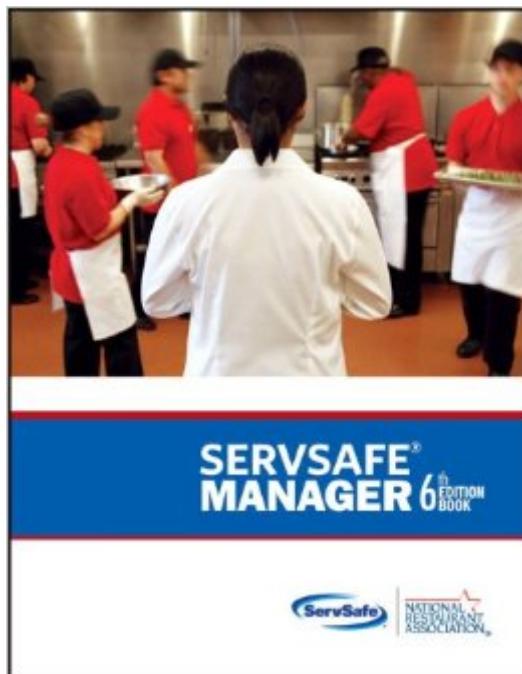


The book was found

ServSafe Manager With Answer Sheet (6th Edition) (MyServSafeLab Series)



Synopsis

The new ServSafe Manager Book (formerly Essentials) Sixth Edition continues to be ideal for one- or two-day classroom instruction and certification. Based on a new job task analysis developed exclusively by industry experts for the Sixth Edition, the book focuses more intently on the preventative measures to keep food safe. The end result is content that is more focused, leading to stronger food safety practices and a better trained workforce.

Book Information

Series: MyServSafeLab Series

Paperback

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Average Customer Review: 4.1 out of 5 stars [See all reviews](#) (56 customer reviews)

Best Sellers Rank: #357,508 in Books (See Top 100 in Books) #558 in Books > Business & Money > Industries > Hospitality, Travel & Tourism #660 in Books > Science & Math > Agricultural Sciences > Food Science #7802 in Books > Textbooks > Business & Finance

Customer Reviews

Love the less expensive price here on . This is THE food managers Bible, so to speak. If you need to pass the food managers test just get this book, read it and go online to one or both of these sites and take these practice tests and you should pass.[...][...]

This is an excellent book and guide to study, and prepare, for your Food License. This book is up to date and includes an answer sheet. Again, this is a great buy.

The book itself was fine and met my expectations for what was required in the class. However, it does NOT come with the required answer sheet as the title says. This is misleading. I expected it to come with the sheet, but it didn't, and I had to pay \$50 to get one.

The ServSafe Manager 6th Edition with Online Exam Voucher (needs to have a test proctor to take)

is an amazing value. Very well written and updated with all the FDA food code. It goes well with the flow of the course and is very easy to use.

ServSafe Manager with Answer Sheet is a must have book. Each section is clear and easy to read. The pictures are all in color and is very detailed. What you will find in this book are the chapters followed by a review summary and mini test. The mini test is very helpful, and if you take the time to review the chapters and take them, you should do rather well on your food handler's test. The book arrived a bit later than expected, but overall a really excellent book.

This book contains general key points about how to manage a restaurant safely and properly. I recommend reading it if you plan to have any type of managerial position at a restaurant but you should however, read the course book first because this version is a little more vague.

After reviewing the servsafe managers book I passed my test. Renting the book is better than owning it since the one I own is ten years old. They worded some of the questions differently to make it harder so you should not have any problems if you are a seasoned manager.

This is a simple but yet detailed book for easy understanding of food management practices. I found it very easy to read and very helpful. It has increased my knowledge and confidence in safety food services. I will recommend it to everyone interested in food safety practice.

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