



# FOUNDATIONS

of restaurant management & culinary arts

## Content Map for Bridging Year 2, *Becoming a Restaurant and Foodservice Professional*, to FRMCA.

<b><i>Becoming a Restaurant and Foodservice Professional, Year 2 by chapter and section</i></b>	<b>Which FRMCA book?</b>	<b>Chapter</b>	<b>Sections</b>	<b>Notes</b>
<b>Chapter i: Preparing for a Successful Career</b>				
i.1 Working in the Hospitality Industry	Level 1	Chapter 12	12.1	
i.2 Career Opportunities in Foodservice	Level 1	Chapter 12	12.1, 12.5	
i.3 Starting Your Career in Foodservice	Level 1	Chapter 12	12.1, 12.2, 12.4	
i.4 Preparing Your Portfolio and Resume	Level 1	Chapter 12	12.1	
i.5 Completing Application Forms	Level 1	Chapter 12	12.2	
i.6 The Job Interview	Level 1	Chapter 12	12.3	
i.7 Working on the Job	Level 1	Chapters 8, 12	8.3, 12.4	Orientation is discussed in section 8.3; resigning is discussed in section 12.4.
<b>Chapter 1: The History of Foodservice</b>				
1.1 Creating the Modern Restaurant	Level 1	Chapters 1	1.1	The history content has been streamlined.
1.2 Cuisines of the World	Level 2	Chapter 10, 11	throughout	Cuisines are now discussed in more detail; the Americas are discussed in chapter 10, while Europe, Asia, and the Middle East are discussed in chapter 11.
1.3 Foodservice in the United States	Level 1	Chapter 1	1.1	
1.4 Foodservice in the Future	Level 1	Chapter 1	1.1	
<b>Chapter 2: Potatoes and Grains</b>				
2.1 Selecting and Storing Potatoes, Grains, Legumes, and Pasta	Level 1	Chapter 11	11.1, 11.2, 11.3	Potatoes are discussed in section 11.1. Grains are discussed in section 11.2. Pasta is discussed in section 11.3.
2.2 Cooking Potatoes	Level 1	Chapter 11	11.1	
2.3 Cooking Legumes and Grains	Level 1	Chapter 11	11.2	
2.4 Cooking Pasta and Dumplings	Level 1	Chapter 11	11.3	

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<b>Chapter 3: The Lodging Industry</b>				
3.1 Understanding Lodging	Level 1	Chapters 1, 12	1.1, 1.3, 12.5	In general, the lodging content has significantly decreased. History is discussed in section 1.1. Careers are discussed briefly in section 1.3 and then in greater detail in section 12.5.
3.2 Organization of the Lodging Industry	Level 1	Chapter 1	1.3	
3.3 Career Opportunities in the Lodging Industry	Level 1	Chapters 1, 12	1.3, 12.5	Careers are discussed briefly in section 1.3 and then in greater detail in section 12.5.
3.4 Property Management Systems and Room Rates	Level 1	Chapter 1	1.3	Room rates were eliminated. Systems are now discussed briefly in a sidebar.
<b>Chapter 4: The Art of Service</b>				
4.1 Traditional Service Staff and Service Styles	Level 1	Chapter 10	10.3	
4.2 Service Tools and Utensils	Level 1	Chapter 10	10.3	
4.3 Serving the Meal	Level 1	Chapters 2, 10	2.3, 10.3	Service styles are discussed in section 10.3. Service guidelines to ensure food safety are discussed in section 2.3.
4.4 Suggesting Items and Guiding Guests Through the Menu	Level 1	Chapter 10	10.2	
4.5 Handling Customer Complaints	Level 1	Chapter 10	10.2	
<b>Chapter 5: Desserts and Baked Goods</b>				
5.1 Bakery Products	Level 2	Chapter 8	8.1	
5.2 Yeast Breads	Level 2	Chapter 8	8.2	
5.3 Quick Breads, Cakes, Pastries, Pies, and Cookies	Level 2	Chapter 8	8.3, 8.4	Quick breads and cakes are discussed in section 8.3. Pastries, pies, and cookies are discussed in section 8.4.
5.4 Chocolate	Level 2	Chapter 8	8.5	
5.5 Dessert Sauces, Creams, Ice Cream, Fruit Desserts, and Tortes	Level 2	Chapter 8	8.6	
<b>Chapter 6: Marketing and Menu</b>				
6.1 What Is a Menu?	Level 2	Chapter 7	7.3	
6.2 Designing and Analyzing the Menu	Level 2	Chapter 7	7.3	
6.3 What Is Marketing?	Level 2	Chapter 7	7.1	
6.4 Looking at the Market	Level 2	Chapter 7	7.1, 7.2	Content is split among these two sections.
6.5 Making Sense of Market Information	Level 2	Chapter 7	7.2	
6.6 Sales Promotions and Public Relations	Level 2	Chapter 7	7.2	

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<b>Chapter 7: Purchasing and Inventory Control</b>				
7.1 What Is Purchasing?	Level 2	Chapter 5	5.1	
7.2 Standard Ordering Procedures	Level 2	Chapter 5	5.2	
7.3 Making Purchasing Decisions	Level 2	Chapter 5	5.2	
7.4 Receiving, Storing, and Issuing	Level 2	Chapter 5	5.3	
<b>Chapter 8: Meat, Poultry, and Seafood</b>				
8.1 Purchasing, Storing, and Preparing Meat, Poultry, and Seafood	Level 2	Chapter 6	6.1, 6.2, 6.3	Meat is discussed in section 6.1, poultry is discussed 6.2, and seafood is discussed in section 6.3.
8.2 Cooking Meat, Poultry, and Seafood	Level 2	Chapter 6	6.1, 6.2, 6.3	Meat is discussed in section 6.1, poultry is discussed 6.2, and seafood is discussed in section 6.3.
8.3 Charcuterie and Garde Manger	Level 2	Chapter 6	6.4	
<b>Chapter 9: Standard Accounting Practices</b>				
9.1 What Is Accounting?	Level 2	Chapter 3	3.1	Much of the accounting content has been cut. However, profit-and-loss reports are discussed in section 3.1.
9.2 Double-Entry Accounting for Foodservice	—	—	—	This content was eliminated.
9.3 The Income Statement	Level 2	Chapter 3	3.1	Much of this content was eliminated. However, income statements are discussed in section 3.1.
9.4 The Balance Sheet	—	—	—	This content was eliminated.
<b>Chapter 10: Stocks, Soups, and Sauces</b>				
10.1 Preparing Stocks	Level 1	Chapter 6	6.1	
10.2 Preparing Soups	Level 1	Chapter 6	6.3	
10.3 Preparing Sauces	Level 1	Chapter 6	6.2	

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<b>Chapter 11: Tourism and the Retail Industry</b>				
11.1 Understanding Tourism	Level 1	Chapter 1	1.1	This chapter's content was significantly reduced and integrated into the larger discussion of foodservice opportunities within the hospitality industry.
11.2 Why People Travel	Level 1	Chapter 1	1.1	See note directly above.
11.3 How People Travel	—	—	—	This content was eliminated.
11.4 Careers in Travel and Tourism	Level 1	Chapter 1	12.5	The customer service content was eliminated from a "travel" perspective. See Level 1, chapter 10 for customer service content.
11.5 The Retail Industry	—	—	—	Almost all of this content was eliminated as a stand-alone discussion of the retail industry. Some elements are included in chapters 1 and 12 as discussion of segments and opportunities within the restaurant and foodservice industry.
<b>Chapter 12 Communicating with Customers</b>				
12.1 Handling Customer Complaints	Level 1	Chapter 10	10.2	
12.2 Written Communication Skills	Level 1	Chapter 7	7.2	
12.3 Telephone Skills and Communicating in a Crisis	Level 1	Chapter 7	7.2	
12.4 Effective Listening and Speaking	Level 1	Chapter 7	7.2	
12.5 Communicating Promotional Information	Level 2	Chapter 7	7.2	