



ServSafe CourseBook with Answer Sheet, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package (6th Edition)

By National Restaurant Association

Prentice Hall, 2014. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: "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 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(R) is a proven way to minimize risk...



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Reviews

A really awesome publication with perfect and lucid reasons. I was able to comprehend every thing using this published e pdf. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- Prof. Patsy Blanda

Complete guideline for publication fanatics. It is actually written in straightforward words rather than confusing. I am effortlessly could get a pleasure of looking at a written book.

-- Kirstin Schuppe