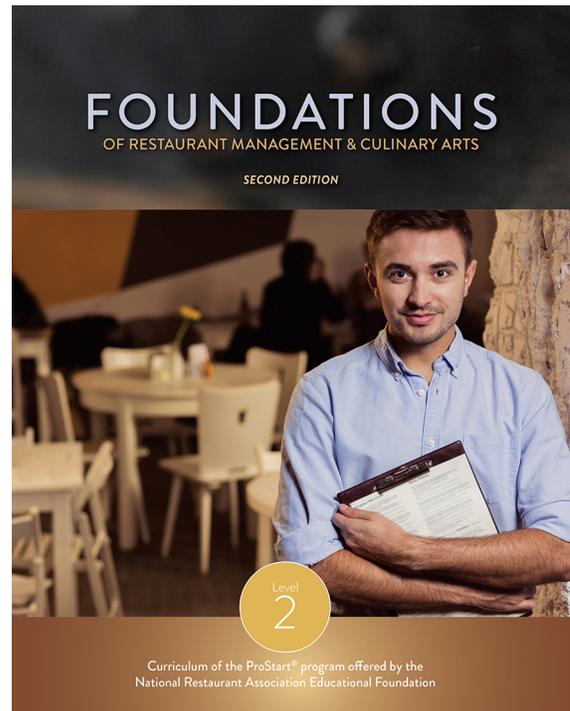
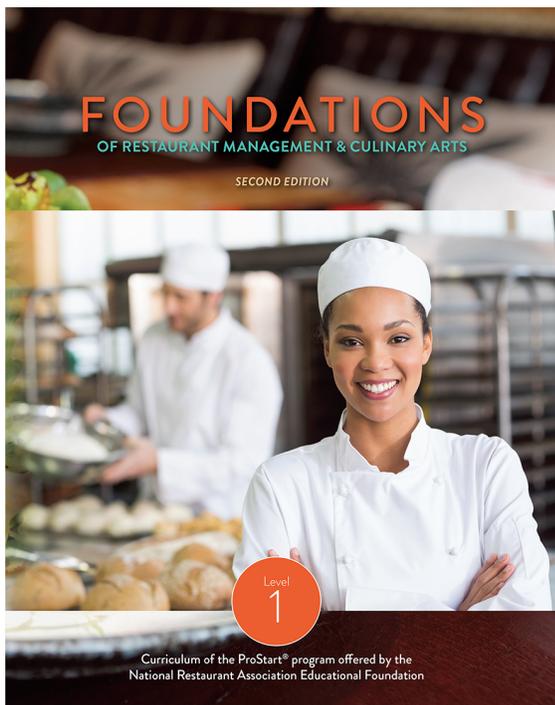


A Correlation of  
***Foundations of  
Restaurant Management  
& Culinary Arts,***  
Second Edition,  
Levels 1 and 2 ©2018



To the  
**North Carolina  
Career and Technical Education  
Adapted CTE Course Blueprint  
of  
Essential Standards  
Family and Consumer Sciences Education  
7172 ProStart® II**

## 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 7172 ProStart® II. 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  
7172 ProStart® II  
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**

<b>Essential Std #</b>	<b>Unit Titles, Essential Standards, and Indicators</b>	<b>Course Weight</b>	<b>RBT Designation</b>
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.	Classification of outcome behavior in essential standards and indicators in Dimensions according to the Revised Bloom’s Taxonomy.  <b>Cognitive Process Dimension:</b> 1 Remember 2 Understand 3 Apply 4 Analyze 5 Evaluate 6 Create  <b>Knowledge Dimension:</b> A Factual Knowledge B Conceptual Knowledge C Procedural Knowledge

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

North Carolina's Adapted CTE Course Blueprint of Essential Standards for			
FH7172 ProStart® II			
Essential Std #	Unit Titles, Essential Standards, and Indicators (The Learner will be able to: )	Course Weight	RBT Designation
	<b>Total Course Weight</b>	<b>100%</b>	
<b>1.00</b>	<b>Apply techniques to prepare breakfast food and sandwiches.</b>	<b>5%</b>	<b>C3</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b><u>LEVEL 1</u></b> SE: 332–346 (entire chapter, including summary, activities, &amp; exam prep), 455–456, 462 (science activity)</p> <p><b><u>LEVEL 2</u></b> SE: 56–75, 78–91 (entire chapter including summary, chapter activities, exam prep, and recipes)</p>		
<b>2.00</b>	<b>Understand basic nutrition.</b>	<b>10%</b>	<b>B2</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b><u>LEVEL 1</u></b> SE: n/a</p> <p><b><u>LEVEL 2</u></b> SE: 338–355 (entire chapter including summary, chapter activities, and exam prep)</p>		
<b>3.00</b>	<b>Understand foodservice costs.</b>	<b>8%</b>	<b>B2</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b><u>LEVEL 1</u></b> SE: 102–103, 218 (first &amp; last activity), 286–288, 289–291, 292 (knowledge check Q3), 293 (calculating recipe cost activity), 344 (math activity), 355, 429–430, 431 (summary), 432 (activity 3), 433 (exam prep)</p> <p><b><u>LEVEL 2</u></b> SE: 196–215 (entire chapter including summary, chapter activities, and exam prep), 218–237 (entire chapter including summary, chapter activities, and exam prep), 240–249 (entire chapter including summary, chapter activities, and exam prep), 252–287 (entire chapter including summary, chapter activities, and exam prep), 326–332</p>		

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

North Carolina's Adapted CTE Course Blueprint of Essential Standards for			
FH7172 ProStart <sup>®</sup> II			
Essential Std #	Unit Titles, Essential Standards, and Indicators (The Learner will be able to: )	Course Weight	RBT Designation
<b>4.00</b>	<b>Apply techniques to prepare salads and garnishes.</b>	<b>11%</b>	<b>C3</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b>LEVEL 1</b> SE: 302–317, 324 (summary), 325 (activities), 326 (exam prep)</p> <p><b>LEVEL 2</b> SE: 124–125, 510–521 (entire chapter including summary, chapter activities, and exam prep)</p>		
<b>5.00</b>	<b>Understand essential elements of purchasing and inventory.</b>	<b>9%</b>	<b>B2</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b>LEVEL 1</b> SE: n/a</p> <p><b>LEVEL 2</b> SE: 228–232, 252–287 (entire chapter including summary, chapter activities, and exam prep)</p>		
<b>6.00</b>	<b>Apply techniques to prepare meat, poultry, and seafood.</b>	<b>15%</b>	<b>C3</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b>LEVEL 1</b> SE: 380–394, 395 (summary), 396 (activities), 397 (exam prep)</p> <p><b>LEVEL 2</b> SE: 363–369, 384–403 (entire chapter including summary, chapter activities, exam prep, and recipes), 406–421 (entire chapter including summary, chapter activities, exam prep, and recipes), 424–441 (entire chapter including summary, chapter activities, exam prep, and recipes)</p>		

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

North Carolina's Adapted CTE Course Blueprint of Essential Standards for			
FH7172 ProStart® II			
Essential Std #	Unit Titles, Essential Standards, and Indicators (The Learner will be able to: )	Course Weight	RBT Designation
<b>7.00</b>	<b>Understand marketing and menu development.</b>	<b>10%</b>	<b>B2</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b>LEVEL 1</b> SE: 427–428, 442–443, 460 (Q2), 461 (summary), 462 (activities), 463 (exam prep), 477 (science activity)</p> <p><b>LEVEL 2</b> SE: 8–23 (entire chapter including summary, chapter activities, and exam prep), 26–41 (entire chapter including summary, chapter activities, and exam prep), 227, 358–362, 366</p>		
<b>8.00</b>	<b>Apply techniques to prepare desserts and baked goods.</b>	<b>8%</b>	<b>C3</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b>LEVEL 1</b> SE: 400–412 (entire chapter, including summary, activities, &amp; exam prep)</p> <p><b>LEVEL 2</b> SE: 448–461 (entire chapter including summary, chapter activities, exam prep, and recipes), 464–487 (entire chapter including summary, chapter activities, exam prep, and recipes), 490–507 (entire chapter including summary, chapter activities, exam prep, and recipes)</p>		
<b>9.00</b>	<b>Understand sustainability and foodservice industry.</b>	<b>7%</b>	<b>B2</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b>LEVEL 1</b> SE: 212 (side note), 457</p> <p><b>LEVEL 2</b> SE: 316–335 (entire chapter including summary, chapter activities, and exam prep)</p>		
<b>10.00</b>	<b>Understand global cuisines.</b>	<b>17%</b>	<b>B2</b>
	<p style="text-align: center;"><b>Correlations to FRMCA ©2018</b></p> <p><b>LEVEL 1</b> SE: n/a</p> <p><b>LEVEL 2</b> SE: n/a</p>		
<p>These standards were last modified as of the summer of 2012. To access these standards directly go to <a href="http://www.dpi.state.nc.us/docs/cte/program-areas/family/programs/blueprint/prostart2.pdf">http://www.dpi.state.nc.us/docs/cte/program-areas/family/programs/blueprint/prostart2.pdf</a></p>			