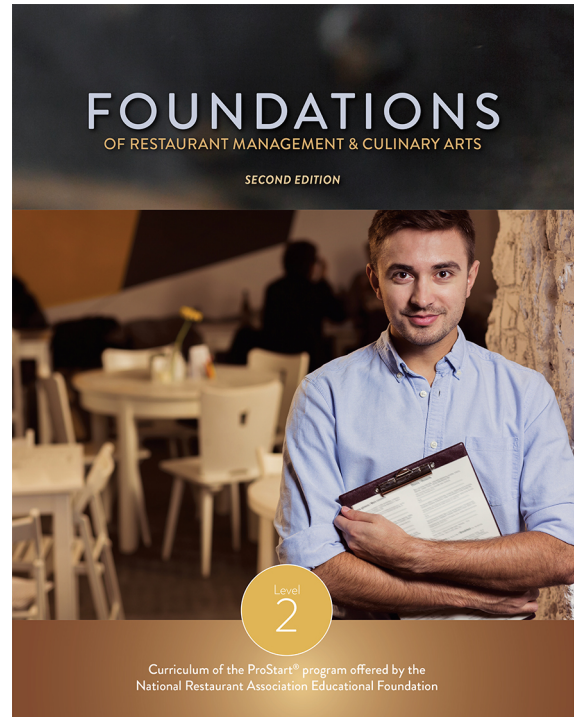
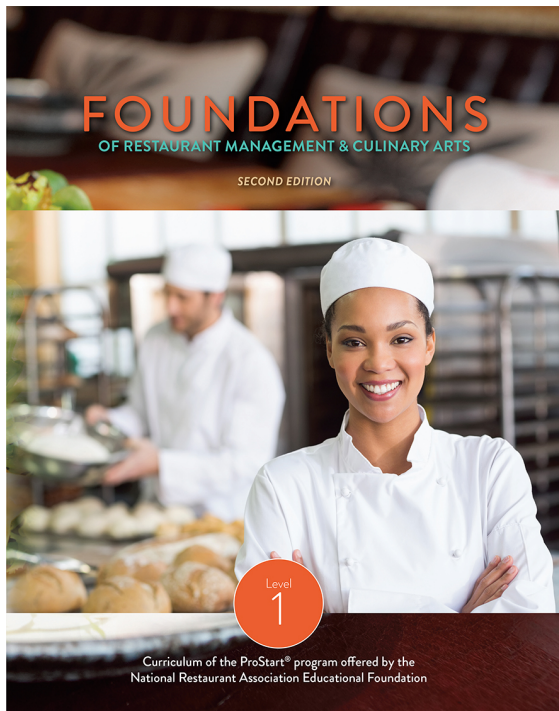


A Correlation of
***Foundations of
Restaurant Management
& Culinary Arts,***
Second Edition,
Levels 1 and 2 ©2018



To the
North Carolina
Career and Technical Education
Adapted CTE Course Blueprint
of
Essential Standards
Family and Consumer Sciences Education
7171 ProStart® I

INTRODUCTION

This document demonstrates how well The National Restaurant Association's ***Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 and 2 © 2018*** meets North Carolina's Adapted CTE Course Blueprint of Essential Standards for 7171 ProStart® I. 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, second edition***. 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.

**North Carolina's Adapted CTE Course Blueprint
of Essential Standards for
7171 ProStart® I
with Correlations to
Foundations of Restaurant Management & Culinary Arts (FRMCA),
Second Edition, Levels 1 and 2 ©2018**

This document lays out the essential standards for successfully completing the ProStart® Program leading to a ProStart® National Certificate of Achievement (COA) certification. The certifying organization provides the curriculum, which is used to write the essential standards. The essential standards use Revised Bloom's Taxonomy (RBT) category verbs (remember, understand, apply, analyze, evaluate, create) that reflect the overall intended cognitive outcome of the indicators written by the National Restaurant Association Educational Foundation. Each essential standard reflects the intended level of learning through two dimensions; The Knowledge Dimension is represented with letters A-C and the Cognitive Process Dimension by numbers 1-6.

The Adapted CTE Course Blueprint includes essential standards aligned with the ProStart® National Certificate of Achievement (COA) certification. Also included are the relative weights of the essential standards within the course. The industry certification reflected in this document is ProStart® National Certificate of Achievement (COA) certification.

Interpretation of Columns on the NCDPI Adapted CTE Course Blueprint

Essential Std #	Unit Titles, Essential Standards, and Indicators	Course Weight	RBT Designation
Unique course identifier and essential standard number.	Statements of unit titles, essential standards per unit, and specific indicators per essential standard. If applicable, includes % for each indicator.	Shows the relative importance of each unit and essential standard. Course weight is used to help determine the percentage of total class time to be spent on each essential standard.	<p>Classification of outcome behavior in essential standards and indicators in Dimensions according to the Revised Bloom's Taxonomy.</p> <p>Cognitive Process Dimension: 1 Remember 2 Understand 3 Apply 4 Analyze 5 Evaluate 6 Create</p> <p>Knowledge Dimension: A Factual Knowledge B Conceptual Knowledge C Procedural Knowledge</p>

**A Correlation of *Foundations of Restaurant Management & Culinary Arts*,
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North Carolina's Adapted CTE Course Blueprint of Essential Standards for			
FH7171 ProStart® I			
Essential Std #	Unit Titles, Essential Standards, and Indicators (The Learner will be able to:)	Course Weight	RBT Designation
	Total Course Weight	100%	
1.00	Understand the restaurant and foodservice industry.	8%	B2
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p>LEVEL 1 SE: 8–23 (entire chapter, including summary, activities, & exam prep), 26–33, 39 (summary), 40 (activities), 41 (exam prep), 422–423, 477 (activity 2)</p> <p>LEVEL 2 SE: 8–23 (entire chapter including summary, chapter activities, and exam prep), 245 (sidebar), 290–309 (entire chapter including summary, chapter activities, and exam prep), 316–335 (entire chapter including summary, chapter activities, and exam prep)</p>		
2.00	Understand basic food safety and occupational safety.	26%	B2
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p>LEVEL 1 SE: 102–119 (entire chapter, including summary, activities, & exam prep), 142–157 (entire chapter, including summary, activities, & exam prep), 160–173 (entire chapter, including summary, activities, & exam prep), 176–195 (entire chapter, including summary, activities, & exam prep)</p> <p>LEVEL 2 SE: 52–53, 56, 103, 130, 391, 409, 410, 412, 414, 430</p>		
3.00	Apply essential culinary techniques.	17%	C3
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p>LEVEL 1 SE: 238–240, 241 (summary), 242 (activity 5), 259–263, 266 (summary), 268 (activities 5 & 6), 282–285, 380–394, 385 (summary), 396 (activities), 397 (summary), 407–409, 411 (activity 4)</p> <p>LEVEL 2 SE: 60–69, 80–82, 105, 107, 109–110, 132–133, 136–137, 139–141, 155–158, 174–176, 180, 365–371, 388, 392–395, 397, 410–414, 431–435, 450–454, 467–471, 473–474, 476–480, 493, 495, 497–498, 512, 514–516</p>		

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North Carolina's Adapted CTE Course Blueprint of Essential Standards for			
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Essential Std #	Unit Titles, Essential Standards, and Indicators (The Learner will be able to:)	Course Weight	RBT Designation
4.00	Apply techniques to prepare stocks, sauces, and soups.	7%	C3
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p><u>LEVEL 1</u> SE: 352–372 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: 366–368, 518</p>		
5.00	Apply effective communication skills.	9%	C3
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p><u>LEVEL 1</u> SE: 49–51, 58–71 (entire chapter, including summary, activities, & exam prep), 429–430, 432 (activity 5), 433 (exam prep), 440–441, 442–443, 462 (activity 1), 472–474</p> <p><u>LEVEL 2</u> SE: 10–11, 16–20, 26–27, 32–33</p>		
6.00	Understand essential elements of management.	7%	B2
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p><u>LEVEL 1</u> SE: 466–479 (entire chapter, including summary, activities, & exam prep)</p> <p><u>LEVEL 2</u> SE: 240–249 (entire chapter including summary, chapter activities, and exam prep), 252–287 (entire chapter including summary, chapter activities, and exam prep), 290–309 (entire chapter including summary, chapter activities, exam prep)</p>		
7.00	Understand fruits and vegetables.	6%	B2
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p><u>LEVEL 1</u> SE: 302–317, 324 (summary), 325 (activities), 326 (exam prep)</p> <p><u>LEVEL 2</u> SE: 94–117 (entire chapter including summary, chapter activities, exam prep, and recipes), 120–149 (entire chapter including summary, chapter activities, exam prep, and recipes), 364–365, 370, 373 (sidebar), 515–517</p>		

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Essential Std #	Unit Titles, Essential Standards, and Indicators (The Learner will be able to:)	Course Weight	RBT Designation
8.00	Understand customer service techniques.	8%	B2
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p>LEVEL 1 SE: 51, 112, 422–433 (entire chapter, including summary, activities, & exam prep), 439–441, 456–457, 458, 459–460, 461 (summary), 463 (exam prep)</p> <p>LEVEL 2 SE: 9–11, 359–360, 366–371</p>		
9.00	Understand potatoes and grains.	6%	B2
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p>LEVEL 1 SE: n/a</p> <p>LEVEL 2 SE: 152–189 (entire chapter including summary, chapter activities, exam prep, and recipes)</p>		
10.00	Understand techniques used to build a career in the restaurant and foodservice industry.	6%	B2
	<p style="text-align: center;">Correlations to FRMCA ©2018</p> <p>LEVEL 1 SE: 26–41 (entire chapter, including summary, activities, & exam prep), 51–52, 74–95 (entire chapter, including summary, activities, & exam prep), 466–469, 470–471, 475, 476 (summary), 477–478 (activities), 479 (exam prep)</p> <p>LEVEL 2 SE: 2–3, 42–43, 190–191, 310–311, 378–379, 442–443</p>		
<p>These standards were last modified as of the summer of 2012. To access these standards directly go to http://www.dpi.state.nc.us/docs/cte/program-areas/family/programs/blueprint/prostart1.pdf</p>			