



ServSafe Coursebook

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 The Sixth Edition Revised reflects the latest updates from the 2013 FDA Food Code providing the most current focus on the preventative measures to keep food safe. With its comprehensive coverage of key food safety concepts, the ServSafe(R) Coursebook Revised will completely prepare readers for the most current 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. Based on industry-identified job task analysis, 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...



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