



## LOGAN SQUARE KITCHEN

INVIGORATING FOOD SYSTEMS

EST. 2006

# Private ServSafe Food Manager Classes

### ***Food Manager Training***

- 6-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= 12, provided adequate safe distancing
  - LSK provides documentation to avoid fines during City processing
- If students do not attend (e.g., call in sick) client has a credit that may be used at future class

### ***Other Terms***

- Payment due no later date of textbook delivery, by Venmo, 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 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](http://www.logansquarekitchen.com)***

- Alcohol Bassett, \$14.95: <http://logansquarekitchen.com/foodsafetytraining/alcohol-bassett-t>
- Food Handler, \$9.95: <http://logansquarekitchen.com/safefoodhandler/>
- Allergen Awareness, \$19.95: req. for all Food Managers in restaurants:  
[https://www.tapseries.com/shopping\\_cart/sc\\_product\\_list.php](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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