

A Correlation of
Realityworks Culinary Kits
to the **ProStart®** and **ServSafe®** Curricula



INTRODUCTION

This alignment document demonstrates how the Realityworks Culinary Kits align to the ProStart® and ServSafe® Curricula. Correlations are cited by chapters and Realityworks culinary products. The culinary kits curricula are standards-based programs designed to be used with and enhance educational value of the accompanying products. This document demonstrates the high degree of success students will achieve using the curricula.

**Correlation of Realityworks Culinary Kits
to the ProStart® and ServSafe® Curricula**

Chapter	Foundations of Restaurant Management and Culinary Arts <i>Level 1</i>	Realityworks Products
1	Welcome to the Industry	Food Safety Kit, Kitchen Safety Kit, Food Science and Nutrition Lab Kit, Food Truck Design Kit
2	Career Opportunities	Food Safety Kit, Kitchen Safety Kit, Food Science and Nutrition Lab Kit, Food Truck Design Kit
3	Professional Expectations	Food Truck Design Kit, Employability Skills Program, Leadership Soft Skills Program, Contemporary Entrepreneurship Program
4	Communication Skills	Food Truck Design Kit, Employability Skills Program, Leadership Soft Skills Program, Contemporary Entrepreneurship Program
5	Beginning Your Career	Food Truck Design Kit, Employability Skills Program, Leadership Soft Skills Program, Contemporary Entrepreneurship Program
6	Introduction to Food Safety	Food Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit
7	Hygiene and Cleanliness	Food Safety Kit, Kitchen Safety Kit, Food Science and Nutrition Lab Kit
8	The Safe Flow of Food	Food Safety Kit, Kitchen Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit
9	Risk Management	Kitchen Safety Kit
10	Workplace Safety Procedures	Kitchen Safety Kit
11	Foodservice Equipment	N/A
12	Knives and Smallwares	Kitchen Safety Kit, Knife Skills Kit
13	Kitchen Basics	N/A
14	Culinary Math	Culinary Math Training Kit
15	Salads	Kitchen Safety Kit
16	Sandwiches and Pizza	N/A
17	Stocks, Sauces, and Soups	N/A
18	Cooking Methods	N/A
19	Introduction to Baking	Food Science and Nutrition Lab Kit
20	Principles of Great Service	Employability Skills Program, Leadership Soft Skills Program

21	Front-of-House Basics	N/A
22	Introduction to Management	Employability Skills Program, Leadership Soft Skills Program

Chapter	Foundations of Restaurant Management and Culinary Arts <i>Level 2</i>	Realityworks Products
1	Introduction to Marketing	Food Truck Design Kit, Farm to Fork Lab Kit, Contemporary Entrepreneurship Program
2	Menu Management	Food Truck Design Kit
3	Eggs and Dairy Products	N/A
4	Breakfast Cookery	N/A
5	Fruits	N/A
6	Vegetables	Kitchen Safety Kit, Knife Skills Kit
7	Potatoes, Grains, and Pasta	N/A
8	Introduction to Cost Control	Food Truck Design Kit, Farm to Fork Lab Kit
9	Food Costing	Food Truck Design Kit, Farm to Fork Lab Kit, Culinary Math Training Kit
10	Labor Costing	Food Truck Design Kit, Contemporary Entrepreneurship Program
11	Purchasing	Food Truck Design Kit, Contemporary Entrepreneurship Program, Farm to Fork Lab Kit
12	Building Successful Teams	Food Truck Design Kit, Employability Skills Program, Leadership Soft Skills Program, Contemporary Entrepreneurship Program
13	Sustainability	N/A
14	Introduction to Nutrition	Food Science and Nutrition Lab Kit, Sports Nutrition Lab Kit
15	Building Healthful Menus	Food Truck Design Kit, Sports Nutrition Lab Kit
16	Meat	Butcher Beef Cut Models, Butcher Pork Cut Models, Butcher Lamb Cut Models, Beef and Pork 3D Meat Cuts Poster
17	Poultry	Food Safety Kit
18	Seafood	N/A
19	Yeast Breads	N/A
20	Cakes and Pies	Food Science and Nutrition Lab Kit

21	Desserts	N/A
21	Plating and Garnishing	N/A

Chapter	ServSafe® Coursebook	Realityworks Products
1	Keeping Food Safe	Food Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit
2	Understanding the Microworld	Food Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit
3	Contamination, Food Allergens, and Foodborne Illness	Food Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit
4	The Safe Food Handler	Food Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit, Kitchen Safety Kit
5	The Flow of Food	Food Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit
6	Purchasing and Receiving	Food Truck Design Kit, Farm to Fork Lab Kit
7	Storage	Food Truck Design Kit, Farm to Fork Lab Kit, Food Safety Kit
8	Preparation	Food Safety Kit, Food Truck Design Kit, Knife Skills Kit
9	Service	Food Safety Kit
10	Food Safety Management Systems	Farm to Fork Lab Kit
11	Safe Facilities and Management	Farm to Fork Lab Kit, Kitchen Safety Kit, Knife Skills Kit
12	Cleaning and Sanitizing	Food Safety Kit, Kitchen Safety Kit, Food Science and Nutrition Lab Kit, Farm to Fork Lab Kit
13	Integrated Pest Management	Farm to Fork Lab Kit
14	Food Safety Regulation and Standards	Farm to Fork Lab Kit
15	Staff Food Safety Training	N/A