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THE definitive book for food safety training and certification Updated to the new 2013 FDA Food Code, the new ServSafe(R) 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 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 2013FDA 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(R) 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 is available packaged with MyServSafeLab(TM). MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams-resulting in better performance in the course-and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Manager Book 6th Edition is available packaged in a number of ways to suit your specific needs. ISBN: 0133908372 is a package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam ServSafe Manager Book with Answer Sheet 6th Edition Also available: Stand-alone book: ServSafe Manager Book 6th Edition ISBN: 0133908399A 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: 0133951731A package containing the book and the online exam voucher: ServSafe Manager Book with Online Exam Voucher 6th Edition ISBN: 013390847XA 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: 0133951723Students, 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. This Answer Sheet can be used with any of the 10, National Restaurant Association (NRA) ManageFirst Exams being taken in the pencil/paper format. It will suffice for any of the 10 exams. For those that are taking the exam(s) in an online environment, Online Vouchers that are text-specific are also available. Individuals that need to purchase the exam Answer Sheet may do so on www.mypearsonstore.com or click on the hyper-linked item below. ManageFirst Pencil/Paper Exam Sheet By National Restaurant Association (NRA) ISBN-10: 0-13-506458-9 This exceptionally produced trainee guide features a

highly illustrated design, technical hints and tips from industry experts, review questions and a whole lot more Key content includes Shop Production and Organization, Air Balance, Louvers, Dampers, and Access Doors, Fume and Exhaust System Design, Fabrication Four: Comprehensive Review and Introductory Skills for the Crew Leader. Instructor Supplements Instructors: Product supplements may be ordered directly through OASIS at <http://oasis.pearson.com>. For more information contact your Pearson NCCER/Contren Sales Specialist at <http://nccer.pearsonconstructionbooks.com/store/sales.aspx>. * Annotated Instructor's Guide (AIG) Paperback 0-13-108928-5 * AIG Binder 0-13-108930-7 * Computerized Testing Software 0-13-109122-0 * Transparency Masters 0-13-109119 THE definitive book for food safety training and certification 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. 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. 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 Coursebook is available packaged with MyServSafeLab(tm). MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams-resulting in better performance in the course-and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Coursebook 6th Edition is available packaged in a number of ways to suit your specific needs. 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 Edition 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

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more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Manager Book, Revised 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. MyServSafeLab(tm) is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams--resulting in better performance in the course and improved results on the Food Protection Manager Certification Exam--and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Manager Book, 6/e, Revised is available packaged in a number of ways to suit your specific needs. ISBN: 0134074432 is a package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam: ServSafe Manager Revised Book with Answer Sheet 6E Plus MyServSafeLab with Pearson eText--Access Card Package, 6/e. Also available: Stand-alone book: ServSafe Manager Book, Revised, 6/e ISBN: 0133908399. A package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam: ServSafe Manager Book with Answer Sheet, Revised, 6/e 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 Revised with Online Exam Voucher, 6/e ISBN: 013390847X. A package containing the book, online exam voucher, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book Revised with Online Exam Voucher, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0134074424. Students, 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. Exam Board: Edexcel Level & Subject: International GCSE Biology and Double Award Science First teaching: September 2017 First exams: June 2019 This exceptionally produced trainee guide

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* Annotated Instructor's Guide (AIG) Paperback 0-13-047220-4* AIG Binder 0-13-047231-X * Computerized Testing Software 0-13-046699-9 * Transparency Masters 0-13-049857 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 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. MyServSafeLab(tm) with eText for the ServSafe Manager Book is a total learning package. MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams--resulting in better performance in the course--and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Manager Book 6th Edition is available packaged in a number of ways to suit your specific needs. ISBN: 0133951723 is 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: 0133951723 Also available: Stand-alone book:

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