

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.

4 Which is a TCS food?

- A. Saltines
- B. Bananas
- C. Baked potato**
- D. Coffee

5 Metal shavings are which type of contaminant?

- A. Biological
- B. Physical**
- C. Chemical
- D. Microbial

6 What should foodservice operators do to prevent the spread of hepatitis A?

- A. Cook food to minimum internal temperatures**
- B. Freeze fish for 36 hours before serving
- C. Exclude staff with jaundice from the operation
- D. Purchase mushrooms from approved, reputable suppliers

Answer Key Food Practice Test Servsafe

A Gutmann

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Foundation, 2001-05-30 This all inclusive book provides a wealth of food safety information and supplies functional guidance on food quality maximum storage periods and crisis management It conveys to employees and managers the principles necessary to maintain food safety in an operation and how to protect against foodborne illness outbreaks More than 1 3 million professionals have been certified through the ServSafe Food Protection Manager Certification Examination ServSafe

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ITCertifications **ServSafe? Coursebook** National Restaurant Association Educational Foundation, 2002-03-08 From the time food enters a kitchen to the time it is served to a customer a restaurant or foodservice operation is responsible for purchasing receiving storing preparing handling and serving food in a safe manner By paying close attention to the proper procedures for food storage and preparation a restaurateur can ensure that his/her customers are served food that will not make them sick **ServSafe Essentials**, 2006 *ServSafe? Essentials* National Restaurant Association Educational Foundation, 2002-03-11 With concern about foodborne illness increasing among consumers it is more important than ever for restaurants and foodservice operations to be able to assure customers that the food they are eating is safe This book teaches basic food safety concepts and prepares readers for the ServSafe Food Protection Manager Certification Examination
Restaurant Business, 2005-05 **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 **Food Protection Trends**, 2008-07 **Small Business** Joseph Daniel Ryan, Gail P. Hiduke, 2006 This book is a guide to small business enterprise helping the student to identify opportunities needs and target customers The goal of the text is to assist the reader in preparing a business plan that will set the course for their future small business endeavors
Journal of the American Dietetic Association, 2000 **Innkeeping**, 2005 **Catalog** Pikes Peak Community College, 2018 **Journal of Hospitality & Tourism Education**, 2002 **Training**, 2009 **Meat & Poultry**, 1994 One issue each year comprises suppliers directory and buyers guide issue for 1997 has title Red book **ServSafe Exam Study Guide 2019** Miller Test Prep, 2019-02-12 Includes 1 Practice TestDesigned to help you pass one of the following exams ServSafe Food Protection Manager National Registry of Food Safety Professionals NRFSP International Certified Food Safety Manager ICFSM or Prometric Certified Professional Food Manager CPFM Our comprehensive no fluff study guide contains

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