



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

1st Class - Introduction to course, food handler safety

2nd Class - Foodborne illnesses, personal hygiene

Second Week:

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

3rd Class - Time and temperature control of foods, receiving, and storage

4th Class - Thawing and reheating

Third Week:

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

5th Class - Cleaning and sanitizing, Cross contamination

6th 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.**

7th Class - Food service test review

8th Class - ServSafe Food Handler Test, Award of Certificate of Completion