

Certified Culinary Administrator® (CCA®)

Written Exam Question Make-up:

40% Human Resources
40% Operational Management
20% Business Planning

Topics Include:

1. Labor Laws- Federal
2. Personnel Management
3. Leadership
4. Communication Skills
5. Computer Skills
6. Purchasing
7. Inventory
8. Cost Accounting
9. Standard Operating Procedures
10. Financial Management
11. Marketing
12. Public Relations
13. Strategic Planning
14. Concept Engineering