions in Relationship to Cooking and Food Safety Protocols in the Workplace**

**3<sup>rd</sup> Class** - Time and temperature control of foods, receiving, and storage

**4<sup>th</sup> Class** - Thawing and reheating

**Third Week:**

**Focus on Busboy Positions in Relationship to Proper Dishwashing  
and Cleanliness Protocols in the Workplace.**

**5<sup>th</sup> Class** - Cleaning and sanitizing, Cross contamination

**6<sup>th</sup> Class** - Allergy and Allergic Symptoms, Disposal of garbage and debris, pest control and safety

**Fourth Week:**

**Focus on Server Positions as an Overall Review to Safe Protocols in  
the Workplace.**

**7<sup>th</sup> Class** - Food service test review

**8<sup>th</sup> Class** - ServSafe Food Handler Test, Award of Certificate of Completion