



American Culinary Federation
The Standard of Excellence for Chefs



CCE[®] Culinary Video Demonstration Criteria

The CCE[®] Culinary Video Demonstration Criteria were drawn from the 70 tasks developed during a comprehensive job analysis for the Certified Culinary Educator[®] certification.

A group of ACF subject matter experts determined 16 skills effectively evaluated through a 45–60 minute hands-on live demonstration with student interaction. Each task is independent and has equal weighting.

DEMONSTRATION CRITERIA

1. Clearly describe learning objectives and activities of demonstration.
2. Present a demonstration that follows the lesson plan submitted.
3. Clearly describe standards and criteria that are applicable for achieving high-quality prepared foods.
4. Explain potential problems and corrections for activities demonstrated.
5. Clearly describe methods to be used to assess student performance and learning.
6. Describe real-life applications of activities.
7. Ask engaging, open-ended, or challenging questions of students during the course of the presentation.
8. Conduct a proper closing of presentation which includes a summary and/or question-and-answer session.
9. Present a clean and sanitary work station.
10. Clean and sanitize hands, tools, and equipment during the course of the presentation.
11. Avoid physical, chemical, and biological hazards.
12. Present clean and professional uniform and appearance.
13. Use equipment correctly and safely.
14. Demonstrate proper and maximum use of ingredients.
15. Speak clearly and directly using correct culinary terms.
16. Explain correct knife-handling skills and key safety precautions.

Candidates who perform 13 of the 16 tasks adequately and competently will receive a passing score.