



FAQ: Bridging *Becoming a Restaurant and Foodservice Professional* and *Foundations of Restaurant Management & Culinary Arts*

Why is the order of chapters in *Foundations of Restaurant Management & Culinary Arts (FRMCA)*, Levels 1 and 2, different from the order in *Becoming a Restaurant and Foodservice Professional*, Years 1 and 2?

We surveyed many educators as well as other expert contributors and determined that the new order in FRMCA would better provide students with a ladder of knowledge and skills. In some cases, such as the Stocks, Sauces, and Soups chapter in Year 2, a few obvious corrections were made to the chapter order. An effort to reduce repetition also had an effect.

I taught *Becoming a Restaurant and Foodservice Professional*, Year 1 last year and will teach FRMCA Level 2 this year. What will my students need to bridge this gap?

The following topics appear in *Becoming a Restaurant and Foodservice Professional*, Year 2, but are **NOT taught in FRMCA Level 2:**

1. The history of foodservice
2. Potatoes and grains
3. The art of service
4. Stocks, sauces, and soups
5. Communication

All of these topics are now taught in FRMCA Level 1.

If you have FRMCA Level 1, you can find these topics in the following places:		If you have <i>Becoming a Restaurant and Foodservice Professional</i>, Year 2, you can find these topics in the following places:	
History of foodservice	Chapter 1	History of foodservice	Chapter 1
Potatoes and grains	Chapter 11	Potatoes and grains	Chapter 2
The art of service	Chapter 10	The art of service	Chapter 4
Stocks, sauces, and soups	Chapter 6	Stocks, sauces, and soups	Chapter 10
Communication	Chapter 7	Communication	Chapter 12

More detailed information about placement of these topics in FRMCA can be found in the bridge content maps.

Additionally, some topics are **REPEATED in FRMCA Level 2** from *Becoming a Restaurant and Foodservice Professional, Year 1*:

1. Nutrition
2. Breakfast foods and sandwiches
3. Salads and garnishes
4. Cost control

If your students plan to take the FRMCA Level 2 Exam, they will most likely need some review of these topics, as this content will appear on the exam. Keep in mind that the content for these chapters has also been updated and, in some cases, will be different from what they learned in the Year 1 text. More detailed information about the placement of these topics in FRMCA can be found in the chapter bridge spreadsheet.

Note: The *Becoming a Restaurant and Foodservice Professional, Years 1 and 2* exams will continue to be offered in addition to the FRMCA exams.

What are the content improvements and new topics introduced in FRMCA Levels 1 and 2?

With extensive contributions from educators and subject matter experts from across the industry, we have made every effort to improve and update the FRMCA content to reflect the latest best practices and industry knowledge. Below are the major changes and additions to each level.

Level One

Topic	Changes
Overview and history of the foodservice industry	<ul style="list-style-type: none">• History topics are now presented via a timeline; streamlined to emphasize key developments.• Discussion of the hospitality industry now focuses on foodservice opportunities throughout the aspects of travel and tourism.• A streamlined discussion of lodging includes why people travel, types of properties, and an overview of job functions.• Additions include charts of key, innovative chefs and entrepreneurs; industry segment definitions; discussion of foodservice ratings organizations.
Food safety	<ul style="list-style-type: none">• Better alignment with the sequencing of the ServSafe® program has been used, with content and language from some ServSafe products.• Sections include more emphasis on personal hygiene and other illness-prevention measures.• Less emphasis is given to HACCP (it is still present, but to a more appropriate degree).• Sidebars throughout the culinary chapters include ServSafe food safety reminders, called "ServSafe Connections."

Kitchen essentials (two chapters)	<ul style="list-style-type: none"> • Additions include professionalism in the kitchen; description of a kitchen brigade; and updates to equipment. • Some content previously called “business math” was folded into this chapter—including basic math skills, weights and measures, and recipe yields/conversion (this helped to eliminate repetition). • A light overview of nutrition was added to help students get started with understanding values in recipes.
Management essentials	<ul style="list-style-type: none"> • Additions include leadership; problem solving; and organizational goals. • Content was updated to include onboarding and job profiles.
Serving guests	<ul style="list-style-type: none"> • This combined service chapter focuses on both customer service and table service. • Additions include the process of serving; writing orders; handling guest checks; and safe alcohol service.
Career basics	<ul style="list-style-type: none"> • Additions include how to find and apply for scholarships; health and wellness as a foodservice employee; and time and stress management.

Level Two

Topic	Changes
Breakfast food and sandwiches	<ul style="list-style-type: none"> • Additions include pizza.
Nutrition	<ul style="list-style-type: none"> • Content was updated to current nutritional guidelines. • Additions include diseases caused by malnutrition (emphasis on obesity); vegetarian choices; and an expanded discussion of organic/bioengineering.
Controlling foodservice costs	<ul style="list-style-type: none"> • T-accounting was eliminated, as well as redundancies among the three previous math chapters. • Content was updated with a more effective sequencing of content; updated discussion of budgets. • Additions include discussion of food quality standards as they relate to controlling food cost.
Desserts	<ul style="list-style-type: none"> • Additions include garnishing.
Sustainability	<ul style="list-style-type: none"> • This is a new chapter that focuses on why sustainability is important; recycling; water and energy efficiencies; equipment choices and building issues; and a general discussion of sustainable food practices.
Global cuisines (two chapters)	<ul style="list-style-type: none"> • These new chapters focus on the history, flavor profiles, common ingredients, and cooking techniques of major cuisines in the West and East; includes recipes.