



LOGAN SQUARE KITCHEN

INVIGORATING FOOD SYSTEMS

EST. 2006

Private ServSafe Food Manager Classes

Food Manager Training

- 8-student minimum, \$285 per student (\$2,280 min fee)
- Includes textbook, exam, and City of Chicago Certificates delivered to you
 - If outside Chicago, \$240 per person, without City certificate processing
 - Maximum # students= 35
 - LSK provides documentation to avoid fines during City processing
- LSK can provide a classroom site if needed (1711 N Cleveland, \$100)
- If students do not attend (e.g., call in sick) client has a credit that may be used at future class
- Spanish textbooks and exams available; instructor does not speak Spanish

Other Terms

- Payment due no later than the morning of the class, by check or credit card (5% processing fee)
- LSK makes one textbook delivery at no charge
- Travel and/or parking fees may apply
- Expedited shipping fees of class books/exams may apply (if booking inside of 2 weeks)
- Location of class must meet State of Illinois Testing standards. Your room must function as a classroom, all students facing forward, spaced appropriately. LSK is happy to review your site in advance.
- LSK provides projector, screen, computer, speakers. Classroom must have 3 banquet tables for instructor, plus student tables and chairs. Round tables for students are not permitted.
- Passing score is 75%. Students may re-test up to four times per year. \$185 retesting fee.

Other Required Training at www.logansquarekitchen.com

- Alcohol Bassett, \$14.95: <http://logansquarekitchen.com/foodsafetytraining/alcohol-bassett-t>
- Food Handler, \$9.95: <http://logansquarekitchen.com/safehandler/>
- Allergen Awareness, \$19.95: req. for all Food Managers in restaurants:
https://www.tapseries.com/shopping_cart/sc_product_list.php

Thank you, I hope I can be of service.

Zina Murray

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