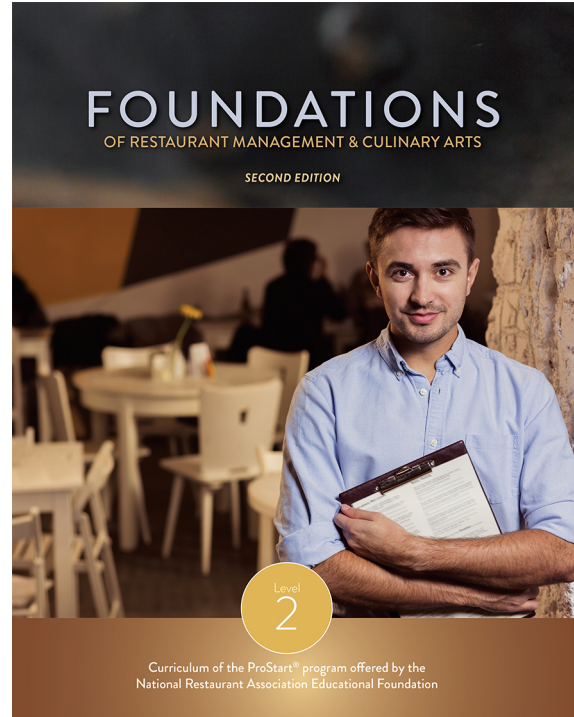
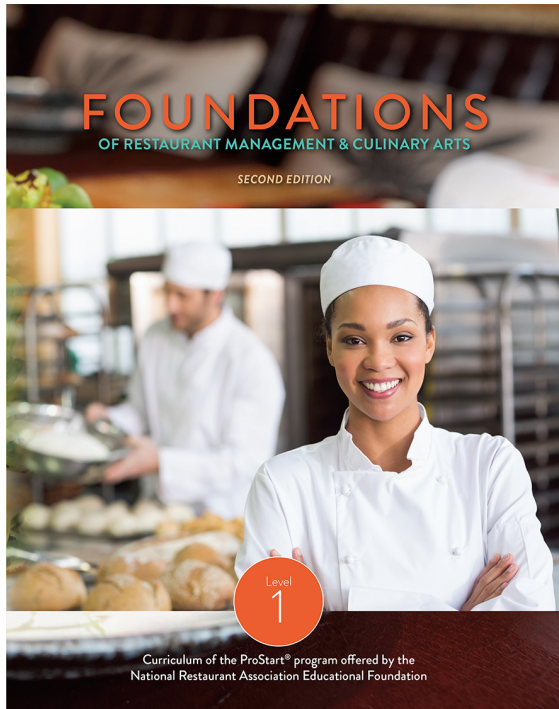


A Correlation of
Foundations of Restaurant Management & Culinary Arts, Second Edition
Levels 1 & 2, ©2018



To the
National Standards for
Family and Consumer Sciences Education
Area of Study 14.0: Nutrition and Wellness

INTRODUCTION

This document demonstrates how well The National Restaurant Association's ***Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 and 2 © 2018*** meet the comprehensive and content standards of the National Standards for Family and Consumer Sciences Education Area of Study 14. Correlation page references are to the student edition and are cited at the page level.

The National Restaurant Association created the most comprehensive curriculum developed by industry and academic experts, ***Foundations of Restaurant Management & Culinary Arts***. This two-level program provides comprehensive student resources and robust teacher materials to provide an in-depth, industry-driven learning experience.

- Each Level features blended coverage of culinary arts and management topics designed to build well-rounded skills for the workplace.
- 21st Century Learning objectives are taught and reinforced throughout the program; critical thinking and problem solving; communication and collaboration; creativity and innovation; global awareness; and health literacy.
- Curriculum of the ProStart® Program

Certification

Students can earn exclusive certificates from the National Restaurant Association that meet Carl Perkins funding requirements. Upon completion of each course, Levels 1 and 2, students are eligible to take the corresponding exam. Those that pass will receive a certificate of recognition from the National Restaurant Association.

FRMCA 2e Correlations to National Standards for Family and Consumer Science Education

National Standards for Family and Consumer Sciences Education ©2008–2018		
Area of Study 14.0: Nutrition and Wellness		
Comprehensive Standard: Demonstrate nutrition and wellness practices that enhance individual and family well-being.		
Content Standard	Competency (for internal use only in correlations identification)	<i>Foundations of Restaurant Management and Culinary Arts, Second Edition ©2018</i>
14.1 Analyze factors that influence nutrition and wellness practices across the life span.	<p>14.1.1 Explain physical, emotional, social, psychological, and spiritual components of individual and family wellness.</p> <p>14.1.2 Analyze the effects of psychological, cultural, and social influences on food choices and other nutrition practices.</p> <p>14.1.3 Analyze the governmental, economic, and technological influences on food choices and practices.</p> <p>14.1.4 Analyze the effects of global and local events and conditions on food choices and practices.</p> <p>14.1.5 Analyze legislation and regulations related to nutrition and wellness.</p>	<p><u>Level 1 SE:</u> 16, 18–20, 21 (summary), 22 (activities), 23 (exam prep), 34–36, 102–119 (entire chapter, including summary, activities, & exam prep), 160–161, 162–163, 178–182, 182–184, 185, 186–191, 193 (summary), 194 (activities), 195 (exam prep), 264–265, 477 (science of the guest activity)</p> <p><u>Level 2 SE:</u> 338–355, 371–374</p>
14.2 Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span.	<p>14.2.1 Analyze the effect of nutrients on health, appearance, and peak performance.</p> <p>14.2.2 Analyze the relationship of nutrition and wellness to individual and family health throughout the life span.</p> <p>14.2.3 Analyze the effects of food and diet fads, food addictions, and eating disorders on wellness.</p> <p>14.2.4 Analyze sources of food and nutrition information, including food labels, related to health and wellness.</p>	<p><u>Level 1 SE:</u> 264–265</p> <p><u>Level 2 SE:</u> 338–355, 358–360</p>

**A Correlation of *Foundations of Restaurant Management & Culinary Arts*,
Second Edition, Level 1 ©2018**

Content Standard	Competency (for internal use only in correlations identification)	<i>Foundations of Restaurant Management and Culinary Arts, Second Edition ©2018</i>
14.3 Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span. (Corrected 1-09-09)	<p>14.3.1 Apply various dietary guidelines in planning to meet nutrition and wellness needs.</p> <p>14.3.2 Design strategies that meet the health and nutrition requirements of individuals and families with special needs.</p> <p>14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.</p>	<p>Level 1 SE: 111–113, 142, 146–154, 155 (summary), 156 (Q1 & Q2, activities), 157 (exam prep)</p> <p>Level 2 SE: 52, 56 (essential skills), 59–72, 80–85, 100–113, 129–146, 154–158, 172–176, 180–185, 358–360, 388–400, 408–417, 428–438, 450–457, 467–471, 473–474, 476–483, 493, 495, 497–498, 514–516</p>
14.4 Evaluate factors that affect food safety from production through consumption.	<p>14.4.1 Analyze conditions and practices that promote safe food handling.</p> <p>14.4.2 Analyze safety and sanitation practices throughout the food chain.</p> <p>14.4.3 Analyze how changes in national and international food production and distribution systems influence the food supply.</p> <p>14.4.4 Analyze federal, state, and local inspection and labeling systems that protect the health of individuals and the public.</p> <p>14.4.5 Analyze food borne illness factors, including causes, foods at risk, and methods of prevention commercially and by individuals and families.</p> <p>14.4.6 Analyze public dialogue about food safety and sanitation.</p>	<p>Level 1 SE: 102–119 (entire chapter, including summary, activities, & exam prep), 122–139 (entire chapter, including summary, activities, & exam prep), 142–157 (entire chapter, including summary, activities, & exam prep), 264–265, 425–426</p> <p>Level 2 SE: 52, 56, 59 (safety), 62 (nutrition), 69–70, 84, 103, 111, 130, 143, 146, 154, 172, 185, 228–230, 390–391, 408–409, 410 (safety), 414 (safety), 428–430, 475 (safety), 512 (safety)</p>
14.5 Evaluate the influence of science and technology on food composition, safety, and other issues.	<p>14.5.1 Analyze how scientific and technical advances influence the nutrient content, availability, and safety of foods.</p> <p>14.5.2 Analyze how the scientific and technical advances in food processing, storage, product development, and distribution influence nutrition and wellness.</p> <p>14.5.3 Analyze the effects of technological advances on selection, preparation and home storage of food.</p> <p>14.5.4 Analyze the effects of food science and technology on meeting nutritional needs.</p>	<p>Level 1 SE: 202–219 (entire chapter, including summary, activities, & exam prep), 378–397 (entire chapter, including summary, activities, & exam prep), 402–403, 411 (science activity)</p> <p>Level 2 SE: 129, 318–319, 321, 326 (technology), 371–374</p>