



Foundations of Restaurant Management and Culinary Arts, Edition 3 Examination Specifications

Level 1 Topic	Number of Questions
Chapter 01: Welcome to the Industry	3
Chapter 02: Career Opportunities	3
Chapter 03: Introduction to Food Safety	9
Chapter 04: Welcome to the Back of the House	7
Chapter 05: Welcome to the Front of the House	6
Chapter 06: Preparing for Your Career	4
Chapter 07: Professional Expectations	4
Chapter 08: Communication Skills	5
Chapter 09: Workplace Safety Procedures	5
Chapter 10: Principles of Great Service	4
Chapter 11: Hygiene and Cleanliness	6
Chapter 12: Foodservice Equipment	5
Chapter 13: Knives and Smallwares	4
Chapter 14: Kitchen Basics	5
Chapter 15: Culinary Math	6
Chapter 16: Salads, Dressings, and Dips	5
Chapter 17: Sandwiches and Pizza	3
Chapter 18: Stocks, Soups, and Sauces	7
Chapter 19: Cooking Methods	5
Chapter 20: Introduction to Baking	4
Grand Total	100

Level 2 Topic	Number of Questions
Chapter 01: Defining Your Concept and Market	5
Chapter 02: Menu Development and Management	4
Chapter 03: Introduction to Cost Control	4
Chapter 04: Food, Beverage, and Labor Costing	8
Chapter 05: Purchasing, Receiving, and Managing Inventory	7
Chapter 06: Eggs and Dairy Products	6
Chapter 07: Breakfast Cookery	4
Chapter 08: Fruits	4
Chapter 09: Vegetables	5
Chapter 10: Potatoes, Grains, and Pasta	6
Chapter 11: Introduction to Management	6
Chapter 12: Risk Management	4
Chapter 13: Nutrition and Healthy Menus	7
Chapter 14: Meat	6
Chapter 15: Poultry	5
Chapter 16: Seafood	5
Chapter 17: Yeast Breads	3
Chapter 18: Cakes and Pies	4
Chapter 19: Desserts	4
Chapter 20: Modern Plating	3
Grand Total	100