

FOUNDATIONS

OF RESTAURANT MANAGEMENT & CULINARY ARTS SECOND EDITION

The National Restaurant Association is pleased to bring you the Second Edition of its industry-driven curriculum for students exploring careers in culinary arts and restaurant and foodservice management.

Foundations of Restaurant Management & Culinary Arts, Second Edition is a comprehensive educational suite, developed by industry and academic experts and focused on the real-world knowledge that future leaders need to be successful in the restaurant and foodservice industry.

Each level features a blended approach to culinary arts and management topics, designed to build critical skills for the workplace

The learning objectives, activities, and content are designed to teach and reinforce Common Core standards and 21st Century Learning principles – such as critical thinking, literacy, science and math, and creativity

The curriculum supports the National Restaurant Association Educational Foundation's ProStart® Program

IMPROVEMENTS TO THE 2E SUITE INCLUDE:

- Streamlined content in a contemporary design
- Smaller chapters that help manage class time
- New lesson plans and customized instruction
- New media, including more imagery and engaging video
- Refreshed test banks and activities
- Enhanced eBook features
- MasterCook recipe software included with the curriculum



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