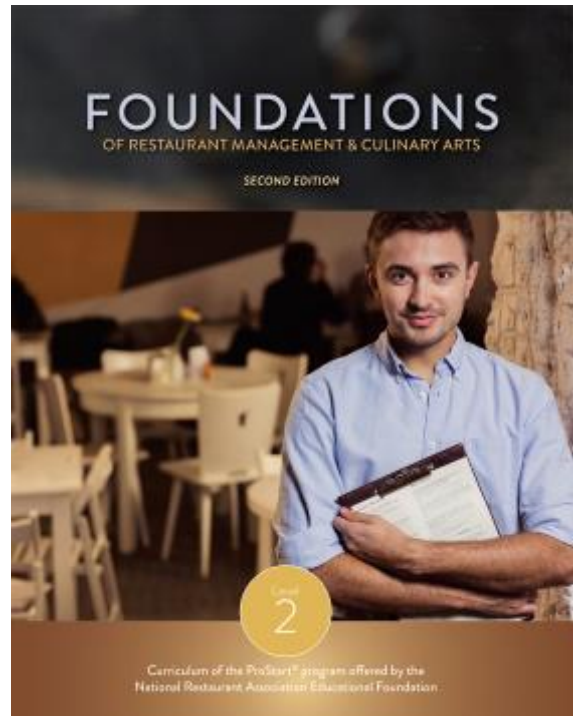
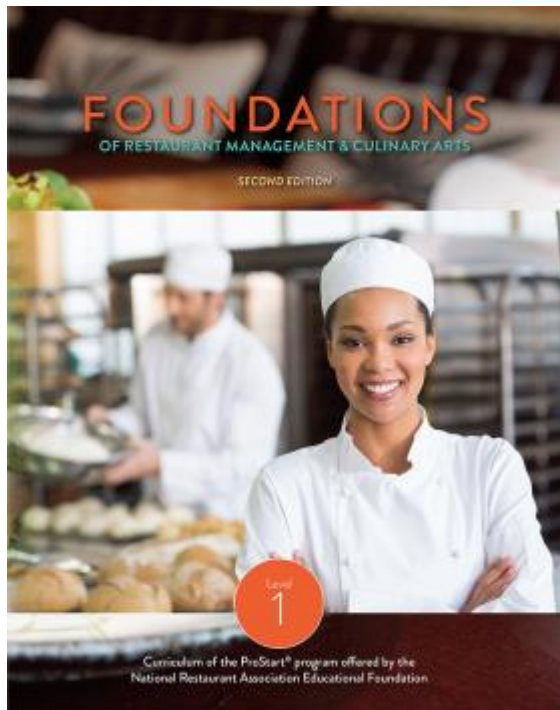


New York State CTE Family and Consumer Sciences
Commercial Food Program
Performance Objectives
with Correlations to
Foundations of Restaurant Management & Culinary Arts (FRMCA), Second Edition
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A Correlation of *Foundations of Restaurant Management & Culinary Arts, Second Edition* Levels 1 & 2 ©2018



To the
New York State CTE Family and Consumer Sciences
Commercial Food Program
Performance Objectives

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INTRODUCTION

This document demonstrates how well the National Restaurant Association’s ***Foundations of Restaurant Management & Culinary Arts, Second Edition, Levels 1 & 2 © 2018*** meet New York State Education Department’s Family and Consumer Sciences Commercial Food Program Performance Objectives. 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.

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New York State CTE Family and Consumer Sciences Commercial Food Program Performance Objectives	<i>Foundations of Restaurant Management & Culinary Arts, Second Edition Levels 1 & 2 ©2018</i>
Students will:	
evaluate career paths within the food and service industries	<p>LEVEL 1 SE: 26–28, 32–33, 38 (Q2), 40 (activities 4, 5, & 6), 93 (activity 5), 117 (career readiness activity), 218 (career readiness activity), 436–437, 466–469, 470–471, 475</p> <p>LEVEL 2 SE: 2–3, 42–43, 190–191, 285 (activity 5), 290–292, 310–311, 378–379, 399 (activity 5), 437 (activity 5), 442–443</p>
use effective communication skills	<p>LEVEL 1 SE: 40 (activities 4 & 6), 49–50, 60–62, 62–65, 68 (Q1), 70 (activities 1, 2, & 4), 93 (activities 1 & 4), 112, 114 (Q1), 116 (activity 1), 137 (activities 1, 4, & 5), 156 (activity 5), 168–170, 172 (activities 1 & 4), 194 (Q1, activity 6), 218 (activities 2 & 6), 242 (activity 4), 268 (activity 6), 293 (activity 1), 294 (activity 2), 371 (activities 4 & 5), 425–426, 429–430, 432 (activities 1 & 5), 439–441, 442–443, 460 (Q1 & Q2), 462 (activities 1 & 4), 472–474, 478 (collaboration & career readiness activities)</p> <p>LEVEL 2 SE: 22, 40 (case study follow-up & all chapter activities), 71 (activities 1, 3, 4, 5, & 6), 85 (case study follow-up), 86 (activities 1, 4, 5, & 6), 111 (case study follow-up), 112 (activities 1 & 2), 144 (activities 1 & 2), 145 (activities 4 & 6), 183 (case study follow-up), 184 (activities 1, 4, 5, & 6), 213 (activities 1, 2, 5, & 6), 234 (case study follow-up), 234 (activity 2), 247 (activity 1), 248 (activity 6), 284 (activities 1, 2, & 3), 285 (activities 4, 5, & 6), 308 (activities 2, 3, 4, 5, & 6), 333 (case study follow-up), 334 (activities 1, 2, 4, 5, & 6), 354 (activities 1 & 6), 375 (case study follow-up), 376 (activity 1), 399 (activities 1, 2, 5, & 6), 416 (activities 2, 4, & 5), 417 (activity 6), 437 (activities 1, 2, 5, & 6), 455 (case study follow-up), 456 (activities 1, 5, & 6), 482 (activities 1 & 6), 502 (case study follow-up), 503 (activities 1, 2, 3, 5, & 6), 520 (activities 1, 2, 3, & 4)</p>

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<p style="text-align: center;">New York State CTE Family and Consumer Sciences Commercial Food Program Performance Objectives</p>	<p style="text-align: center;"><i>Foundations of Restaurant Management & Culinary Arts, Second Edition Levels 1 & 2 ©2018</i></p>
<p>demonstrate food safety and sanitation procedures</p>	<p>LEVEL 1 SE: 104–110, 111–114, 117 (last activity), 122–135, 136 (Q1 & Q2), 137 (activities 4 & 6), 142–154, 156 (Q1, activities), 165, 166–167, 204–205, 212–213, 226 (see <i>Tongs</i>), 316–317, 336 (¶4), 337 (safety sidebar), 341 (step 3 in both), 344 (activity 2)</p> <p>LEVEL 2 SE: 59 (safety), 84 (safety), 410 (safety), 414 (safety), 429 (safety), 512 (safety)</p>
<p>select, use, and maintain food production equipment</p>	<p>LEVEL 1 SE: 128–131, 132, 167–168, 204–213, 214–216, 217 (summary, Q1 & Q2), 218 (activities 1, 2, 4, & 6), 219 (exam prep), 222–240, 241 (summary, Q1), 242 (activities 5 & 6), 243 (exam prep), 338–339, 343 (summary, Q2), 345 (career readiness activity), 437–439, 456</p> <p>LEVEL 2 SE: 60–62, 64–69, 80–82, 107–109, 136–137, 139–142, 154–158, 174–176, 180, 264, 364–365, 369–370, 392–394, 397, 414, 452–453, 467–470, 480, 497–498</p>
<p>plan menu items based on standardized recipes to meet customer needs</p>	<p>LEVEL 1 SE: 276–277, 278–279, 293–294 (Q2, activity 4), 324 (Q1 & Q2), 325 (activity 6), 343 (Q1), 345 (critical thinking activity), 425–426, 441, 474</p> <p>LEVEL 2 SE: 26–41 (entire chapter), 70 (case study follow-up), 86 (activity 4), 112 (activities 4 & 5), 143 (case study follow-up), 145 (activity 4), 183 (case study follow-up), 360, 366–371, 375 (case study follow-up), 376 (activity 6), 399 (activity 6), 416 (activity 5), 481 (case study follow-up), 482 (activity 4), 502 (case study follow-up)</p>

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New York State CTE Family and Consumer Sciences Commercial Food Program Performance Objectives	<i>Foundations of Restaurant Management & Culinary Arts, Second Edition</i> Levels 1 & 2 ©2018
prepare all categories of menu items utilizing commercial materials to produce a variety of food products	<p>LEVEL 1 SE: 310–316, 321, 324 (Q1), 325 (activities 4 & 6), 340–342, 357, 363–365, 366–367, 368, 369, 371 (activities 4–6), 394, 396 (activities 2 & 4), 407–409, 411 (activity 4)</p> <p>LEVEL 2 SE: 62–69, 73–75, 80–81, 82, 88–91, 107, 109, 110, 114–117, 139–141, 147–149, 155–158, 174–176, 180, 186–189, 394–395, 401–403, 419–421, 431–432, 439–441, 450, 452–453, 454, 458–461, 467–471, 473, 474, 476–480, 484–487, 495, 497–498, 505–507, 514–516</p>
implement food service management functions	<p>LEVEL 1 SE: 33, 36, 49–50, 122, 125, 127, 137 (activities 4 & 6), 154, 155 (Q1 & Q2, activity 5), 160–173 (entire chapter, including summary, activities, & exam prep), 178, 185, 192, 194 (Q1), 427–428, 429–430, 431 (Q1 & Q2), 432 (activity 1), 460 (Q1), 462 (activities 1 & 3), 466–479 (entire chapter, including summary, activities, & exam prep)</p> <p>LEVEL 2 SE: 196–214 (entire chapter), 218–237 (entire chapter), 240–249 (entire chapter), 290–309 (entire chapter)</p>
demonstrate the concept of internal and external customer service.	<p>LEVEL 1 SE: 26–28, 46–47, 51, 52 (knowledge check Q3), 111–112, 114 (knowledge check Q1), 170, 172 (activity 5), 246–249, 250–251, 422–424, 425–426, 427–428, 429–430, 431 (Q1 & Q2), 432 (activities 1 & 5), 436–441, 456–458, 459–460 (including Q1 & Q2), 462 (activities 1 & 3), 463 (exam prep), 470–471, 475–476</p> <p>LEVEL 2 SE: 8–11, 27, 31–32, 303, 360, 374</p>
<p>Last Updated March 25, 2009. To access standards directly go to http://www.p12.nysed.gov/cte/facse/courses/fccfp.html</p>	