

RealityWorks Product Alignment to ProStart and ServSafe Curricula

Chapter B4:U45B 2B4:U51 B4:U51	Foundations of Restaurant Management and Culinary Arts Level 1	Food Safety Kit	Kitchen Safety Kit	Food Science and Nutrition Lab Kit	Food Truck Design Kit	Seasonal Food Truck Design Kit	Knife Skills Kit	Culinary Math Training Kit	Sports Nutrition Lab Kit	Farm to Fork Lab Kit	Plant Lab Educational Hydroponics System	Plant Producer Educational Hydroponics System	Plant Mini Educational Hydroponics System Class Pack (5-pack)
1	Welcome to the Industry	●	●	●	●	●					●	●	●
2	Career Opportunities Professionalism Expectations	●	●	●	●	●					●	●	●
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												

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Chapter B4:U45B 2B4:U51 B4:U51	Foundations of Restaurant Management and Culinary Arts Level 1	Food Plating & Presentation Kit	Butcher Beef Cut Models	Butcher Pork Cut Models	Butcher Lamb Cut Models	Butcher Chicken Cuts Model	Beef and Pork 3D Meat Cuts Poster	Employability Skills Program	Leadership Soft Skills Program	Contemporary Entrepreneurship Program
1	Welcome to the Industry	●								
2	Career Opportunities Professionalism Expectations	●								
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							●	●	

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Chapter	Foundations of Restaurant Management and Culinary Arts Level 2	Food Safety Kit	Kitchen Safety Kit	Food Science and Nutrition Lab Kit	Food Truck Design Kit	Seasonal Food Truck Design Kit	Knife Skills Kit	Culinary Math Training Kit	Sports Nutrition Lab Kit	Farm to Fork Lab Kit	Food Plating and Presentation Kit
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										●

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Chapter	Foundations of Restaurant Management and Culinary Arts Level 2	Butcher Beef Cut Models	Butcher Pork Cut Models	Butcher Lamb Cut Models	Butcher Chicken Cuts Model	Beef and Pork 3D Meat Cuts Poster	Employability Skills Program	Leadership Soft Skills Program	Contemporary Entrepreneurship Program
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								

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

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Chapter	ServSafe® Coursebook	Butcher Beef Cut Models	Butcher Pork Cut Models	Butcher Lamb Cut Models	Butcher Chicken Cuts Model	Beef and Pork 3D Meat Cuts Poster	Employability Skills Program	Leadership Soft Skills Program	Contemporary Entrepreneurship Program
1	Keeping Food Safe								
2	Understanding the Microworld								
3	Contamination, Food Allergens and Foodborne Illness								
4	The Safe Food Handler								
5	The Flow of Food								
6	Purchasing and Receiving								
7	Storage								
8	Preparation	●	●	●	●				
9	Service								
10	Food Safety Management Systems								
11	Safe Facilities and Management								
12	Cleaning and Sanitizing								
13	Integrated Pest Management								
14	Food Safety Regulation and Standards								
15	Staff Food Safety Training								