

Realityworks Culinary Kits Alignment to ProStart® and ServSafe® Curricula

Chapter	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	Knife Skills Kit	Culinary Math Training Kit	Sports Nutrition Lab Kit	Butcher Cut Models	Beef and Pork 3D Meat Cuts Poster	Employability Skills Program	Leadership Soft Skills Program	Contemporary Entrepreneurship Program
1	Welcome to the Industry	x	x	x	x								
2	Career Opportunities	x	x	x	x								
3	Professional Expectations				x						x	x	x
4	Communication Skills				x						x	x	x
5	Beginning Your Career				x						x	x	x
6	Introduction to Food Safety	x		x									
7	Hygiene and Cleanliness	x	x	x									
8	The Safe Flow of Food	x	x	x									
9	Risk Management		x										
10	Workplace Safety Procedures		x										
11	Foodservice Equipment												
12	Knives and Smallwares		x			x							
13	Kitchen Basics												
14	Culinary Math						x						
15	Salads		x										
16	Sandwiches and Pizza												
17	Stocks, Sauces and Soups												
18	Cooking Methods												
19	Introduction to Baking			x									
20	Principles of Great Service										x	x	
21	Front-of-House Basics												
22	Introduction to Management										x	x	
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	Knife Skills Kit	Culinary Math Training Kit	Sports Nutrition Lab Kit	Butcher Beef Cut Models	Beef and Pork 3D Meat Cuts Poster	Employability Skills Program	Leadership Soft Skills Program	Contemporary Entrepreneurship Program
1	Introduction to Marketing				x								x
2	Menu Management				x								
3	Eggs and Dairy Products												
4	Breakfast Cookery												
5	Fruits												
6	Vegetables		x			x							
7	Potatoes, Grains and Pasta												
8	Introduction to Cost Control				x								
9	Food Costing				x		x						
10	Labor Costing				x								x
11	Purchasing				x								x
12	Building Successful Teams				x						x	x	x
13	Sustainability												
14	Introduction to Nutrition			x				x					
15	Building Healthful Menus				x			x					
16	Meat								x	x			

[illegible]