

**CULINARY ARTS CERTIFICATION**  
*ACFEF Secondary Programmatic Certification*

**LIST OF MATERIALS, TOOLS,  
AND SUPPLIES**

**Test Code: 2990/2991**

## List of Materials, Supplies, & Equipment Needed

### Equipment (p/p = per participant)

Apron – 1 p/p  
Baking (cooling) rack – 1 p/p  
Boning knife – 1 p/p  
Chef jacket (optional) – 1 p/p  
Chef knife (or French knife) – 1 p/p  
Cutting board – 1 p/p  
Dessert plates – 2 p/p  
Dinner plates – 2 p/p  
Dishcloths  
Dish towels  
Dishwashing detergent  
Electric mixer  
First aid box/kit  
Flour sifter or strainer  
Foil  
Fork – 1 p/p  
Hair restraints – 1 p/p  
Hot pads  
Liquid measuring cups – 1 p/p  
Measuring spoons – 1 set p/p  
Medium sauce pan – 1 p/p  
Mixing bowls – 3 p/p  
Mixing spoon – 2 p/p  
Oven (conventional)  
Paper towels  
Parchment paper  
Paring knife – 1 p/p  
Pastry tube - round (#4 or 1/4 inch) – 1 p/p  
Pastry bag to fit pastry tube – 1 p/p  
Plastic wrap  
Portion scale – 1 p/p  
Range  
Refrigerator  
Rubber spatula – 1 p/p  
Sanitizing container  
Sanitizing solution  
Saucepans with covers – 2 p/p  
Sauté pans – 2 p/p  
Sheet pan (half or full) – 1 p/p  
Sifter – 1 p/p  
Silverware for tasting  
Sink(s) 3-compartment  
Slotted spoon – 1 p/p  
Strainer basket – 1 p/p  
Thermometer (Instant Read) – 1 p/p  
Timer – 1 p/p  
Tongs – 1 p/p  
Vegetable peeler – 1 p/p  
Waste cans with liners  
Wire cooling rack – 1 p/p  
Wire whip – 1 p/p  
Wooden spoon – 1 p/p

## List of Materials, Supplies, & Equipment Needed (continued)

### Food/Staples (per person)

All-purpose flour – 1/2 cup  
Black pepper  
Chicken – 1 whole (3-4 lbs)  
Clarified butter – 1/2 cup  
Eggs – 4 large  
Fresh green vegetables (according to availability), enough for two (3-5 oz) portions  
Garlic – 1 clove  
Heavy cream – 12 ounces  
Mushroom caps (2 ounces, 5-6)  
Olive oil – 1 ounce  
Parsley – 1/2 cup fresh  
Powdered sugar – 2 tablespoons  
Salt  
Semisweet chocolate – 6 ounces  
Shallot – 1 medium  
Sugar – 2 tablespoons  
Tarragon – 1 teaspoon fresh  
Tomato – 1 large  
Unsalted butter – 2 tablespoons chilled, cubed  
Unsalted butter – 1/2 cup  
Vanilla extract – 1 tablespoon  
Russet potatoes – 2 medium  
Double-strength chicken stock – 6 ounces (extra as needed)  
Glace de volaille (chicken glaze) – 4 ounces