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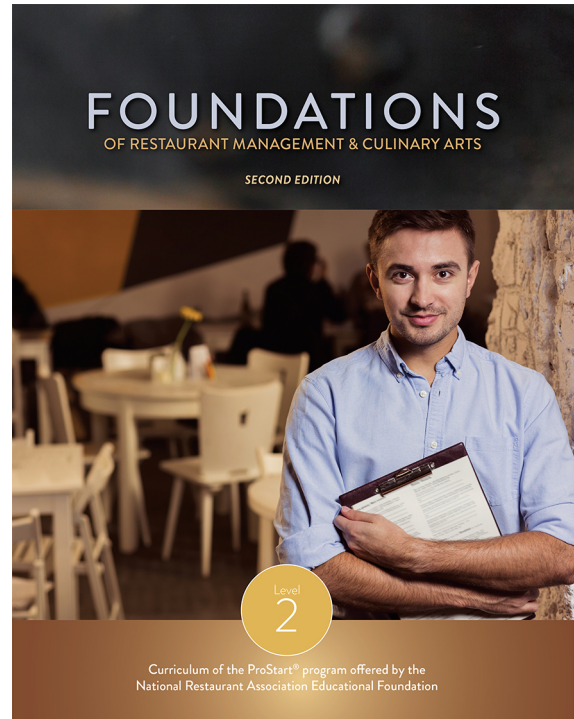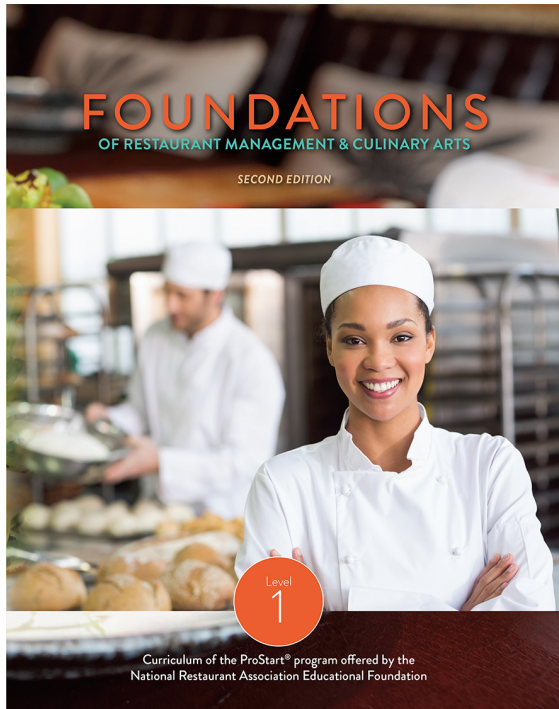## *Foundations of Restaurant Management & Culinary Arts,* Second Edition
Levels 1 & 2, ©2018

To the
National Standards for
Family and Consumer Sciences Education
Area of Study 8.0: Food Production and Services

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 8. 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 8.0: Food Production and Services		
Comprehensive Standard: Integrate knowledge, skills, and practices required for careers in food production and services.		
Content standard	**Competency** *(for internal use only in correlations identification)*	*Foundations of Restaurant Management and Culinary Arts,* **Second Edition ©2018**
8.1 Analyze career paths within the food production and food services industries	8.1.1 Explain the roles, duties, and functions of individuals engaged in food production and services careers 8.1.2 Analyze opportunities for employment and entrepreneurial endeavors 8.1.3 Summarize education and training requirements and opportunities for career paths in food production and services 8.1.4 Analyze the effects of food production and services occupations on local, state, national, and global economies 8.1.5 Create an employment portfolio for use with applying for internships and work-based learning opportunities 8.1.6 Analyze the role of professional organizations in food production and services	*Level 1 SE*: 8–13, 16–20, 21 (summary), 22 (activities), 26–33, 37–38, 39 (summary), 40 (activities), 41 (exam prep), 44–52, 53 (summary), 54 (activities), 55 (exam prep), 74–89, 92 (summary), 93 (activities), 94–95 (exam prep), 117 (career readiness activity), 161, 168–170, 171 (summary, Q1), 172 (activities), 173 (exam prep), 422–426, 429–430, 431 (summary), 432 (activities), 433 (exam prep), 436–447, 456–458, 459–460, 461 (summary), 462 (activities), 463 (exam prep), 466–479 (entire chapter, including summary, activities, & exam prep) *Level 2 SE*: 2–3, 42–43, 190–191, 290–292, 310–311, 378–379, 442–443

Content standard	Competency *(for internal use only in correlations identification)*	*Foundations of Restaurant Management and Culinary Arts,* Second Edition ©2018
8.2 Demonstrate food safety and sanitation procedures	8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid. 8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing food borne illness. 8.2.4 Use the Hazard Analysis Critical Control Point (HACCP) and crisis management principles and procedures during food handling processes to minimize the risks of food borne illness. 8.2.5 Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness. 8.2.6 Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods. 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products. 8.2.8 Analyze current types of cleaning materials and sanitizers for proper uses and safety hazards. 8.2.9 Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Materials Safety Data Sheets (MSDS) and explain their requirements in safe handling and storage of hazardous materials. 8.2.10 Demonstrate safe and environmentally responsible waste disposal and recycling methods. 8.2.11 Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment, and other elements of food preparation, storage, and presentation.	*Level 1 SE*: 34–36, 39 (summary, Q1), 40, 104–110, 111–114, 115 (summary), 116–117 (activities), 118–119 (exam prep), 122–135, 136 (summary, Q1 & Q2), 137 (activities), 138–139 (exam prep), 142–154, 155 (summary), 156 (Q1, activities), 157 (exam prep), 160–168, 171 (summary), 172 (activities), 173 (exam prep), 176–192, 193 (summary), 194 (Q2, activities), 195 (exam prep), 203, 204–205, 212–213, 217 (summary), 218 (activities), 219 (exam prep), 226 (see *Tongs*), 237, 241 (summary), 242 (activities), 243 (exam prep), 316–317, 326 (exam prep), 336 (¶4), 337 (safety sidebar), 341 (step 3 in both), 344 (activities), 424 (hygiene), 426 (see *wheelchair ramps*) *Level 2 SE*: 52–53, 56, 59, 62 (nutrition), 69, 70 (summary), 72 (exam prep), 84 (safety), 103, 110 (knowledge check), 111(summary), 130, 143 (summary), 146 (exam prep), 154, 171 (knowledge check), 182 (knowledge check), 183 (summary), 185 (exam prep), 228–230, 234 (activities), 258-262, 263 (knowledge check), 268-277, 281, 282 (knowledge check), 283 (summary), 284–285 (activities), 286–287 (exam prep), 328–332, 333 (summary), 334 (activities), 335 (exam prep), 362, 390–391, 396–397, 398 (summary), 400 (exam prep), 408–409, 410 (safety), 415, 416–417 (activities), 418 (exam prep), 424, 428-430, 436 (summary), 438 (exam prep), 493, 495 (knowledge check), 504 (exam prep)

Content standard	Competency *(for internal use only in correlations identification)*	*Foundations of Restaurant Management and Culinary Arts,* Second Edition ©2018
8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment	8.3.1 Operate tools and equipment following safety procedures and OSHA requirements. 8.3.2 Maintain tools and equipment following safety procedures and OSHA requirements. 8.3.4 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements. 8.3.5 Analyze equipment purchases based on long-term business needs, specific regulations, and codes related to foods. 8.3.6 Demonstrate procedures for safe and secure storage of equipment and tools. 8.3.7 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware.	*Level 1 SE*: 160–168, 170, 171 (summary), 172 (activities), 173 (exam prep), 176–195 (entire chapter, including summary, activities, & exam prep), 203–213, 214–216, 217 (summary, Q1), 218 (activities), 219 (exam prep), 222–237, 241 (summary, Q1), 242 (activities), 243 (exam prep), 338–339, 343 (summary, Q2), 345 (career readiness activity), 437–439, 446–454, 456–457, 458, 460 (Q1), 461 (summary), 462 (activities), 463 (exam prep) *Level 2 SE*: 274–277
8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs	8.4.1 Use computer based menu systems to develop and modify menus. 8.4.2 Apply menu-planning principles to develop and modify menus. 8.4.3 Analyze food, equipment, and supplies needed for menus. 8.4.4 Develop a variety of menu layouts, themes, and design styles. 8.4.5 Prepare requisitions for food, equipment, and supplies to meet production requirements. 8.4.6 Record performance of menu items to analyze sales and determine menu revisions. 8.4.7 Apply principles of Measurement, Portion Control, Conversions, Food Cost Analysis and Control, Menu Terminology, and Menu Pricing to menu planning.	*Level 1 SE*: 264–265, 276–277, 278–279, 282–285, 286–288, 289–291, 292 (summary), 293–294 (Q2, activities), 295 (exam prep), 319, 324 (Q1 & 2), 325 (activities), 338, 343 (Q1 & 2), 344–345, 427, 429, 446–447, 474 *Level 2 SE*: 26–41, 198–215, 218–237, 253–287, 358–362, 366–371, 374 (knowledge check), 375 (summary), 376 (activities), 377 (exam prep), 523–525

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8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs	8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment. 8.5.2 Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies. 8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques. 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods. 8.5.5 Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques. 8.5.6 Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques. 8.5.7 Prepare various fruits, vegetables, starches, legumes, dairy products, fats, and oils using safe handling and professional preparation techniques. 8.5.8 Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques. 8.5.9 Prepare sandwiches, canapés and appetizers using safe handling and professional preparation techniques. 8.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques. 8.5.11 Prepare breakfast meats, eggs, cereals, and batter products using safe handling and professional preparation techniques. 8.5.12 Demonstrate professional plating, garnishing, and food presentation techniques. 8.5.13 Examine the applicability of convenience food items. 8.5.14 Demonstrate cooking methods that increase nutritional value, lower calorie and fat content, and utilize herbs and spices to enhance flavor.	*Level 1 SE*: 126, 130–131, 132, 143–145, 149–153, 155 (summary), 156 (activities), 157 (exam prep), 237–240, 242 (activities), 243 (exam prep), 259–263, 282–285, 292 (summary), 293 (activities), 294 (exam prep), 302–326 (entire chapter, including summary, activities, & exam prep), 332–346 (entire chapter, including summary, activities, & exam prep), 352–372 (entire chapter, including summary, activities, & exam prep), 378–397 (entire chapter, including summary, activities, & exam prep), 400–412 (entire chapter, including summary, activities, & exam prep) *Level 2 SE*: 60–75, 80–91, 103–117, 131–149, 172–189, 362–377, 388 (essential skills), 392–403, 410–421, 431–441, 450–461, 467–487, 495 (essential skills), 497–498, 502–507, 510–521

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8.6 Demonstrate implementation of food service management and leadership functions	8.6.1 Apply principles of purchasing, receiving, issuing, and storing in food service operations. 8.6.2 Practice inventory procedures including first in/first out concept, date marking, and specific record keeping. 8.6.3 Apply accounting procedures in planning and forecasting profit and loss. 8.6.4 Examine the areas of risk management and legal liability within the food service industry. 8.6.5 Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination, and harassment. 8.6.6 Apply the procedures involved in staff planning, recruiting, interviewing, selecting, scheduling, performance reviewing, and terminating of employees. 8.6.7 Conduct staff orientation, training, consistent reinforcement of training standards, and education, and on the job training/retraining. 8.6.8 Implement marketing plan for food service operations. 8.6.9 Design internal/external crisis management and disaster plans and response procedures. 8.6.10 Apply principles of inventory management, labor cost and control techniques, production planning and control, and facilities management to front and back of the house operations.	*Level 1 SE*: 48–50, 102–119 (entire chapter, including summary, activities, & exam prep), 122, 133–135, 137 (activities), 138–139 (exam prep), 146–149, 155 (summary), 156 (Q1 & 2, activities), 157 (exam prep), 160–173 (entire chapter, including summary, activities, & exam prep), 176–195 (entire chapter, including summary, activities, & exam prep), 202–203, 212, 218 (activities), 219 (exam prep), 246–249, 250–251, 266 (summary), 268 (activities), 269 (exam prep), 286–291, 292 (summary), 293 (activities), 295 (exam prep), 436–437, 439–441, 442–445, 459–460 (Q1), 461 (summary), 462 (activities), 463 (exam prep), 466–479 (entire chapter, including summary, activities, & exam prep) *Level 2 SE*: 12–23, 37–41, 52–53, 56, 59, 69, 70 (summary), 72 (exam prep), 102–103, 110 (knowledge check), 129–130, 143 (summary), 146 (exam prep), 154, 172, 182 (knowledge check), 183 (summary), 185 (exam prep), 196–215, 218–237, 240–249, 252–287, 290–309, 362–363, 390–391, 398 (summary, case study), 400 (exam prep), 408–409, 410 (safety), 418 (exam prep), 428–430, 435 (knowledge check), 438 (exam prep), 455 (case study), 493, 502 (summary), 503 (activities), 504 (exam prep)

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8.7 Demonstrate the concept of internal and external customer service	8.7.1 Analyze the role of quality service as a strategic component of exceptional performance. 8.7.2 Demonstrate quality services that meet industry standards in the food service industry. 8.7.3 Analyze the relationship between employees and customer satisfaction. 8.7.4 Apply strategies for addressing and resolving complaints. 8.7.5 Demonstrate sensitivity to diversity and individuals with special needs.	*Level 1 SE*: 48–50, 53 (summary, Q1 & Q2), 54 (activities), 55 (exam prep), 170, 171 (summary), 172 (activities), 173 (exam prep), 422–433 (entire chapter, including summary, activities, & exam prep), 436–443, 458–460 (Q1 & Q2), 461 (summary), 462 (activities), 463 (exam prep) *Level 2 SE*: 240–241, 246 (summary), 294–297