

## Servsafe Exam Answer Sheet

The ServSafe Alcohol coursebook teaches readers how to prevent and address challenging intoxication situations. Chapters in this full-color book detail understanding the law and responsibility, evaluating levels of intoxication, checking identification, as well as service guidelines for difficult situations. ServSafe Alcohol is designed specifically for front of the house employees in the foodservice industry and takes a positive, proactive approach to serving alcohol responsibly. The book enables staff to understand and anticipate alcohol-related situations, and to act on them in a way that will benefit the guest, the server, and the foodservice business.

THE definitive book for food safety training and certification With its comprehensive coverage of key food safety concepts, the ServSafe® Coursebook will completely prepare readers for the ServSafe Food Protection Manager Certification Exam, and, more importantly, it will promote adherence to food safety practices in the workplace. It is the ideal solution for the academic setting, multiple-day training, or individuals in need of more extensive food safety training. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Coursebook focuses on the preventative measures to keep food safe. The content in the ServSafe Coursebook goes beyond the principles found in the ServSafe Manager Book and adds greater depth and breadth of food safety practices by featuring expanded sections on food defense, high-risk populations, active managerial control, and crisis management. Food safety topics are presented in a user-friendly, practical way with real-world case studies and stories to help readers understand the day-to-day importance of food safety. Developed by the industry, for the industry, ServSafe® is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. MyServSafeLab(tm) with eText for the ServSafe Coursebook is a total learning package. MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams--resulting in better performance in the course--and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Coursebook 6th Edition is available packaged in a number of ways to suit your specific needs. ISBN: 0133962725 is a package containing the book, online exam voucher, AND MyServSafeLab with Pearson eText Access Card: ServSafe Coursebook with Online Exam Voucher, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e Also available: Stand-alone book: ServSafe Coursebook 6th Edition ISBN: 0133883604 A package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam: ServSafe Coursebook with Answer Sheet 6th Edition ISBN:0133883507 A package containing the book, the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam, AND MyServSafeLab with Pearson eText Access Card: ServSafe Coursebook with Answer Sheet, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0133962733 A package containing the book and online exam voucher: ServSafe Coursebook with Online Exam Voucher 6th Edition 0133883515 Students, MyServSafeLab is not a self-paced technology and should only be purchased when required by an instructor. Instructors, contact your Pearson representative for more information.

PUT FOOD SAFETY TO WORK IN YOUR OPERATION. Congratulations. You are joining millions of foodservice professionals who have made a commitment to keeping their customers, and their operations, safe from foodborne illness. ServSafe? is the industry's leading food safety training and certification program, because it provides the latest information and tools for you to use every day. And ServSafe is recognized by more federal, state, and local jurisdiction than nay other food safety certification. ServSafe food safety training materials and exams are available in English and other languages.

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ServSafe? Coursebook with Exam Answer Sheet

New Myservsafelab with Pearson Etext -- Access Card -- For Servsafe Coursebook & Servsafe Exam Answer Sheet Package

ServSafe Alcohol Exam Answer Sheet

Fundamentals of Responsible Alcohol Service without Exam Answer Sheet

Servsafe Manager Book

**This all-inclusive book provides the latest information in the science of food safety and presents best practices for the restaurant and foodservice industry. It conveys to managers the principles necessary to maintain food safety in an operation and how to protect against foodborne illness outbreaks. Nearly 1.5 million professionals have been certified through the ServSafe(R) Food Protection Manager Certification Examination. ServSafeA(R) is a registered trademark of the National Restaurant Association Educational Foundation.**

**This is a 10-unit pack. Exam Answer Sheets are English only. Important notes: The exam must be administered by a ServSafe Food Handler Registered Instructor. The exam will be available for download only to these registered instructors. If you are already a ServSafe Instructor, you also must register as an instructor for the ServSafe Food Handler Program. Purchase of the Exam Answer Sheet pack includes administration, processing and ServSafe California Food Handler Certificates of Achievement upon successful completion of the ServSafe California Food Handler exam. Only ServSafe Food Handler Registered Instructors can download the exam for use.**

**This activity-based, exercise-intensive, and visually engaging book teaches Spanish-speaking managers basic food safety concepts in their native language. ServSafe? Essentials helps restaurant and foodservice operations demonstrate a commitment to food safety and minimize insurance costs and liability risks. ServSafe? is a registered trademark of the National Restaurant Association Educational Foundation.**

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**ServSafe Food Protection Manager Certification Exam Answer Sheet**

**Servsafe Manager With Answer Sheet + MyServSafeLab With Pearson Etext Access Code**

**ServSafe Coursebook without Exam Answer Sheet**

**Servsafe California Food Handler Guide and Exam**

**ServSafe Essentials Chinese with Answer Sheet**

THE definitive book for food safety training and certification ¿ Updated to the new 2013 FDA Food Code, the new ServSafe® Manager Book, Sixth Edition, continues to be ideal for courses that cover the basics, condensed courses, continuing education, and even 1-2 day seminars. The updated book will help readers prepare for the ServSafe Food Protection Manager Certification Exam, and more importantly, it will promote adherence to food safety practices on-the-job. ¿ Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Manager Book focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners. The end result is content that is more focused, leading to stronger food safety practices and a better-trained workforce. ¿ Developed by the industry, for the industry, ServSafe® is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. ¿ MyServSafeLab(tm) with eText for the ServSafe Manager Book is a total learning package. MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams--resulting in better performance in the course--and provides educators a dynamic set of tools for gauging individual and class progress. ¿ The ServSafe Manager Book 6th Edition is available packaged in a number of ways to suit your specific needs. ISBN: 0133951731 is a package containing the book, the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Answer Sheet, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ¿ Also available: Stand-alone book: ServSafe Manager Book 6th Edition ISBN: 0133908399 A package containing thebook and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam: ServSafe Manager Book with Answer Sheet 6th Edition ISBN: 0133908372 A package containing the book and the online exam voucher: ServSafe Manager Book with Online Exam Voucher 6th Edition ISBN: 013390847X A package containing the book, online exam voucher, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Online Exam Voucher, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0133951723 Students, MyServSafeLab is not a self-paced technology and should only be purchased when required by an instructor. Instructors, contact your Pearson representative for more information.

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THE definitive book for food safety training and certification. Updated to the new 2013 FDA Food Code, the new ServSafe® Manager Book, 6/e, Revised continues to be ideal for courses that cover the basics, condensed courses, continuing education, and even 1-2 day seminars. The updated book will help readers prepare for the most current ServSafe Food Protection Manager Certification Exam, and more importantly, it will promote adherence to food safety practices on-the-job. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Manager Book, Revised focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners. The end result is content that is more focused, leading to stronger food safety practices and a better-trained workforce. Developed by the industry, for the industry, ServSafe® is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. MyServSafeLab(tm) is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams--resulting in better performance in the course and improved results on the Food Protection Manager Certification Exam--and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Manager Book, 6/e, Revised is available packaged in a number of ways to suit your specific needs. ISBN: 0134074432 is a package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam: ServSafe Manager Revised Book with Answer Sheet 6E Plus MyServSafeLab with Pearson eText--Access Card Pacakge, 6/e. Also available: Stand-alone book: ServSafe Manager Book, Revised, 6/e ISBN: 0133908399. A package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam: ServSafe Manager Book with Answer Sheet, Revised, 6/e ISBN: 0133908372. A package containing the book, the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Answer Sheet, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0134074432. A package containing the book and the online exam voucher: ServSafe Manager Book Revised with Online Exam Voucher, 6/e ISBN: 013390847X. A package containing the book, online exam voucher, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book Revised with Online Exam Voucher, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0134074424. Students, MyServSafeLab is not a self-paced technology and should only be purchased when required by an instructor. Instructors, contact your Pearson representative for more information.

This is the stand alone answer sheet for the printed version of the ServSafe® Food Protection Manager Certification Exam.

ServSafe Coursebook

ServSafe Essentials without Exam Answer Sheet

Servsafe Exam Answer Sheet

Servsafe Manager Revised with Online Exam Voucher Plus Myservsafelab with Pearson Etext -- Access Card Package

ServSafe Coursebook, Fourth Edition (does not include the Certification Exam Answer Sheet)

**As food safety content becomes increasingly complex, it presents more academic challenges. ServSafe® Essentials Update with 2009 FDA Food Code, 5th edition textbook was designed with students' needs in mind. This edition has been updated to reflect the changing needs of a diverse and expanding workforce in the foodservice and restaurant industry. A significant percentage of the updates to the book were the direct result of feedback from seasoned instructors. The streamlined delivery of food safety content in the Fifth Edition will create a learning experience that is activity-based and easily comprehended by a variety of learners. The updated book will help readers prepare for examinations, and more importantly, it will promote adherence to food safety practices in the operation. Based on a new job task analysis revised exclusively for the Fifth Edition, the book reflects the latest updates to the 2009 FDA Food Code, new science-based and industry best practices and prepares students for the ServSafe® Food Protection Manager Certification Exam. ServSafe ® is the industry's leading food safety training and certification program, because it provides the latest information and tools for you to use every day. And ServSafe is recognized by more federal, state, and local jurisdictions than any other food safety certification. ServSafe food safety training materials and exams are available in English and other languages. Textbooks Online Training Videos/DVDs Instructor Materials Online Exams Paper Employee Guides This edition comes with the Answer Sheet and the text ServSafe® Essentials Update with 2009 FDA Food Code.**

**Includes detachable examination answer sheet in front of book.**

**definitive book for food safety training and certification. The new ServSafe φ Manager Book, 7/e continues to be ideal for courses that cover the basics, condensed courses, continuing education, and even 1-2 day seminars. The updated book will help readers prepare for the most current ServSafe Food Protection Manager Certification Exam, and more importantly, it will promote adherence to food safety practices on-the-job. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Manager Book, 7/e focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners. The end result is content that is more focused, leading to stronger food safety practices and a better-trained workforce. Developed by the industry, for the industry, ServSafeφ is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success.**

**This all-inclusive book provides a wealth of food safety information and supplies functional guidance on food quality, maximum storage periods, and crisis management. It conveys to employees and managers the principles necessary to maintain food safety in an operation, and how to protect against foodborne illness outbreaks. More than 1.3 million professionals have been certified through the ServSafe® Food Protection Manager Certification Examination. ServSafe® is a registered trademark of the National Restaurant Association Educational Foundation.**

**ServSafe Essentials in Spanish with Exam Answer Sheet plus State of Texas Department of Health Certification Fee (fee is included in price of this product)**

**Fundamentals of Responsible Alcohol Service W/ Exam Answer Sheet--ENGLISH**

**with the Certification Exam Answer Sheet**

**Exam Answer Sheet for ServSafe Alcohol**

**ServSafe CourseBook with Answer Sheet**

As food safety content becomes increasingly complex, it presents more challenges. ServSafe® Essentials Chinese, 5th edition was designed with managers' needs in mind. This edition has been updated to reflect the changing needs of a diverse and expanding workforce in the foodservice and restaurant industry. The streamlined delivery of food safety content in the Fifth Edition will create a learning experience that is activity-based and easily comprehended by a variety of learners. The updated book will help readers prepare for examinations, and more importantly, it will promote adherence to food safety practices in the operation. Based on a new job task analysis revised exclusively for the Fifth Edition, the book reflects the latest updates to the FDA Food Code, new science-based and industry best practices and prepares readers for the ServSafe® Food Protection Manager Certification Exam. This edition is in Chinese and comes with the Answer Sheet.

The definitive book for food safety training and certification With its comprehensive coverage of key food safety concepts, the ServSafe Coursebook with Answer Sheet 7th edition will completely prepare readers for the ServSafe Food Protection Manager Certification Exam, and, more importantly, it will promote adherence to food safety practices in the workplace. It is the ideal solution for the academic setting, multiple-day training, or individuals in need of more extensive food safety training. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Coursebook focuses on the preventative measures to keep food safe. The content in the ServSafe Coursebook goes beyond the principles found in the ServSafe Manager Book and adds greater depth and breadth of food safety practices by featuring expanded sections on food defense, high-risk populations, active managerial control, and crisis management. Food safety topics are presented in a user-friendly, practical way with real-world case studies and stories to help readers understand the day-to-day importance of food safety. ServSafe Coursebook is perfect for a 16 week college semester. Developed by the industry, for the industry, ServSafe is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. This activity-based, exercise-intensive, and visually engaging book teaches managers basic food safety concepts. ServSafe? Essentials helps restaurant and foodservice operations demonstrate a commitment to food safety and minimize insurance costs and liability risks. ServSafe? is a registered trademark of the National Restaurant Association Educational Foundation.

The new ServSafe Manager Book (formerly Essentials) Sixth Edition continues to be ideal for one- or two-day classroom instruction and certification. Based on a new job task analysis developed exclusively by industry experts for the Sixth Edition, the book focuses more intently on the preventative measures to keep food safe. The end result is content that is more focused, leading to stronger food safety practices and a better trained workforce.

with Certification Exam Answer Sheet

ServSafe Manager Book with Online Exam Voucher, Revised Plus MyServSafeLab with Pearson EText -- Access Card Package

ServSafe California Food Handler Exam Answer Sheets Pack of 10 (Bilingual English/Spanish)

ServSafe Essentials with Exam Answer Sheet plus State of Texas Department of Health Certification Fee (fee included in price of product)

Cuaderno de Servsafe para el gerente / ServSafe ManagerBook with Answer Sheet

This isbn is for the Exam Answer Sheet of ServSafe Alcohol. ServSafe Alcohol is vital, practical and current responsible alcohol service training. It implements the same approach ServSafe® pioneered for the industry's most recognized food safety training and certification. ServSafe Alcohol includes the latest studies and science-based information, explores real-world situations and makes it all engaging and accessible with the latest instructional design techniques. That makes ServSafe Alcohol a smart training solution for every operation and every classroom. The ServSafe Alcohol program was developed with input from experts in the restaurant, legal, regulatory, academic, insurance, medical and law enforcement fields. Together, they determined the tasks that the front-of-the-house needs to know. It's a holistic approach that helps assure everyone has the training they need to serve alcohol responsibly. Why choose ServSafe Alcohol? It's based on a model of success. It's Real-world expertise makes a real difference. It's the most current and comprehensive training solution. Today's biggest issues are brought to the forefront. Bartenders, servers, anyone who handles alcohol in the service industry and needs certification

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ServSafe Alcohol: Frontline Training will be used as part of the certificate program developed by the NRAEF. This product is the certificate exam answer sheet which is available for purchase separately.

Put Food Safety to Work In Your Operation Congratulations. You're joining millions of foodservice professionals who have made a commitment to keeping their customers and their operations, safe from foodborne illness. ServSafe is the industry's leading food safety training and certification program, because it provides the latest information and tools for you to use every day. And ServSafe is recognized by more federal, state, and local jurisdictions than any other food safety certification. ServSafe food safety training materials and exams are available in English and other languages. \* Textbooks \* Online Training \* Videos/DVDs \* Employee Guides \* Instructor Materials \* Online Exams \* Paper Exams About Your Certification To access your exam score approximately ten business days after you take the exam, log on to www.nraef.org. You will need your class number, which your instructor will provide. Your ServSafe Certification is valid for five years from your exam date. Local laws apply. Check with your local regulatory agency for specific recertification requirements.

ServSafe manager

Servsafe Manager Revised with Answer Sheet Plus Myservsafelab with Pearson Etext--Access Card Package

ServSafe Food Protection Manager Certification Exam Sheet plus State of Texas Department of Health Certification Fee (fee is included in the price of this product)

Fundamentals of Responsible Alcohol Service with Exam Answer Sheet

ServSafe Essentials in Korean with the Certification Exam Answer Sheet

**In order to take the ServSafe? Food Protection Manager Certification Examination, you must purchase an Exam Answer Sheet. Purchase of the Exam Answer Sheet also includes administration and processing of the exam and the ServSafe? Certificate of Completion. ServSafe? is a registered trademark of the National Restaurant Association Educational Foundation.**

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This is a 10-unit pack. Exam Answer Sheets are Spanish only. Important notes: The exam must be administered by a ServSafe Food Handler Registered Instructor. The exam will be available for download only to these registered instructors. If you are already a ServSafe Instructor, you also must register as an instructor for the ServSafe Food Handler Program. Purchase of the Exam Answer Sheet pack includes administration, processing and ServSafe California Food Handler Certificates of Achievement upon successful completion of the ServSafe California Food Handler exam. Only ServSafe Food Handler Registered Instructors can download the exam for use.

THE definitive book for food safety training and certification Updated to the new 2013 FDA Food Code, the new ServSafe(R) Manager Book, Sixth Edition, continues to be ideal for courses that cover the basics, condensed courses, continuing education, and even 1-2 day seminars. The updated book will help readers prepare for the ServSafe Food Protection Manager Certification Exam, and more importantly, it will promote adherence to food safety practices on-the-job. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013FDA Food Code, the ServSafe Manager Book focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners. The end result is content that is more focused, leading to stronger food safety practices and a better-trained workforce. Developed by the industry, for the industry, ServSafe(R) is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. The ServSafe Manager Book is available packaged with MyServSafeLab(TM). MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams-resulting in better performance in the course and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Manager Book 6th Edition is available packaged in a number of ways to suit your specific needs. ISBN: 0133908372 is a package containing thebook and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam ServSafe Manager Book with Answer Sheet 6th Edition Also available: Stand-alone book: ServSafe Manager Book 6th Edition ISBN: 0133908399A package containing the book, the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Answer Sheet, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0133951731A package containing the book and the online exam voucher: ServSafe Manager Book with Online Exam Voucher 6th Edition ISBN: 013390847XA package containing the book, online exam voucher, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Online Exam Voucher, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0133951723Students, MyServSafeLab is not a self-paced technology and should only be purchased when required by an instructor. Instructors, contact your Pearson representative for more information.

ServSafe California Food Handler Guide and Exam (Spanish) Pack of 10 (includes Exam Answer Sheets)

ServSafe Essentials in Spanish

Fundamentals of Responsible Alcohol Service

Art Institute Management: With Servsafe Exam Answer

**ServSafe(r) Coursebook with Exam Answer Sheet Plus State of Texas Department of Health Certification Fee**

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9780135026328 ServSafe Exam Answer Sheet for Pencil/ Paper Exam

ServSafe Alcohol: Frontline Training will be used as part of the certificate program developed by the NRAEF or as part of the beverage management and/or wine appreciation courses offered in two-year and four-year hospitality, foodservice and culinary programs. This includes the in-depth study of wines and spirits, internal control systems and local and state alcoholic beverage control laws. This version does not include an exam answer sheet within the book.

THE definitive book for food safety training and certification Updated to the new 2013 FDA Food Code, the new ServSafe® Manager Book, Sixth Edition, continues to be ideal for courses that cover the basics, condensed courses, continuing education, and even 1-2 day seminars. The updated book will help readers prepare for the ServSafe Food Protection Manager Certification Exam, and more importantly, it will promote adherence to food safety practices on-the-job. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Manager Book focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners. The end result is content that is more focused, leading to stronger food safety practices and a better-trained workforce. Developed by the industry, for the industry, ServSafe® is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. The ServSafe Manager Book is available packaged with MyServSafeLab™. MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams-resulting in better performance in the course-and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Manager Book 6th Edition is available packaged in a number of ways to suit your specific needs. ISBN: 0133908372 is a package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam: ServSafe Manager Book with Answer Sheet 6th Edition Also available: Stand-alone book: ServSafe Manager Book 6th Edition ISBN: 0133908399 A package containing the book, the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam,AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Answer Sheet, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0133951731 A package containing the book and the online exam voucher: ServSafe Manager Book with Online Exam Voucher 6th Edition ISBN: 013390847X A package containing the book, online exam voucher, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Online Exam Voucher, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0133951723 Students, MyServSafeLab is not a self-paced technology and should only be purchased when required by an instructor. Instructors, contact your Pearson representative for more information.

This activity-based, exercise-intensive, and visually engaging book teaches employees and managers basic food safety concepts. ServSafe? Essentials helps restaurant and foodservice operations demonstrate a commitment to food safety and minimize insurance costs and liability risks. ServSafe? is a registered trademark of the National Restaurant Association Educational Foundation.

ServSafe Manager Book with Answer Sheet Plus MyServSafeLab with Pearson EText

ServSafe CourseBook with Answer Sheet 6th Edition Revised

ServSafe Alcohol

ServSafe Essentials with AnswerSheet Update with 2009 FDA Food Code

Servsafe Coursebook with Answer Sheet Plus New Myservsafelab with Pearson Etext