

ServSafe® Classes

We offer ServSafe classes at our office in Norcross or Atlanta for a maximum of eight people or can conduct the class at your offices for groups of five to twelve in the Atlanta metro area.

Option 1: All-Day Class, Exam and Book (shipping included) — \$150

Everything you need.

1. ServSafe® Manager Book, 6th Ed. book – shipped upon registration via UPS Ground
2. Practice test
3. Answer sheet for written exam

Option 2: All-Day Class, Exam and Book (shipping included) — \$150

Everything you need.

1. ServSafe® Manager Book, 6th Ed. book – shipped upon registration via UPS Ground
2. Practice test
3. Online Exam

For more information or to schedule a class, contact: Chef Britt Cloud at 404-293-2293

Food Safety Support*

Food safety is a critical foundation of the restaurant industry. We offer several levels of support and training to insure your staff and management team has the knowledge to deliver food safely to your guests.

Phase One: Food Safety Inspection and Basic Training. \$295

Low scores reported in social media impact your business and are detrimental to your restaurant brand. We walk through the restaurant with your management team and talk about food safety opportunities and processes based on the Georgia code and industry practices. A report of the walk through is provided the next day outlining areas of opportunity and solutions. Basic training tools are included in the follow-up report that can be used to train FOH, BOH and management staff.

Phase Two: Setup Custom Food Safety Solution for Your Restaurant. \$895

We will work with you and your management team to put together a daily, weekly and monthly program to track food safety in your restaurant. The comprehensive system is modeled after tools used by restaurant chains to insure food safety compliance on a shift by shift basis. Based on your restaurant, processes and checklists will be developed that you can immediately use. Management staff will be trained on the process and monitoring of food safety in the restaurant. The system can be replicated for multi-unit restaurants.

For more information or to schedule support, contact:

Chef Britt Cloud PH: 404-293-2293 Website: goliathconsulting.com