

Servsafe Coursebook, Revised with Servsafe Exam Answer Sheet

By National Restaurant Association

Pearson Education (US), United States, 2014. Paperback. Book Condition: New. 6th Revised edition. 274 x 218 mm. Language: English . Brand New Book. THE definitive book for food safety training and certification With its comprehensive coverage of key food safety concepts, the ServSafe(R) 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 more real-world case studies and stories to help readers understand the day-today importance of food safety. Developed by the industry, for the industry, ServSafe(R)...



Reviews

This book is indeed gripping and fascinating. It normally is not going to price a lot of. I am very easily will get a delight of reading a created pdf. -- Albertha Cartwright

I actually began looking over this pdf. This can be for all those who statte there was not a worthy of reading through. I am easily can get a enjoyment of reading through a written publication. -- Rafael Feeney Jr.