

ServSafe
National Restaurant Association

EXAM FORM NO. [REDACTED]

CERTIFICATE NO. [REDACTED]

ServSafe[®]

CERTIFICATION

TO [REDACTED]

for successfully completing the standards set forth for the ServSafe[®] Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

11/14/2013

DATE OF EXAMINATION

11/14/2018

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



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A handwritten signature in black ink, appearing to read "Paul Wineman".

Paul Wineman
Executive Vice President, National Restaurant Association

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ServSafe Alcohol National Restaurant Association,2005-03-22 The ServSafe Alcohol coursebook teaches readers how to prevent and address challenging intoxication situations Chapters in this full color book detail understanding the law and responsibility evaluating levels of intoxication checking identification as well as service guidelines for difficult situations ServSafe Alcohol is designed specifically for front of the house employees in the foodservice industry and takes a positive proactive approach to serving alcohol responsibly The book enables staff to understand and anticipate alcohol related situations and to act on them in a way that will benefit the guest the server and the foodservice business **ServSafe ManagerBook with Online Exam Voucher** National Restaurant Association,National Restaurant Association Staff,2017-06-02 THE definitive book for food safety training and certification The new ServSafe Manager Book with Online Exam Voucher 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 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 **Servsafe Exam Answer Sheet** National Restaurant Association,2008-03-10 The ServSafe Food Protection Manager Certification written paper and pencil exam can be taken after completing either traditional classroom or online training It is a secured and proctored exam accredited by the American National Standards Institute ANSI Conference for Food Protection CFP Once students pass the examination they are awarded the ServSafe Food Protection Manager Certification This is an extremely important distinction in our industry because The ServSafe Food Protection Manager Certification Exam is valid reliable and legally defensible ServSafe is the certification the industry trusts In fact more than 2 6 million ServSafe Food Protection Manager certifications have been awarded to date NOTE This is the stand alone answer sheet for the printed version of the ServSafe Food Protection Manager Certification Exam ALERT If you want this answer sheet with a cardboard backer order ISBN 9780134719283 ServSafe

Exam Answer Sheet for Pencil Paper Exam stand alone with Cardboard Backer Package 6 e **Certified Food Safety Manager Exam (Cpfm) Study Guide** Gregrey Carpenter,2018 This Study Guide prepares individuals to take the Certified Food Safety Manager Exam CPFM which can be taken through any approved exam provider such as National Registry of Food Safety Professionals Prometric 360Training or ServSafe 7th Edition Food establishments generally employ a food safety manager that requires certification These establishments include bars restaurants mobile caterers and food trucks assisted living and prison facilities and day care centers HACCP and Sanitation in Restaurants and Food Service Operations Lora Arduser,Douglas Robert Brown,2005 This book is based on the FDA Food Code and will teach the food service manager and employees every aspect of food safety HACCP proper cleaning and sanitizing waste and pest management and the basic principles of HACCP Hazard Analysis Critical Control Points Explain what safe food is and how to provide it Bacteria viruses fungi and parasites various food borne illnesses safe food handling techniques Purchasing and receiving food storage preparation and serving sanitary equipment and facilities cleaning and sanitizing of equipment and facilities pest management program accident prevention program crisis management food safety and sanitation laws The companion CD ROM contains all the forms and posters needed to establish your HACCP and food safety program The companion CD ROM is included with the print version of this book however is not available for download with the electronic version It may be obtained separately by contacting Atlantic Publishing Group at sales atlantic pub com Atlantic Publishing is a small independent publishing company based in Ocala Florida Founded over twenty years ago in the company president s garage Atlantic Publishing has grown to become a renowned resource for non fiction books Today over 450 titles are in print covering subjects such as small business healthy living management finance careers and real estate Atlantic Publishing prides itself on producing award winning high quality manuals that give readers up to date pertinent information real world examples and case studies with expert advice Every book has resources contact information and web sites of the products or companies discussed **Servsafe Manager** National Restaurant National Restaurant Associatio,2014-05-05 Code ES6R Version v 1404 Page 4 of cover **Certified Dietary Manager Exam Secrets Study Guide** CDM Exam Secrets Test Prep,2018-04-12 Includes Practice Test Questions Certified Dietary Manager Exam Secrets helps you ace the Certified Dietary Manager Exam without weeks and months of endless studying Our comprehensive Certified Dietary Manager Exam Secrets study guide is written by our exam experts who painstakingly researched every topic and concept that you need to know to ace your test Our original research reveals specific weaknesses that you can exploit to increase your exam score more than you ve ever imagined Certified Dietary Manager Exam Secrets includes The 5 Secret Keys to CDM Exam Success Time is Your Greatest Enemy Guessing is Not Guesswork Practice Smarter Not Harder Prepare Don t Procrastinate Test Yourself A comprehensive General Strategy review including Make Predictions Answer the Question Benchmark Valid Information Avoid Fact Traps Milk the Question The Trap of Familiarity Eliminate Answers Tough Questions Brainstorm Read

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On Cooking Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel, 2014-01-22 For nearly two decades On Cooking A Textbook of Culinary Fundamentals has instructed thousands of aspiring chefs in the culinary arts The Fifth Edition Update continues its proven approach to teaching both the principles and practices of culinary fundamentals while guiding you toward a successful career in the culinary arts Teaching and Learning Experience The text's time tested approach is further enhanced with MyCulinaryLab™ a dynamic online learning tool that helps you succeed in the classroom MyCulinaryLab™ enables you to study and master content online in your own time and at your own pace Builds a strong foundation based on sound fundamental techniques that focus on six areas essential to a well rounded culinary professional Professionalism Preparation Cooking Garde Manger Baking and Presentation A wealth of chapter features helps you learn practice and retain concepts This is the stand alone version of the text A package is available containing both the text and MyCulinaryLab with Pearson eText using ISBN 0133829170

ServSafe CourseBook with Online Exam Voucher National Restaurant Association, 2017-05-15 THE definitive book for food safety training and certification With its comprehensive coverage of key food safety concepts the ServSafe R Coursebook with Online Exam Voucher 7th edition 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 real world case studies and stories to help readers understand the day to day importance of food safety ServSafe Coursebook is perfect for a 16 week college semester 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 Restaurant Resource Series** Gregrey Michael Carpenter,2015-12-21 This Study Guide prepares individuals to take the Certified Food Safety Manager Exam CPFM which can be taken through any approved exam provider such as National Registry of Food Safety Professionals Prometric 360Training or ServSafe Food establishments generally employ a food safety manager that requires certification These establishments include bars restaurants mobile caterers and food trucks assisted living and prison facilities and day care centers **American Red Cross Lifeguarding Manual** American Red Cross,2012-01-05 As the number of community pools and waterparks grows nationwide participation in aquatic activities is also growing Lifeguards must receive proper and effective training and maintain their skills to ensure their ability to work effective with others as a part of a lifeguard team This manual will supplement your in service training to keep your knowledge and skills sharp The Restaurant John R. Walker,2021-12-02 THE RESTAURANT AN AUTHORITATIVE UP TO DATE AND ONE STOP GUIDE TO THE RESTAURANT BUSINESS In the newly revised The Restaurant From Concept to Operation Ninth Edition accomplished hospitality and restaurant professional John R Walker delivers a comprehensive exploration of opening a restaurant from the initial idea to the grand opening The book offers readers robust applications based coverage of all aspects of developing opening and running a restaurant Readers will discover up to date material on staffing legal and regulatory issues cost control financing marketing and promotion equipment and design menus sanitation and concepts Every chapter has been revised updated and enhanced with several industry examples sidebars charts tables photos and menus The ninth edition of The Restaurant From Concept to Operation provides readers with all the information they need to make sound decisions that will allow for the building of a thriving restaurant business The book also offers A thorough introduction to the restaurant business from the history of eating out to the modern challenges of restaurant operation A comprehensive exploration of restaurants and their owners including quick casual sandwich family fine dining and other establishments Practical discussions of menus kitchens and purchasing including prices and pricing strategies menu accuracy health inspections and food purchasing systems In depth examinations of restaurant operations including bar and beverage service budgeting and control and food production and sanitation An indispensable resource for undergraduate and graduate restaurant and food management services and business administration students The Restaurant From Concept to Operation Ninth Edition is also perfect for aspiring and practicing restaurant owners and restaurant investors seeking a one stop guide to the restaurant business *The Vending of Food and Beverages* United States. Public Health Service. Division of Environmental Engineering and Food Protection,1965 Recommendations developed by the Public Health Service in cooperation with state and communities interested federal agencies and the vending machine industry 1965 **Service Included** Phoebe Damrosch,2009-10-13 A head server at a renowned NYC restaurant dishes out stories and trade secrets from the world of fine dining in this behind

the scenes memoir While recent college grad Phoebe Damrosch was figuring out what to do with her life she supported herself by working as a waiter Before long she was a captain at the legendary four star restaurant Per Se the culinary creation of master chef Thomas Keller Service Included is the story of her experiences there her obsession with food her love affair with a sommelier and her observations of the highly competitive and frenetic world of fine dining Along the way she provides insider dining tips such as Never ask your waiter what else he or she does Never send something back after eating most of it Never make gagging noises when hearing the specials someone else at the table might like to order one The Seafood List Spring Randolph,1993 **Culinary Math** Michael J. McGreal,Linda J. Padilla,2015 Culinary Math Principles and Applications demonstrates how and why foodservice workers use math in the professional kitchen This popular text workbook helps learners grasp culinary math principles and applications through an engaging and well illustrated style Interactive learner resources provide opportunities for reinforcement and further examples of math used in culinary settings This educational resource can serve as a basis for college culinary math foodservice math and hospitality math courses Provided by Publisher **ServSafe ManagerBook with Answer Sheet** National Restaurant Association,National Restaurant Association Staff,2017-06-06 definitive book for food safety training and certification The new ServSafe 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 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 **GO! with Office 2019 Volume 1** Shelley Gaskin,Alicia Vargas,Debra Geoghan,Nancy Graviett,2019-01-25 For introductory courses in Microsoft R Office Seamless digital instruction practice and assessment For over 17 years instructors have relied upon the GO series to teach Microsoft Office successfully The series uses a project based approach that clusters learning objectives around projects rather than software features so students can practice solving real business problems Gaskin uses easy to follow Microsoft Procedural Syntax so students always know where to go on the ribbon she combines this with a Teachable Moment approach that offers learners tips and instructions at

the precise moment they re needed Updated to Office 365 GO with Microsoft R Office 365 R 2019 Edition Introductory adds tips for Mac users revised instructional projects and improved coverage of the what why and how of skills application Also available with MyLab IT By combining trusted author content with digital tools and a flexible platform MyLab personalizes the learning experience and improves results for each student MyLab IT 2019 delivers trusted content and resources through an expansive course materials library including new easy to use Prebuilt Learning Modules that promote student success Through an authentic learning experience students become sharp critical thinkers and proficient in Microsoft Office developing essential skills employers seek Note You are purchasing a standalone product MyLab IT does not come packaged with this content Students if interested in purchasing this title with MyLab IT ask your instructor to confirm the correct package ISBN and Course ID Instructors contact your Pearson representative for more information If you would like to purchase both the physical text and MyLab IT search for 013576887X 9780135768877 GO with Office 2019 Introductory 1 e MyLab IT w Pearson eText 1 e Package consists of 0135417813 9780135417812 GO with Microsoft Office 365 2019 Edition Introductory 1 e 0135651263 9780135651261 MyLab IT with Pearson eText Access Card for GO with Microsoft Office 365 2019 Edition 1 e **Common Core Achieve, Mathematics Subject Module** Contemporary,2014-02-12 Common Core Achieve is a groundbreaking blended test prep program that helps adult learners prepare for high school equivalency exams more quickly and retain more of what they learn It is aligned to College and Career Readiness Standards for Adult Education and built upon the new standards and assessment targets for the 2014 GED Test TASCTM test and HiSETTM Exam Contextualized skill instruction engages learners while preparing them for test success postsecondary credentials or certification programs and family sustaining careers

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