

Download Certified Food Manager Study Guide In Spanish

ServSafe® Practice Test Answer Key (Spanish) SS_7e_PracticeTestAnswerKey_Sp. ServSafe Diagnostic Exam with answer key SS_7e_CombinedDiagnosticTestandAnswerK_Sp. The ServSafe® Manager Book is ideal for one- or two-day classroom instruction helping students prepare to take the ServSafe® Food Protection Manager Certification Exam. Our food safety training program is a simple, cost-effective and hassle-free way to obtain a Texas food safety certification. Offered in Spanish and English. Food Manager Exam in Spanish, Food Manager Training in Spanish

FOOD SERVICE MANAGER'S CERTIFICATION 3. RISK FACTORS Risk factors are those practices or procedures that pose the greatest potential for foodborne illness. The risk factors are determined by the Center for Disease Control and Prevention (CDC) and the US Food and Drug Administration (FDA). The Certified Food Manager Training Programs offer traditional classroom (14 hours) training to managers who are new to the food industry and have need of quality training. A DSHS approved written "Paper-and-Pencil" examination is given in English and Spanish at the completion of the training.