

FOUNDATIONS

OF RESTAURANT MANAGEMENT & CULINARY ARTS SECOND EDITION

The National Restaurant Association is pleased to bring you the Second Edition of its industry-driven curriculum for students exploring careers in culinary arts and restaurant and foodservice management.

Foundations of Restaurant Management & Culinary Arts, Second Edition is a comprehensive educational suite, developed by industry and academic experts and focused on the real-world knowledge that future leaders need to be successful in the restaurant and foodservice industry.

Each level features a blended approach to culinary arts and management topics, designed to build critical skills for the workplace

The learning objectives, activities, and content are designed to teach and reinforce Common Core standards and 21st Century Learning principles – such as critical thinking, literacy, science and math, and creativity

The curriculum supports the National Restaurant Association Educational Foundation's ProStart® Program

For more information, please email us at textbooks@restaurant.org.

COMING
JULY
2017



IMPROVEMENTS TO THE 2E SUITE INCLUDE:

- Streamlined content in a contemporary design
- Smaller chapters that help manage class time
- New lesson plans and customized instruction
- New media, including more imagery and engaging video
- Refreshed test banks and activities
- Enhanced eBook features
- MasterCook recipe software included with the curriculum



Prepare students for careers in culinary arts and restaurant and foodservice management with FRMCA 2E.

Students will also continue to have the exclusive opportunity to earn Certificates of Recognition from the National Restaurant Association for successfully passing curriculum examinations.

Level
1

Level
2

Chapter	Title
1	Welcome to the Industry
2	Career Opportunities
3	Professional Expectations
4	Communication Skills
5	Beginning Your Career
6	Introduction to Food Safety
7	Hygiene and Cleanliness
8	The Safe Flow of Food
9	Risk Management
10	Workplace Safety Procedures
11	Foodservice Equipment
12	Knives and Smallwares
13	Kitchen Basics
14	Culinary Math
15	Salads
16	Sandwiches and Pizza
17	Stocks, Sauces, and Soups
18	Cooking Methods
19	Introduction to Baking
20	Principles of Great Service
21	Front-of-House Basics
22	Introduction to Management

Chapter	Title
1	Introduction to Marketing
2	Menu Management
3	Eggs and Dairy Products
4	Breakfast Cookery
5	Fruits
6	Vegetables
7	Potatoes, Grains, and Pasta
8	Introduction to Cost Control
9	Food Costing
10	Labor Costing
11	Purchasing
12	Building Successful Teams
13	Sustainability
14	Introduction to Nutrition
15	Building Healthful Menus
16	Meat
17	Poultry
18	Seafood
19	Yeast Breads
20	Cakes and Pies
21	Desserts
22	Plating and Garnishing