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A. S. Barnes

Practice Tests and Answer Keys Practice Test Name Date 1 Which group of individuals has a higher risk of foodborne illness? A Teenagers B Elderly people C Women D Vegetarians 2 Parasites are commonly associated with A seafood. B eggs. C potatoes. D ready-to-eat food. 3 Ciguatera toxin is commonly found in A amberjack. B pollock. C tuna. D cod.

Practice Tests and Answer Keys Diagnostic Test Instructions for Using the Diagnostic Test Prior to Classroom Instruction Teaching the entire content of ServSafe Manager Book 6th Edition updated with the 2013 FDA Food Code in an eight-hour session can be challenging. Having learners who are better prepared before classroom instruction begins

• ServSafe Manager Book 7th Edition • 80-question diagnostic test and answer key • Date(s) of the class • Time the class begins and ends • Location (with directions) • What to expect during training and the examination • A sample cover letter is provided in a separate file. The diagnostic test comes with a complete answer key.

ServSafe Alcohol Practice Examination A Reproducible for instructional use only by permission of National Restaurant Association Solutions, LLC and the National Restaurant Association

The diagnostic test comes with a complete answer key. The answer key notes areas of weakness and directs learners to the appropriate sections of ServSafe Manager Book for further study prior to class. Additionally, you as an instructor can use the results of the diagnostic test to note which areas of content will require extra attention in the

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ServSafe® Food Handler Leader Guide This simple guide will help you teach the ServSafe® Food Handler content to your students. Agenda Chapter Time Introduction 5 minutes Food Safety Is Important 5 minutes Good Personal Hygiene 20 minutes Controlling Time and Temperature 15 minutes Preventing Cross-Contamination 15 minutes Break 5 minutes

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The Flow of Food: Service Name Date True or False? 1 Hold cold TCS food at an internal temperature of 41°F (5°C) or lower. 2 Hold hot TCS food an internal temperature of 120°F (49°C) or higher. 3 Your operation may be allowed to hold chicken salad at room temperature if the salad has a label specifying that it