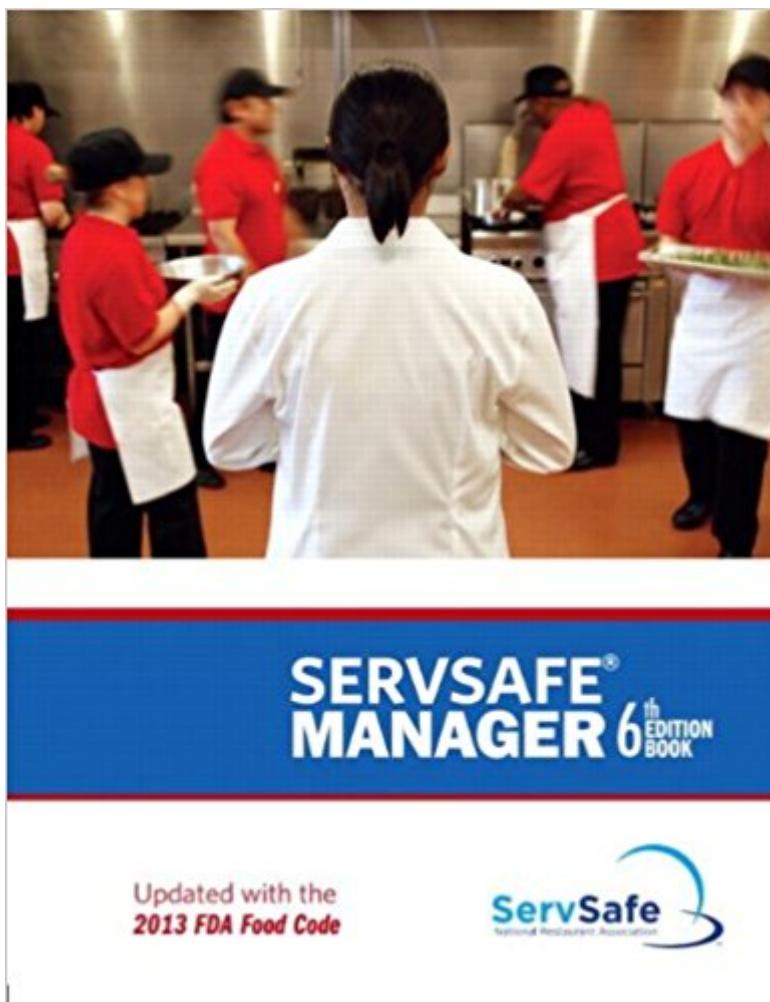


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# ServSafe Manager, Revised (6th Edition)



## Synopsis

Note : The Book does not include the answer sheet or exam 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 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 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 6th Edition is available packaged in a number of ways to suit your specific needs. ISBN: 0133908399 is the stand-alone book: ServSafe Manager Book 6th Edition Also available: 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, 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 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: 0134074424 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 examsâ€¢ resulting in better performance in

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## **Book Information**

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good set

Very beneficial. This is a required course for food service managers in Alabama. It is easy to read and understand with sample questions and answers in each chapter. This is a course recognized in

all fifty states so if I move, I will already have the course. My employer supplied me with a book but I bought this because I wanted my own copy to mark and highlight.

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