

<b>ACF Certified Culinarian (CC) Detailed Content Outline Examination Specifications</b>		<b># of Items</b>
<b>1. Basic Cooking</b>		<b>35</b>
A. Product Identification		9
B. Cooking Methods		9
C. Equipment		8
D. Fabrication		5
E. Presentation		4
<b>2. Safety and Sanitation</b>		<b>39</b>
A. Personal Hygiene		6
B. Food and Product Handling		12
C. Laws and Regulations		17
D. HACCP Documentation		4
<b>3. Baking and Pastry</b>		<b>5</b>
A. Baking Methods and Techniques		2
B. Equipment and Ingredients		3
<b>4. Nutrition</b>		<b>9</b>
A. Allergies		7
B. Dietary Considerations and Guidelines		2
<b>5. Basic Culinary Math</b>		<b>8</b>
A. Converting Recipes		3
B. Weights and Measurement		5
<b>6. Ethics and Professional Issues</b>		<b>4</b>
A. Ethics and Professional Issues		4
<b>Total</b>		<b>100</b>