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Servsafe Food Manager Exam Practice  
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Additionally, you as an instructor can use the results of the diagnostic test to note which areas of content will require extra

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Practice Tests and Answer Keys

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calibrationtemp. boiling point calibration

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The ServSafe exams are a group of five tests, each of which can lead to certification in a specific part of the food

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service industry. There are tests for Food Service Handling, Food Service Manager, and Responsible Alcohol Service (Primary and Advanced). A fourth test, ServSafe Allergens, is currently only required in Massachusetts and Rhode Island, though will likely be picked up by other states in the near future.

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essentials 5th edition and adds greater depth and breadth of food safety practices by featuring expanded sections on high risk populations active managerial control and

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definitive book for food safety training and certification. The new ServSafe  $\square$  Manager Book, 7/e 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 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, 7/e 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-

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