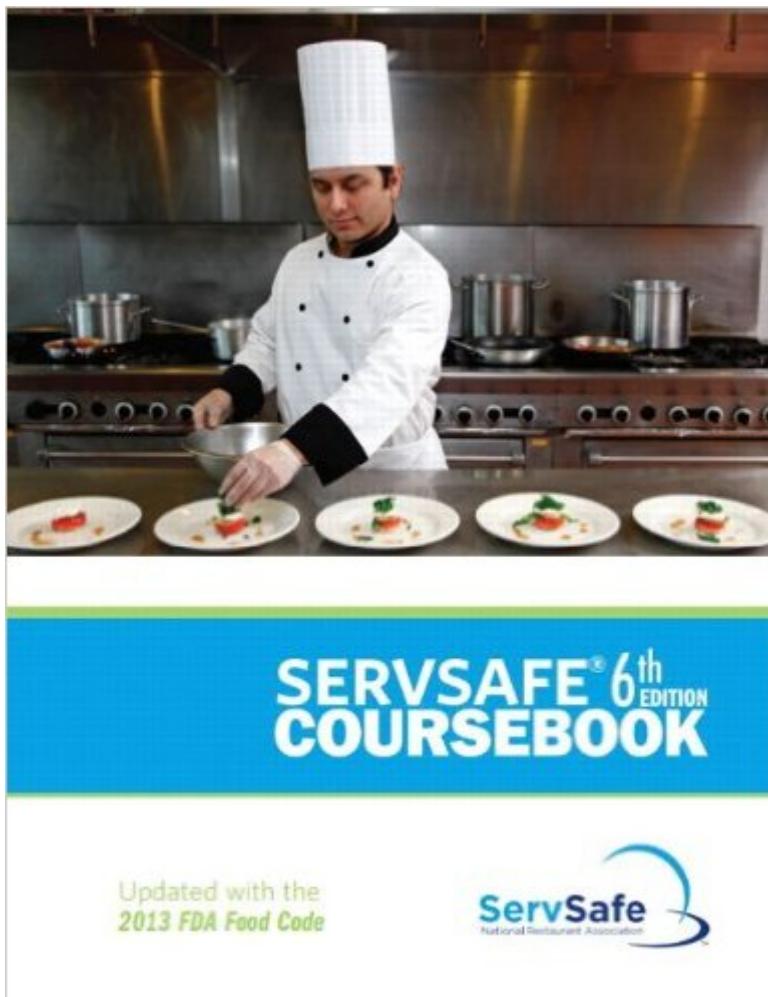


The book was found

# ServSafe Coursebook, Revised With ServSafe Exam Answer Sheet (6th Edition)



## Synopsis

Note: This ISBN: 0133883507 is 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 EditionÂ THE definitive book for food safety training and certification Â 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. Â 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-to-day importance of food safety. Â 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.

Â The ServSafe Coursebook 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 examsâ “resulting in better performance in the courseâ “and provides educators a dynamic set of tools for gauging individual and class progress.

Â The ServSafe Coursebook 6th Edition is available packaged in a number of ways to suit your specific needs. Â Also available: Stand-alone book: ServSafe Coursebook 6th Edition ISBN: 0133883604 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 ISBN: 0133883515 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 ISBN: 0133962725 Students, if

interested in purchasing this title with MyServSafeLab, ask your instructor for the correct package ISBN. 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.

## Book Information

Paperback

Publisher: Pearson; 6 edition (June 21, 2014)

Language: English

ISBN-10: 0133883507

ISBN-13: 978-0133883503

Product Dimensions: 8.4 x 0.6 x 10.7 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 starsÂ  See all reviewsÂ  (50 customer reviews)

Best Sellers Rank: #13,165 in Books (See Top 100 in Books) #19 inÂ  Books > Business & Money > Industries > Hospitality, Travel & Tourism #185 inÂ  Books > Textbooks > Business & Finance #3924 inÂ  Books > Reference

## Customer Reviews

The National Restaurant Association Educational Foundation (NRAEF) is a not-for-profit organization dedicated to fulfilling the educational mission of the National Restaurant Association. As the nation's largest private sector employer, the restaurant and foodservice industry is the cornerstone of the American economy, of career-and-employment opportunities, and of local communities. Focusing on three key strategies of risk management, recruitment, and retention, the NRAEF is the premier provider of educational resources, materials, and programs, which address attracting, developing and retaining the industry's workforce. For more information on the NRAEF, visit [www.restaurant.org](http://www.restaurant.org) .

[Download to continue reading...](#)

ServSafe Coursebook, Revised with ServSafe Exam Answer Sheet (6th Edition) ServSafe Manager, Revised with ServSafe Exam Answer Sheet (6th Edition) ServSafe Coursebook, Revised with ServSafe Online Exam Voucher (6th Edition) ServSafe Manager, Revised with ServSafe Online Exam Voucher (6th Edition) ServSafe Exam Answer Sheet for Pencil/ Paper Exam (stand-alone) ServSafe Manager with Answer Sheet (6th Edition) (MyServSafeLab Series) ServSafe Manager, Revised (6th Edition) AP Comparative Government and Politics: An Essential Coursebook, 6th edition Living Language Japanese Complete Course, Revised & Updated (40 Lessons on 3

Compact Discs \* Coursebook \* Japanese-English/English-Japanese Dictionary) (English and Japanese Edition) The Crochet Answer Book: Solutions to Every Problem You'll Ever Face; Answers to Every Question You'll Ever Ask (Answer Book (Storey)) ManageFirst: Principles of Food and Beverage Management with Answer Sheet (2nd Edition) (Managefirst Program) ManageFirst: Nutrition with Answer Sheet (2nd Edition) Contemporary Club Management with Answer Sheet (AHLEI) 3e (3rd Edition) (AHLEI - Club Management) Managing Front Office Operations with Answer Sheet (AHLEI) (9th Edition) (AHLEI - Front Office Operations) Uniform System of Accounts for the Lodging Industry with Answer Sheet (AHLEI) (11th Edition) (AHLEI - Hospitality Accounting / Financial Management) Supervision in the Hospitality Industry with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Hospitality Supervision / Human Resources) Management of Food and Beverage Operations with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Food and Beverage) Understanding Hospitality Law with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Hospitality Law) Managing Hospitality Human Resources with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Hospitality Supervision / Human Resources) Planning and Control for Food and Beverage Operations with Answer Sheet (AHLEI) (8th Edition) (AHLEI - Food and Beverage)

[Dmca](#)