

# Certified Chef de Cuisine®

## CANDIDATE HANDBOOK



American Culinary Federation  
The Standard of Excellence for Chefs

## Table of Contents

<b>Certification Overview and General Policies</b> .....	<b>4</b>
Why Become ACF Certified? .....	4
CCC® Purpose .....	4
Certification Body .....	4
Certification Commission Mission Statement .....	4
Non-Discrimination Policy .....	4
ADA Compliance .....	4
Code of Ethics .....	4
<b>The Certification Process</b> .....	<b>5-7</b>
Step 1: Determine Eligibility .....	5
Step 2: Complete Initial Application .....	5
Estimated Cost of Certification .....	5
Step 3: Notification of Eligibility .....	6
Step 4: Certification Exams .....	6
Purpose of Exams .....	6
Written Exam Parameters .....	6
Practical Exam Parameters .....	6
Appeal Procedure .....	6
Confidentiality .....	7
Step 5: Final Application .....	7
Step 6: Official Announcement of Certification .....	7
Designation Usage Policy .....	7
Digital Badges .....	7
<b>The Recertification Process</b> .....	<b>7-9</b>
Step 1: Complete Required Refresher Courses .....	8
Step 2: Determine CEH for Additional Certification Levels .....	8
Step 3: Complete Recertification Application .....	8
Step 4: Recertification Notification .....	8
How to Earn Continuing Education Hours (CEH) .....	8
Certification Expiration .....	8
Upgrade Certification Level .....	8
<b>CCC® Written Exam At-A-Glance</b> .....	<b>9-10</b>
Description of Exam .....	9
Exam Administration .....	9
Proctor Requirements .....	9
Taking the Exam .....	9
Exam Results .....	9
Retesting Policy .....	9
Passing Score Determination .....	10
Optional Practice Exams .....	10
<b>ACF Certified Chef de Cuisine® (CCC®) Detailed Content Outline Exam Specifications</b> .....	<b>11</b>
<b>Recommended Reference Materials</b> .....	<b>12</b>
<b>Sample CCC® Written Exam Questions</b> .....	<b>13</b>
<b>CCC® Practical Exam At-A-Glance</b> .....	<b>14-20</b>

Description of Exam .....	14
Exam Registration and Fees .....	14
Practical Exam Facility Requirements .....	14
What to Expect .....	15
Assessment Criteria .....	17
Practical Exam Guidelines .....	19

*\*Updated 9/1/2021 with new pricing structure, written exam process, practical exam requirements and renewal requirements*  
©2021 American Culinary Federation, Inc. All rights reserved. No part of this document may be disclosed or reproduced in any form without express written consent of the American Culinary Federation.

## Certification Overview and General Policies

### Why Become ACF Certified?

ACF is the premier certifying body for cooks and chefs in America. ACF certification validates knowledge and skills, making the culinarian a more valuable candidate for hiring and promotion, which can help increase his or her salary. Culinarians achieve certification based on education, experience, and successful completion of written and practical exams.

ACF's certification program is the only culinary program with stackable credentials and is recognized by the Department of Labor and throughout the industry as the standard for excellence in professional skills and knowledge.

### CCC<sup>®</sup> Purpose

Earners of this designation have demonstrated they have reached a benchmark of knowledge, skills and culinary experience of an intermediate level in food preparation. They have a good understanding in food safety and sanitation, culinary nutrition and supervisory management and prepare food to high standards.

After initial certification, ACF provides recertification to those individuals who document enhanced professional development in compliance with continuing education hour (CEH) requirements.

### Certification Body

The ACF Certification Commission is working hard to add value and credibility to ACF certifications. The Commission was formed to guide and strengthen the certification program through an accreditation process.

### Certification Commission Mission Statement

The American Culinary Federation Certification Commission, being an autonomous entity within the ACF, is committed to developing, implementing and monitoring a validated process of globally recognized certifications based on skills, knowledge, integrity and equality through an achievable process for all culinary professionals.

### Non-Discrimination Policy

The Certification Commission does not discriminate among applicants or certificants on any basis that would violate any applicable laws, including race, color, religion, creed, age, gender, national origin or ancestry.

If you have questions or concerns about certification, please contact the Certification Department at the ACF National at [certify@acfchefs.org](mailto:certify@acfchefs.org).

### ADA Compliance

The ACF Certification Commission provides reasonable accommodations in accordance with the Americans with Disability Act (ADA) for individuals with documented disabilities who demonstrate a need for accommodation. In accordance with the Americans with Disabilities Act, ACF does not discriminate against individuals with disabilities in providing access to its examination program. The complete ADA policy can be found in the Certification Commission Policies and Procedures document on the ACF Website or can be requested from the ACF National Office.

All requests for accommodations must be submitted by the applicant by completing the Request for Special Accommodation Form. All requests for accommodations should be directed to the ACF National Office, attention to the Certification Department.

### Code of Ethics

The ACF Code of Ethics provides guidance to professional cooks and chefs in their professional practice and conduct. The actions, behaviors, and attitudes of our members and certificants are consistent with the ACF commitment to hospitality, foodservice, and public service. Every individual who is a full member and/or certified by the American Culinary Federation shall abide by this code of ethics. Any action that violates the purpose and principles outlined by the code of ethics shall be considered unethical.

Ethics enforcement procedures are intended to permit a fair review of alleged violations of the ACF Code of Professional Ethics or other egregious conduct in a manner that protects the rights of the individuals while promoting understanding and ethical behavior. A complete Code of Ethics can be found on the ACF website or can be requested from the ACF National Office, attention to the Certification Department.

## The Certification Process

For current applications and forms, please visit [www.acfchefs.org/certify](http://www.acfchefs.org/certify).

## Step 1: Determine Eligibility

Eligibility is based on a chef's work experience and educational background.

### Documentation of Work History

A candidate should show a minimum of three years of work experience as a Sous Chef or chef who supervises a shift or station(s) in a foodservice operation, documenting the supervision of at least 2 full-time personnel in the preparation of food.

### Documentation of Education and Continuing Education Hours (CEH)

A candidate can take a variety of educational paths to meet the education requirement. A candidate with a High School diploma or GED should also show at least 100 hours of continuing education. If a candidate does not have a High School diploma or GED, they are required to show at least 150 hours of continuing education. A candidate with an Associate's Degree in Culinary Arts does not need any additional CEH to meet the educational requirement. Graduates of an ACFEF Apprenticeship program also meet eligibility requirements. Hours earned for mandatory courses and/or refreshers can be counted toward hours required for continuing education.

### Completion of Mandatory Education Courses

Candidates should provide documentation of three 30-hour courses in Nutrition, Food Safety and Sanitation and Supervisory Management. If these courses were taken more than five years ago, an 8-hour refresher course is required in each topic. These courses are available (online) through ACF approved providers and/or any academic institution.

## Step 2: Complete the Initial Application

Complete and submit initial application, including all required documentation.

- Educational documents may be copies of diplomas, transcripts, certificates of completion (including date and hours), etc.
- Mandatory education course certificates should be included with the application. Certificates should include course title, completion date and number of hours earned.
- Experience documentation may be employment documentation forms or letters from past or present employers on company letterhead. If not available, copies of tax records or W-2 stating time frame of work are acceptable in conjunction with validated letters from former culinary peers attesting to your employment, job title, duties and number of employees managed.
  - As a business owner, employment documentation may be an official letter on company letterhead from a certified accountant or a copy of either your Schedule C, K-1 or Form 1120-S tax documentation for each year.

Submit application and documentation of completed requirements to ACF for pre-approval.

Submit Application to: **American Culinary Federation**  
**6816 Southpoint Pkwy, Ste 400**  
**Jacksonville, FL 32216**  
**Fax: 904-940-0741**  
**Email: [certify@acfchefs.org](mailto:certify@acfchefs.org)**

## Estimated Cost of Certification

The cost of certification is:

- Members: \$250
- Nonmembers: \$490
- For school and concierge pricing, please contact [certify@acfchefs.org](mailto:certify@acfchefs.org).
- Includes a nonrefundable processing fee of \$50 (members)/\$100 (nonmembers) if your application is not approved.
- Additional attempts for the written and practical exams are \$50 (members)/\$100 (nonmembers) each.
- There may be additional practical exam host site fees.
- Food costs vary and are not included in exam fee. Candidates are responsible for purchasing their own food.

## Step 3: Notification of Eligibility

The ACF Certification Department will review applications and documentation (i.e., dates of completion, work history and mandatory course work). Once a candidate is notified that the initial application is approved, written and practical exams can be scheduled. Testing documentation will be needed for final certification approval. Certification must be completed within three years of approval. If certification is not complete within three years, reapplication will be required. If your application is not approved, you will receive a refund for the certification application fee minus a nonrefundable processing fee.

## Step 4: Certification Exams

There are two exams required for the CCC® Certification: the written exam evaluates culinary knowledge and the practical exam assess skill proficiency.

### Purpose of Exams

The purpose of the CCC® certification exams is to objectively measure the knowledge and skills of a candidate to determine if they meet the standards required for an entry level or minimally competent CCC®.

### Written Exam Parameters

Candidates have 60 minutes to complete the 100 question multiple-choice exam, which is taken through the ACF Online Learning Center. Candidates may use a pen, scratch paper and a basic calculator.

- **Written Exam Registration:** Once the candidate has been approved for ACF certification, they will receive an email and will need to identify a proctor.

The ACF certification team will send the proctor additional forms to complete. Once verified, the proctor will receive the PIN to release the exam and the applicant can schedule a time and location with the proctor to take the exam.

Contact the ACF Certification Department at [certify@acfchefs.org](mailto:certify@acfchefs.org) for help finding a proctor. Examples of proctors include: school administrator, HR manager, ACF chapter officer, local librarian.

- **Written Exam Scoring:**
  - Score of 75 is required to pass
  - Score is valid for two years.
- **Written Exam Retake Policy:** There is a 14 day waiting period required before scheduling an additional exam attempts. Testing fees are assessed for each attempt.

### Practical Exam Parameters

The CCC® practical exam is 3 hours and 15 minutes and may be taken at any ACF approved test site.

- **Practical Exam Registration:** To schedule the practical exam, contact an ACF approved test site and confirm availability. Contact ACF National Office to register.

Candidates will receive a registration confirmation.

- Test sites may charge an additional fee that is payable to the organization holding the exam.
- Payment for applicable host site fees is separate from the certification application fee due to ACF and is coordinated by the test site administrator.

To facilitate the certification process, the American Culinary Federation (ACF) has exam sites throughout the country. You must contact the test administrator to confirm test time, host site fee, and specific details about the testing facility. For most exams, online registration is available, or you can contact the ACF National Office to schedule your practical exam.

- **Practical Exam Scoring:**
  - Score of 75% or higher is required to pass
  - Score is valid for one year.
- **Practical Exam Retake Policy:** There is no waiting period required for the CCC® practical exam. Practical exam retakes are unlimited. Testing fees are assessed for each attempt and paid to both the ACF National Office and the test site.

### Appeal Procedure

Candidates and certificants are entitled to appeal determinations made by the Certification Commission regarding:

1. the Commission's interpretation of standards, including candidate eligibility determinations and certificate recertification determinations;
2. content of the exam and/or keyed responses to items;
3. alleged inappropriate exam administration procedures; and
4. alleged testing conditions severe enough to cause a major disruption of the exam process.

Appeal procedures are detailed in the Policies and Procedures document, which is available on the ACF website or can be requested from the ACF National Office.

## Confidentiality

The nature, format, content and results of exams administered by the Certification Commission and all application materials are considered confidential information and shall be treated as such, in accordance with policies and procedures adopted by the Certification Commission, unless appropriate permission is obtained, where otherwise mandated by valid and lawful court or government order, or by an authorized administrative body. The full confidentiality policy can be found on the ACF website or requested from the ACF National Office. Due to confidentiality policy, only a certificant's current status as a CCC® can be verified. This can be done by the certification verification tool available on the ACF website under Resources or by calling the ACF National Office.

## Step 5: Final Application

Upon successful completion of the written and practical exams, submit final application, along with appropriate documentation (written and practical exam passing forms). Include all back-up documentation, no originals (copies only).

Mandatory education courses (i.e., nutrition, food safety and sanitation and supervisory management) must be current at time of final application; if not, a refresher course may be required before CCC® certification is finalized and approved.

## Step 6: Official Announcement of Certification

The ACF Certification Department will review final application and exam documentation, before notifying candidates of approval (please allow 2-3 weeks for processing). You will be notified by email that the application is received. Once certification is approved, your certification letter and certificate will be mailed and you will receive an email to accept your digital badge. **CCC® certifications are valid for five years.**

ACF would like to share your certification accomplishments in ACF communications. If you would like to share your accomplishment, please feel free to utilize the **Brand You! Toolkit** available on the ACF website. If you prefer this information not be shared, please be sure to check box on final application to opt out.

For more information, call us at **800-624-9458**, or mail us at [certinfo@acfchefs.org](mailto:certinfo@acfchefs.org).

## Designation Usage Policy

ACF has a Designation Usage policy that certificants must follow. Each certificant accepts and assumes all, and the sole, responsibility for understanding and satisfying legal requirements of the ACF Designation Usage Policy, and any Procedural requirements of ACF Designation usage, including those requirements applying to the use, display, and/or advertising of any ACF Designation. It is the responsibility of such certificants to ensure that the use of any ACF Designation on professional and business related materials (e.g., stationary, signs, business cards, flyers, chef coats, yellow pages or other advertisements and marketing materials) is NOT in conflict with this Policy and Procedure, or with the laws of the nation, state or territory in which that individual or entity conduct business.

A complete Designation Usage Policy can be found on the ACF website or requested from the ACF National Office.

## Digital Badges

ACF partnered with Credly to provide a digital version of ACF credentials. Digital badges can be used in email signatures or digital resumes, and on social media sites such as LinkedIn, Facebook, and Twitter. This digital image contains verified metadata that describes the qualifications and the process required to earn them. For more information, visit [www.acfchefs.org/badges](http://www.acfchefs.org/badges).

## The Recertification Process

The purpose of the CCC® recertification program is to enhance the continued competence of certificants and to reaffirm certificant knowledge in food safety and sanitation, nutrition and supervisory management. ACF recertification is required every five years. To maintain your ACF certification, you are required to earn a minimum of 80 continuing education hours (CEH) during the five-year certification period. The requirement of 80 CEH over a five-year period was determined so that, on average, a chef would complete 16 CEH per year, keeping them current and up-to-date on culinary trends and practices.

CEH are experiences that assist in the development or enhancement of the knowledge and skills directly related to the individual's professional occupation. We recommend you maintain a folder or copies of your official certificates and letters, conference registrations, transcripts, etc. in order to keep track of your progress.

If you are an ACF member, you may also take advantage of the CEH Tracking program. Fill out the CEH Submittal form for each, and submit your official certificates, letters, conference registrations, etc. Once recorded, you will be able to view them online through your member profile list. When it is time for your recertification, simply print out the member profile CEH list, and submit it with your application.

## Step 1: Complete Required CEH and Refresher Courses

On the first recertification cycle, the three mandatory refreshers in sanitation, nutrition, and supervisory management are required as part of your 80 CEH requirement.

On subsequent recertification cycles, candidates are only required to complete the sanitation refresher. The remaining 72 CEH required are self-directed toward a chef's specific professional development plan.

## Step 2: Determine CEH for Additional Certification Levels

If a candidate has additional certification levels, the CEH recertification requirements will be as follows:

- Two certification levels: 120
- Three certification levels: 140
- Four certification levels: 160

## Step 3: Complete Recertification Application

Submit the recertification application, payment and documentation of Continuing Education Hours (CEH). Please do not send original CEH certificates. CEH documentation must include the number of hours taken, completion date and educational topic.

Complete the application, secure all paperwork together, and include payment, either by credit card information on the application or with a check or money order made payable to the American Culinary Federation. Please allow 2-3 weeks for processing.

There is no additional fee for ACF members that have maintained their membership for five (5) consecutive years. For this benefit to apply, membership must be maintained without any lapse for five (5) years.

## Step 4: Recertification Notification

The ACF Certification Department will review the recertification application and CEH documentation. You will be notified by email when the application is received and approved. Please allow 2-3 weeks for processing. ACF certified members can view and print certificates through the member profile page on the ACF website. Certificants that want the certificate printed and mailed, please check the box on the recertification application. **CCC® Certifications are valid for five years.**

ACF would like to share your certification accomplishment in ACF communications and industry publications. If you prefer this information not be shared, please be sure to check the box on the recertification application.

## How to Earn Continuing Education Hours (CEH)

CEH can be earned through a variety of professional development activities. General categories of approved professional development activities are listed on the ACF Approved Continuing Education Hours (CEHs) flyer. In addition, the ACF website provides a service to certificants, which lists approved CEH providers and courses. ACF does not require any specific course or vendor to be used for CEH. CEH activities and courses offered by ACF approved CEH providers are varied in nature to allow professional development based on professional and culinary needs.

Approved CEH must enhance the competence of a CSC® in one of the domains as outline in the CSC® Job Analysis. This links enhanced competence to the core knowledge and skills required to earn the CSC® credential.

## Certification Expiration

If a certificant allows their certification to expire, they are granted a 90-day grace period to finalize and submit payment. If a candidate's expiration surpasses the grace period, they must adhere to the Recertification after Expiry Policy. The policy has provisions in place to allow chefs to recertify if the certification expired 36 months in the past or less. If certification expiration date is longer than 36 months ago, candidates must certify based on all current eligibility requirements, including education, mandatory courses/refreshers and relevant work history (within the previous ten years), as well as the testing requirements (written and practical examinations).

## Upgrade Certification Level

Candidates have the opportunity to upgrade to the next certification level as they progress in the industry, upon meeting the minimum requirements of work and educational experience.



## CCC® Written Exam At-A-Glance

### Description of Exam

The written exam was developed based on domains, tasks, and knowledge areas determined during a job analysis with a group of ACF Subject Matter Experts (SMEs). Candidates have 60 minutes to complete the 100 question multiple choice exam. Candidates may use a pen, scratch paper and a basic calculator.

Certification	Description	Duration of Exam	Number of Questions	Passing Score
Certified Chef de Cuisine® (CCC®)	Multiple Choice	60 minutes	100	75

### Exam Administration

Once the applicant has been pre-approved for ACF certification, they will need to identify a proctor and [submit the proctor form here](#).

Please contact the ACF certification team at [certify@acfchefs.org](mailto:certify@acfchefs.org) if you need help finding a proctor. Examples of proctors include: school administrator, HR manager, ACF chapter officer, local librarian.

The ACF certification team will send the proctor additional forms to complete. Once verified, the proctor will receive the PIN to release the exam and the applicant can schedule a time and location with the proctor to take the exam.

The applicant can re-test after 14 days should he or she not pass the first time.

### Proctor Requirements

The proctor must be a “disinterested third party” with no direct family relationship to the applicant.

#### Duties

Confirm the applicant’s identity by using a photo identification such as a driver’s license.

Ensure the applicant does not receive any outside assistance while taking the exam. This includes course materials, help from other persons, prepared notes, and access to other websites. Cell phones must be checked and turned completely off. The student may use a non-programmable calculator.

Remain in the presence of the applicant from the time the applicant starts the exam to the time he or she finishes, or until the end of the maximum time allowed for the test, whichever comes first.

#### Location Requirements

There are no location requirements, however, the applicant will need to have access to:

- High-speed internet connection
- Internet browser, Chrome recommended
- Desktop, laptop or tablet PC recommended, available on mobile device

### Taking the Exam

The applicant can access the ACF Online Learning Center at [www.acfchefs.org/OLC](http://www.acfchefs.org/OLC).

ACF members must log in to their ACF account to access the Online Learning Center. Nonmembers will need to create an ACF online account first. This online account does not include benefits associated with ACF membership.

The exam will be accessible from the home screen or in the Learning Center.

When the candidate is ready to take the exam, they should select the option to start the course. The proctor will be asked to enter the PIN. Then the candidate can start the exam.

### Exam Results

Candidates will be notified immediately of their scores. Passing scores will receive a certificate. Candidates will have access to the certificate through the ACF Online Learning Center and should include a copy with their final application.

### Retesting Policy

There is a 14 day waiting period required before scheduling any additional exam attempts. Testing fees are assessed for each attempt.

## Passing Score Determination

The methodology to determine the cut score or passing point used in this examination is a criterion referenced approach called a modified Angoff Technique. The testing profession considers this technique to be one of the most defensible criterion-referenced methods available for setting passing points. It relies on the pooled judgments of content experts. For example, in this approach, a group of experts is asked to judge each item on the test. The criterion used to judge each item is formed into a question: “What is the probability that a ‘minimally acceptable’ candidate will answer the question correctly?” This question prompts the judges to consider a group of minimally acceptable candidates and what proportion of that group will answer each item correctly. The average of the proportions, or probabilities, is multiplied by the total number of items on the test. The result then represents the “minimally acceptable” score. The final passing score for this examination is based on this pooled judgment and includes a statistical adjustment for testing error.

## Optional Practice Exams

Optional practice exams are available for purchase. Purchase or completion of practice exams is not required for certification. The practice exam resembles the actual exams in style and composition, but they are not the actual exams. **Passing the practice exam does not guarantee success in passing the actual ACF certification exams, but should give you a good indication of your readiness to take those exams.**

## ACF Certified Chef de Cuisine® (CCC®)

### Detailed Content Outline Examination Specifications

	# of Items
<b>1. Advanced Cooking</b>	<b>40</b>
A. Product Identification	11
B. Cooking Methods and Techniques	10
C. Equipment	3
D. Fabrication	5
E. Presentation	4
F. Recipe and Menu Implementation	7
<b>2. Safety and Sanitation</b>	<b>10</b>
A. Food and Product Handling	5
B. Laws and Regulations	2
C. HACCP Compliance	3
<b>3. Baking and Pastry</b>	<b>5</b>
A. Baking Methods and Techniques	1
B. Equipment and Ingredients	1
C. Presentation	1
D. Formulas, Weights, and Measurements	2
<b>4. Nutrition</b>	<b>9</b>
A. Allergies	6
B. Dietary Considerations and Guidelines	3
<b>5. Finance and Operations Management</b>	<b>18</b>
A. Financial Statements	2
B. Purchasing and Receiving	4
C. Advanced Culinary Math	5
D. Menu Design	3
E. Marketing, Branding, Communication, and Public Relations	4
<b>6. Team Management and Supervision</b>	<b>18</b>
A. Personnel Management	5
B. Team Development	5
C. Federal Employment Laws and Labor Regulations	3
D. Ethics and Professional Issues	5
<b>Total 100</b>	

## Recommended Reference Materials

*Culinary Arts Principles and Applications*

Author: Michael McGreal  
Publisher: American Technical Publishers  
Pub. Date: 2018

*The Culinary Professional*

Author: John Draz, Christopher Koetke  
Publisher: Goodheart-Willcox  
Pub. Date: 2015

*On Cooking*

Author: Labensky, Martel, Hause  
Publisher: Pearson  
Pub. Date: 2018

*Professional Cooking*

Author: Wayne Gisslen  
Publisher: Wiley  
Pub. Date: 2018

*Culinary Nutrition*

Author: Linda Trakselis, Eric Stein  
Publisher: American Technical Publishers  
Pub. Date: 2013

*Nutrition for Foodservice and Culinary Professionals*

Author: Karen Drummond, Lisa Brefere  
Publisher: Wiley  
Pub. Date: 2016

*World of Culinary Management*

Author: Jerald Chesser, Noel Cullen  
Publisher: Pearson  
Pub. Date: 2017

*Supervision in the Hospitality Industry*

Author: John Walker, Jack Miller  
Publisher: Wiley  
Pub. Date: 2015

*Fundamentals of Management: Essential Concepts and Applications*

Author: Robbins, S.  
Publisher: Pearson  
Pub. Date: 2016

*Culinary Math Principles and Applications*

Author: Michael McGreal, Linda Padilla  
Publisher: American Technical Publishers  
Pub. Date: 2014

*ServSafe Coursebook*

Author: National Restaurant Association  
Publisher: Pearson  
Pub. Date: 2017

*On Baking*

Author: Labensky, Martel, Van Damme  
Publisher: Pearson  
Pub. Date: 2015

*Professional Baking*

Author: Wayne Gisslen  
Publisher: Wiley  
Pub. Date: 2016

## Sample CCC® Written Exam Questions

1. What does the term rind-ripened refer to in the cheese-making process?
  - a. cheeses that are aged after they are coated with wax
  - b. cheeses that are served fresh with little forced aging
  - c. cheeses that are fully ripened before coating with wax
  - d. cheeses that develop a natural, edible rind during aging
2. What type of butter sauce has been cooked in such a way as to develop a flavor of hazelnuts from lightly browning the butter in the sauce?
  - a. bearnaise
  - b. choron
  - c. beurre blanc
  - d. beurre noisette
3. What does the term “drawn” mean when purchasing fish?
  - a. viscera are removed
  - b. head is removed
  - c. scales are removed
  - d. fins are removed
4. Which of the HACCP principles includes validating equipment?
  - a. verify that the system works
  - b. establish procedures for record keeping and documentation
  - c. determine critical control points (CCP)
  - d. establish critical limits
5. Which of the following is labeled as fat soluble vitamins?
  - a. B, C
  - b. A, E, D, K
  - c. biotin, ascorbic acid
  - d. B, B complex
6. What is a type of operational plan used for controlling revenues and expenses called?
  - a. forecast
  - b. cost analysis
  - c. budget
  - d. POS
7. In general, when opening a two-fold menu, the eyes tend to gravitate to which quadrant of the menu?
  - a. top left quadrant
  - b. top right quadrant
  - c. bottom right quadrant
  - d. bottom left quadrant
8. Which of the following is a teaching method that does NOT promote employee involvement?
  - a. lecture
  - b. discussion
  - c. roleplaying
  - d. brainstorming
9. Which of the following is the first step in handling a customer complaint?
  - a. hear the customer's complaint in its entirety
  - b. offer the customer a free meal regardless of the issue
  - c. ignore the complaint until there is time to address it
  - d. let another manager deal with the customer

Answers to sample test questions: 1. d; 2. d; 3. a; 4. b; 5. b; 6. c; 7. b; 8. a; 9. a

## CCC® Practical Exam At-A-Glance

### Description of Exam

The test site selects the date and schedules the test. Candidates are responsible for registering with ACF and contacting the host site regarding additional fees (if applicable). The Test Administrator is responsible for selecting three Certification Evaluators from a current list of evaluators posted on the website. Three Certification Evaluators are required per every six candidates; of the three evaluators, two must be unaffiliated with the exam candidate.

ACF defines affiliation as a relationship that consists of a vested interest, an employment direct report, monetary benefit, or any relationship which could personally benefit the evaluator as a result of a candidate passing the exam.

### Exam Registration and Fees

Practical exam registration is required for both test site and the ACF National Office. The test site administrator may collect appropriate host site fees from candidates to cover direct expenses related to the exam. The host site fee is established at the discretion of the approved exam site. The host site may also require a cancellation fee at their discretion.

Candidates will receive a registration confirmation from the ACF National Office by mail or email. This will confirm your registration to the Test Administrator.

Prior to the exam date, the test site administrator will contact candidates about testing time and other exam details.

### Practical Exam Facility Requirements

To ensure consistency throughout the certification testing program, all testing facilities will offer candidates a high-level testing venue, which includes appropriate equipment and space configurations as specified in the guidelines below.

The test site must be able to provide ample space to include refrigeration, work area, sinks, ranges and oven space for each candidate. Sufficient access to fryers and grills must be provided, although candidates may share this equipment. A large clock must be visible in the exam area for accurate time keeping. There should be a candidate staging area for ingredient check-in by the evaluators. First aid equipment and materials should be available if needed.

#### At a minimum, each test site shall provide the following:

- 4-burner stove with standard oven per candidate (portable burners are not acceptable)
- 45 sq. ft. usable table/counter working space per candidate
- 4 cubic ft. of refrigeration space per candidate at a close proximity to the station
- adequate cubed ice supply
- one hot and cold hand sink per three candidates
- one hot and cold ware washing sink per four candidates
- 2 power outlets per candidate, located at their work station
- ample garbage receptacles placed at every station and a community receptacle within the testing facility
- portion/measuring scales to be available for candidates, balance scale for pastry, measuring in ounces and pounds
- marble slab and microwave oven required for pastry candidates
- one five-quart mixer per pastry candidate
- cutting boards
- evaluator's table should include: silverware, napkins, water glasses, clipboards, pads, pencils, calculator, stapler, digital camera and a copy of Le Guide de Cuisine
- ample supply of appropriate cleaning equipment including brooms, mops and paper towels
- plastic wrap, foil, detergent, sanitizers and buckets

Each station must be provided with a basic set of pots, pans and hand tools (see list). Additional kitchen equipment is to be supplied in a common area. In the event that a test site is unable to supply all stations with a full set of station equipment, the candidate may be asked to bring along some of the items needed to complete the set. **The Test Site Administrator shall notify the candidate of this requirement upon registration.**

## Individual Equipment:

- (2) 3 quart mixing bowls
- (2) small sauce pans
- (1) medium sauce pan
- (1) large sauté pan
- (1) medium sauté pan
- (2) small sauté pans
- (2) small bain marie inserts
- (1) rubber spatula
- (1) solid spoon
- (1) 2 oz. ladle
- (1) 6 oz. ladle
- (1) small whisk
- (1) wooden spoon

## The Community Kitchen:

The community kitchen should include small appliances which can be shared by all candidates. Safety and sanitation supplies must be furnished by the test site. Candidates are expected to bring their own plastic gloves, if needed, for production or service. At a minimum, each test site shall provide the following in the community kitchen:

- Chinoise
- Food processors
- Microwave
- Food mixers
- Grill
- Portion scales
- Proof box
- Balance beam scales
- Fryer
- Measuring containers
- Food blenders

## Ingredients

Exam candidates are required to bring all of their own ingredients; however, a test site may choose to provide common staples and optional items to the candidates. This list of common staple and optional items are available to all registered candidates at the time of registration.

## What to Expect

### On the Day of Your Exam

Candidates will have up to 30 minutes to set up before the designated start time or before the pre-exam meeting time if candidate is starting first.

### Pre-Exam Orientation Meeting

The 15-minute pre-exam meeting will be held before the morning exams. The meeting will include:

- Filling out paperwork
- Making final payment (paying necessary fees: host site and ACF)
- Presenting menus to evaluators
- Evaluators will be available to answer last minute questions

### The Exam

The CCC® practical exam is 3-hours and 15 minutes, which may be taken at any ACF approved test site. A score of 75% or higher is required to pass. Practical exam scores are valid for one year.

- Candidates must wait in the designated area until assigned set-up/start time in which candidate may begin cooking.
- Expect to see evaluators and apprentice evaluators walking around with clipboards and taking notes. Also expect them to be talking to each other, asking questions, looking at food and looking deep in thought. This is not meant to be a distraction or an intimidation tactic, but what is involved in the evaluation process.
- Candidates will not be alone in the kitchen while preparing food for the exam. Expect up to three other participants in the same kitchen preparing food, as well as working in close proximity while candidate is preparing food.
- A kitchen helper role is to assist in keeping the kitchen clean, clearing dishes, etc. Kitchen helpers report directly to the Test Administrator. They may, at times, be able to get something for candidates. Only authorized helpers will be allowed in the kitchen during the exam. The test site may assign 1 pot washer and 1 runner per 4 test candidates or per kitchen, but is not required to offer this assistance.

- A candidate's assistant can only assist with **load** and **breakdown**, they may not be in communication with the candidate during the exam and are not allowed in kitchen until all candidates have completed testing.
- **Do not forget food safety!** Remember, no bare-hand contact with ready to eat foods. This means using the proper utensils for the right job at every opportunity. Remember, the preventative measures for time/temperature abuse and cross contamination.
- Candidates will *present* food to the evaluators at designated times. Candidates should remain courteous, calm and collected.

## When You Are Finished in the Kitchen

Candidates are expected to wash his or her own equipment, utensils and china after exam is finished. Candidates must clean up and be out of the cooking area within ½ hour of completion. There may be another candidate waiting to set-up his or her exam.

## Evaluation and Critique

At the completion of the exam, candidates will receive both a verbal and written critique of their performance. The Test Administrator will give any candidate who successfully completes the exam an ACF Practical Exam Passing Form for their records. The original individual Score Sheets, Summary Score Sheet and Candidate Questionnaires are to be sent to the Certification Department at the ACF National Office.

Any candidate who fails the exam is welcome to take it again. There is no waiting period, but the candidate must submit a new registration form and payment.

## Evaluator Training

Certification Evaluators are placed in a position to fairly evaluate candidates taking the practical exam through certification level, experience, approved application and completion of required training and apprenticeships. Certification Evaluators have attained the highest level of trust, professionalism, respect and ethical confidence from peers.

## Practical Exam General Guidelines

1. Candidates must provide all ingredients for use during the certification practical exam as outlined in the exam components for each level. Exception would be allowed for test sites that choose to provide ingredients. (Check with Test Administrator.)
2. Immersion circulators will be allowed during the exam, however do not count as a cooking method and are considered personal equipment.
3. No advance preparation or cooking is allowed with the exception of the following: vegetables can be peeled; salads may be cleaned and washed, but not cut or shaped in any form; and beans may be pre-soaked.
4. Items that require long marinating times may be brought in pre-marinated; however, the candidate must demonstrate the entire marinating and/or fabrication process during the exam.
5. Candidates are allowed to bring in only the whole and raw materials. No finished sauces are allowed; however, basic stocks (beef, veal, chicken, vegetable or fish) may be brought in as necessary for the assignment. No commercially produced stocks or bases are permitted. No clarified consommés are allowed.
6. Candidates shall bring their own personal tools, including knives, small wares and china (plates, platters, bowls, etc.) to display the finished dishes. Exception would be made for test sites that choose to provide china. (Check with Test Administrator.)
7. Dry and wet garbage receptacles, as well as trim receptacles, must be maintained and presented to evaluators upon completion of the exam.
8. Basic nutritional balance in recipe development means the candidate should use the following guidelines in formulating a balanced, nutritionally-sound recipe.

Daily caloric intake should range between 1300 to 3000 calories per day with:

- 45%-65% of calories from carbohydrates
- 20%-35% of calories from fat with less than 10% from saturated fat
- 10%-35% of calories from protein
- 300 mg or less of cholesterol
- 2400 mg or less of sodium

## Savory Guidelines

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided and practical, acceptable, cooking methods should be applied.
- Dressing the rims of the plate results in an unacceptable appearance.



- Meat and vegetable juices should not make a dish look unappetizing.
- In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Plated portions must be proportional to the dish itself and the number of persons specified.
- A typed menu describing each dish to be prepared must be provided to evaluators.
- Cost of the menu and proposed selling price with recommended industry standard food cost percentage defined by candidate (form provided in appendix).
- All items presented will be evaluated based on cooking methodology, taste, presentation, degree of doneness and measured to the acceptable industry standards.
- Execution of cooking fundamentals and kitchen management will generate the primary factors for evaluation; see the Score Sheets for a clear understanding of what will be evaluated.

## Study Tips and Helpful Hints

- Read this CCC® Practical Exam At-A-Glance section carefully.
- Develop a plan and timeline, and then follow it closely.
- Study applicable written material for:
  - Processes mandated
  - Processes you decide to do
- Practice numerous times.
- See guidelines for items that you can and cannot bring.
- Remember, you are in control of selecting your ingredients, so make sure they meet your needs and the needs of the exam.
- The basic equipment will be provided as described in the ACF Practical Exam Administration Guide; however, if you have been practicing with your own pots and pans, small wares, etc., then you will want to bring those with you and use them. This way you know the nuances already and do not have to deal with any last minute surprises.
- Bring your own china. (*Check with the Test Administrator.*)
- Sanitation skills will be monitored at all times for compliance with standard rules and that sanitation infractions could lead to a failing exam.
- All candidates must wear white chef coat, white toque, black or black and white checkered pants, leather shoes, or clogs and have a clean apron and side towels.
- If you have any questions, contact ACF Certification Department at 800-624-9458. You can also visit [www.acfchefs.org](http://www.acfchefs.org) and contact a Certification Evaluator or Certification Evaluator Trainer in your region.

## Assessment Criteria

The assessment for certification practical testing is divided into four general areas: Safety and Sanitation Skills; Organization; Craftsmanship Skills and Finished Product Skills.

The candidate's skills are evaluated during the exam period through frequent monitoring by the evaluators. Notes are made during the exam as references to the evaluation. The practical exam is scored overall as pass or fail. Points are calculated in various areas and a total numerical score is calculated. A total average score of 75% (75 points) or better is considered passing.

**Domain 1: Safety and Sanitation Skills** will be measured using required industry standards. The candidate is evaluated on their ability to work within established guidelines for safety and sanitation at all times.

**Scoring:** Safety and sanitation skills are assessed as acceptable or unacceptable. An unacceptable score in this area by two or more evaluators is considered an overall failure, regardless of the total points achieved by the candidate. Evaluators are allowed to disqualify any candidate for infractions of these guidelines. Cleanliness of the equipment, both during and after the test, will be the responsibility of the candidate.

Here is a general guideline on safety and sanitation skills the candidate needs to follow:

- a. **Safety and Sanitation Skills:** The prevention of time/temperature abuse and cross contamination are the two most important areas in which the candidate needs to demonstrate a thorough working knowledge. During the exam, if an examiner sees a possible infraction of either of these two areas, the candidate may be questioned as to their knowledge of these concepts. Infraction(s) of either time/temperature abuse or cross contamination could cause the candidate to fail the exam.

The cutting boards must be scrupulously sanitary. Knives must be sharp. The toolbox/knife bag must be clean and sanitary inside.

Sanitizing solution must be correctly titrated and used properly to sanitize hands and equipment in-between uses. Candidates must be using towels correctly and not wiping debris off a table and then wiping a knife or a plate with the same towel. Candidates must not be using their aprons as hand wipes. Products must be stored at the correct temperature. Gloves must be used when the last contact with food is occurring, for example, plating up. Scores and cuts must be properly treated and covered. Areas must be kept sanitized, particularly during fish to meat to vegetable or dairy transitions. Frequent hand washing and sanitizing must take place.

**Domain 2: Organization Skills** will be measured using industry standards for the following:

- Organization and work flow
- Proper utilization of all ingredients
- Timing of service and follow-up

**Scoring:** Organizational skills are assessed based on mise en place, recipe development, utilization of ingredients and use of allotted time, for a possible total of 20 points.

Here are general guidelines for organization and work flow the candidate needs to follow:

- Organization:** Table is kept clear of nonessentials, such as equipment not needed for the task at hand. Candidate is working systematically on one job at a time, using correct cutting motions and the correct knife for the job, organizing products properly in a refrigerator, rack, cart, knife or other equipment storage. Candidate understands how the usable waste is stored properly. Floor spills are quickly handled. The candidate is not using the dish area as a storage dump. The candidate has an organized withdrawal from the kitchen, leaving it as clean as it was found.
- Work Flow:** The candidate practices smooth transitions from one job to another. The candidate has a logical progression of jobs; for example, chops herbs or minces garlic at the same time. The candidate maintains proper timing of the menu items.
- Proper Utilization of all Ingredients** is evaluated on the candidate's efficient use of products. All food and non-food refuse will be kept at the station with the candidate until the completion of the test. Two separate containers are to be maintained: one for food refuse and the other for non-food refuse. The candidate may request to empty the non-food refuse during the test, only after the contents of the container have been reviewed by the evaluator. Upon the completion of the exam, the evaluator shall review the food refuse container to determine efficiency of the candidate's work. Points may be deducted from the candidate's score if serious infractions concerning product usage are witnessed. In the case of cooked byproduct, such as roasted chicken, only an appropriate portion should be presented. The cooked by-product should be properly handled and stored as if it were to be intended for another use.
- Timing of service and follow-up** is evaluated on the requisite time given to the candidate for the level of exam attempting. The candidate will be notified of the presentation time "window" upon the start of their preparation. If the candidate is not able to present the entire menu during the time frame allotted, points may be deducted.

Exceeding a reasonable allotted time can result in loss of points and may or may not result in a failing grade.

**Domain 3: Craftsmanship Skills** will be measured using industry standards for the following:

- Creativity, skills and craftsmanship are evaluated based on the candidate's ability to properly execute classical knife cuts and proper cooking techniques, while utilizing the correct method of preparation for any given item. In addition, the variety of techniques properly executed shall be factored into this score.
- Serving and portion size is evaluated on the main item and complementary components in the correct size and amounts following the required nutritional standards. When the main item is not within prescribed limits, either under or over, then points may be deducted. Likewise, each accompanying item not within acceptable portion size could result in the loss of points.

**Scoring:** Craftsmanship skills are assessed based on execution of proper cooking techniques, skills and fundamentals through creativity, skills, and craftsmanship, for a possible total of 40 points.

Here are some general guidelines on cooking skills and techniques the candidate needs to follow:

- Cooking Techniques and Skills:** The candidate should pay attention to detail, as described by the fundamental cooking technique specified. The candidate should use the proper technique as stated in the test criteria, such as properly deglazing a pan, rather than simply adding wine or a liquid; properly browning the mirepoix, not just heating it; correctly roasting and basting the product as it needs, not just placing the product in the oven; or poaching items, rather than simmering them. The candidate should use correct methodology and techniques in preparing forcemeat and demonstrates a variety of different techniques.
- Butchery and Boning Skills:** The candidate is efficient and profitable in the removal of muscle from meat or poultry carcasses or fish from a bone. Sinew and/or fat removal and correct tying methods will be evaluated.

**Domain 4: Finished Product Skills** will be measured using industry standards for the following:

- Overall Presentation, including the use of appropriate garnishes
- Overall Nutritional Balance
- Ingredient Compatibility
- Flavor, Taste, Texture and Doneness

**Scoring:** Finished product skills are assessed based on flavor, texture, presentation, ingredient compatibility and nutritional balance for possible total of 40 points.

Here are some general guidelines on finished product skills the candidate needs to follow:

- Serving Methods and Presentation: *Hot Food Hot and Cold Food Cold!*** (including plates)  
Presentation is evaluated on correct temperatures of the items served, including the dishware, visible seasonings and garnishing, arrangements of items and overall aesthetic appeal of the presented items. Food is fresh and colorful, visibly seasoned, presented with some height, easy to eat and pleasing to the eye. Meat/fish slices are even, straight and evenly shingled. Items are placed closely together to help maintain temperature and to keep the plate from resembling a “smiling face” or “party-on-the-plate décor.” The use of white china is strongly suggested.
- Portion Size and Nutritional Balance:** Components of the meal are balanced so that the main item is complemented in size/amount by the accompanying garnish(es) and/or sauce. The candidate adheres to nutritional standards. The protein weight is within the set limits.
- Ingredient Compatibility:** Ingredient compatibility and nutritional balance are evaluated on the harmonious use of ingredients, cooking methods and ingredient colors, which follow guidelines for nutritional balance. Ingredient colors harmonize. Ingredient amounts are correctly portioned to give a perfect harmonization. Have any of the ingredients been duplicated?
- Flavor, Taste, Texture, and Doneness:** Flavor and texture are evaluated on the proper use of flavors and seasonings in every menu item and/or component, with a variety of contrasting food textures as presented for judging. The flavors are typically associated with the specific food ingredients in the menu and recipes are profound. For example, the duck broth tastes like duck. Doneness temperatures are correct. Stated vegetable cuts are correct. Stated cooking techniques have been correctly applied. The textures correspond to what was implied in the recipe. The flavor of the sauce or vinaigrette reflect what the recipe states and has the correct consistency. The correct degrees of caramelization has been shown.

## Practical Exam Guidelines

- Candidates are responsible for bringing all ingredients for the exam.
- Sanitation skills will be monitored at all times for compliance with standard rules.
- Sanitation infractions could lead to a failing grade.
- **Professional Uniform:** All candidates must wear white chef coat, white toque, black or black and white checkered pants, leather shoes, or clogs, and have clean apron.
- Candidates should present a typed menu to the examiners prior to the start of the exam.
- Cost of the menu and proposed selling price with recommended industry standard food cost percentage defined by candidate (form provided in appendix).
- Candidates must bring their own plates unless the test site has agreed to provide them.

### **Exam Time: 3 hours and 15-minute service window (for a total of 3 hours and 15 minutes)**

During the time allotted for the exam, candidates must prepare and exhibit the following skills, finish each according to industry standards and present final products to the evaluators.

#### **The candidate shall exhibit the following:**

Utilizing all the ingredients in this Market Basket, prepare a three-course menu, including appetizer/first course, soup and main course, all with appropriate accompaniments. Four portions of each course will be prepared and plated individually as for a la carte service.

A typed menu must be submitted to the examiner prior to the start of the exam. In addition to a copy of the menu, candidates must also submit the cost of the menu and proposed selling price with recommended industry standard food cost percentage defined by candidate.

Each ingredient must be used at least once. The amounts given are only suggested as a guideline. You may not need to use all the amounts that are listed.

## Market Basket:

- ½ pound, 26/30 shell on shrimp
- 1 pound carrot or root vegetable of choice
- Hearty Green
- 1 cup wine of choice
- 8 ounces button mushrooms
- 8 live oysters
- 1-2 pound pork tenderloin
- 8 ounces Barley or grain of choice (grain may be soaked overnight)
- 10 ounces prepared stock appropriate for menu
- 1 bulb (6-8 ounces) Fennel

## The three courses shall include:

- Appetizer course (hot or cold)
- Soup course (hot or cold) as part of a three-course meal
- Main course with accompanying vegetable and starch

## The meal must include at least:

- 4 classic knife cuts
- 1 sauce thickened with slurry
- 1 additional sauce of choice
- Main Course must be a composed course with proper balance
- Cooking methods must include
  - Poaching
  - Sautéing
  - Roasting

Effective Jan. 1, 2022:

- additional options to choose from under hearty greens
- reclassify oysters to include other bivalves, such as mussels, clams, scallops in shell

## Notes:

1. The candidate may add any supporting or “common kitchen” ingredients to the groceries that are needed.
2. Appropriate organization, safety and sanitation skills contribute greatly to each candidates’ success.
3. Candidates may not present their food outside of the service window, unless specifically instructed by the proctor or test administrator.
4. Candidates are encouraged to pre-marinate any proteins and serve those proteins at the exam, as long as the butchering and pre-marinating process is demonstrated during the exam. For example, the day before the exam, fabricate pork loin and marinate it for the following day. During the exam, demonstrate the process on another pork loin and then properly store the product for “future use.”

## Exam Results:

At the conclusion of a practical exam, candidates will receive both a verbal and written critique of their performance in each of the exam content areas. The lead evaluator for the exam will facilitate the review and will make written comments on the Practical Exam Candidate Written Critique Form. This will be provided to all candidates, both passing and failing. This will allow the candidates to review areas for development in the event they choose to retest. Candidates who do not pass the practical exam are allowed to retest per the retesting policy.

In addition to the Practical Exam Candidate Written Critique Form, which all candidates receive, those candidates who pass will receive an ACF Practical Exam Passing Form, which they will include with their final application form and written exam passing form to the ACF National Office.



Certified Chef de Cuisine (CCC)  
Menu Costing Form

Candidate Name: \_\_\_\_\_

ACF ID#: \_\_\_\_\_

Date: \_\_\_\_\_

Menu Item: \_\_\_\_\_ (example: Carrot Soup)

Total Yield: \_\_\_\_\_ (example: 2 quarts)

Portion Size: \_\_\_\_\_ (example: 6 oz)

Ingredient	Amount/Weight/Volume	Cost	Total
Example: Carrots, peeled and chopped	2 pounds	\$0.45/lb.	\$0.90
Chicken Stock	1 quart	\$5.24/gal	\$1.31
Heavy Whipping Cream	1 pt	\$3.29/qt	\$1.65
		Recipe Cost	\$3.86

Cost per serving : \_\_\_\_\_ ( example: \$0.36)

Food Cost Percentage: \_\_\_\_\_ (example: 28%)

Proposed Selling Price: \_\_\_\_\_ (example: \$3.99 (\$1.28 minimum))

Rationale (Optional): \_\_\_\_\_ (example: As the minimum selling price to achieve the target food cost is low, customers will not be opposed to spending \$3.99 for a 6 oz. serving of this item.)

## ACF CCC® Practical Exam Evaluator Scoresheet

ACF ID # (Candidate):		<b>Rating Scale</b>
Candidate Name:		Score competencies on a scale of 1-10 (increments of 0.5 only)
ACF ID # (Evaluator):		<b>1 - 2 Unacceptable</b> did not meet minimum quality expectations
Evaluator Name:		<b>3 - 4 Major Deficiencies</b> displayed major mistakes or many minor mistakes with little or no recovery
Location:		<b>5 - 7 Minor Deficiencies</b> displayed few mistakes and/or had a quick recovery
Date:		<b>7.5 - 10 Acceptable</b> displayed minimal/no mistakes with quick recovery

### DOMAIN I: Safety and Sanitation

 Acceptable 

 Unacceptable 

**COMMENTS (REQUIRED if Unacceptable)**

### DOMAIN II: Organizational Skills - 20%

Criteria		Score (1-10)	COMMENTS (Required if 5 and under)	
Mise en place/ Work flow				
Use of time			:01-4:59 (9 pts) 5:00-9:59 (8 pts) 10:00-14:59 (7 pts) 15:00-19:59 (6 pts)	20:00-24:59 (5 pts) 25:00-29:59 (4 pts) 30:00+ Failure <input type="checkbox"/>
Food storage				
Identifying ingredients/Using ingredients and recipe development				

### DOMAIN III: Craftsmanship Skills - 40%

Criteria		Score (1-10)	COMMENTS (Required if 5 and under)
Use of equipment/weighing and measuring			
Knife Handling/Butchering			

Rating Scale	
1 - 2	Unacceptable
3 - 4	Major Deficiencies
5 - 6	Minor Deficiencies
7 - 10	Acceptable

Candidate Name:	
Evaluator Name:	

### DOMAIN III: Craftsmanship Skills - 40% (cont.)

Criteria	Score (1-10)	COMMENTS (Required if 5 and under)
Preparing Sauces/Emulsification		
Fundamental Cooking Procedures/Methodologies		

### DOMAIN IV: Finished Product Skill - 40%

Criteria	Score (1-10)	COMMENTS (Required if 5 and below)
<b>Appetizer/First Course (hot or cold) -</b> Menu presentation/Achieving stated menu/Accurate costing		
Food placement/presenting food aesthetically, colorfully		
Achieving nutritional balance		
Choosing vessels		
Serving food at desired temperature		
Constructing profiles/Maintaining food integrity		
Developing flavor profiles		
Achieving desired textures and colors		
Determining doneness		

Rating Scale	
1 - 2	Unacceptable
3 - 4	Major Deficiencies
5 - 6	Minor Deficiencies
7 - 10	Acceptable

Candidate Name:	
Evaluator Name:	

### DOMAIN IV: Finished Product Skill - 40% (cont.)

Criteria		Score (1-10)	COMMENTS (Required if 5 and under)
<b>Soup Course (hot or cold) -</b> Menu presentation/Achieving stated menu/Accurate costing			
Food placement/presenting food aesthetically, colorfully			
Achieving nutritional balance			
Choosing vessels			
Serving food at desired temperature			
Constructing profiles/Maintaining food integrity			
Developing flavor profiles			
Achieving desired textures and colors			
Determining doneness			
<b>Main Course -</b> Menu presentation/Achieving stated menu/Accurate costing			
Food placement/presenting food aesthetically, colorfully			



Rating Scale	
1 - 2	Unacceptable
3 - 4	Major Deficiencies
5 - 6	Minor Deficiencies
7 - 10	Acceptable

Candidate Name:	
Evaluator Name:	

Achieving nutritional balance			
Choosing vessels			
Serving food at desired temperature			
Constructing profiles/Maintaining food integrity			
Developing flavor profiles			
Achieving desired textures and colors			
Determining doneness			

<b>Evaluator Signature:</b>
-----------------------------

**Market Basket**

- ½ pound, 26/30 shell on shrimp
- 1 pound carrot or root vegetable of choice
- Hearty Green, choose from: escarole, turnip greens, collard, swiss chard, kale, mustard greens or similar
- 1 cup wine of choice
- 8 ounces button mushrooms
- 8 live oysters or choose from: mussels, clams, scallops in shell
- 1-2 pound pork tenderloin
- 8 ounces Barley or grain of choice (may be soaked overnight)

- 10 ounces prepared stock appropriate for menu
- 1 bulb (6-8 ounces) Fennel

**The meal must include:**

- 4 classic knife cuts
- 1 sauce thickened with slurry
- 1 additional sauce of choice
- Main course must be a composed course with proper balance
- Cooking methods much include:
  - Poaching
  - Sauteing
  - Roasting



American Culinary Federation

# Step 1: Initial Application

American Culinary Federation, Inc. • Attention: Certification • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Once completed, either email to [certify@acfchefs.org](mailto:certify@acfchefs.org), or mail this form and payment to the address above.

## Personal Information

First Name: \_\_\_\_\_ MI: \_\_\_\_ Last Name: \_\_\_\_\_ ACF #: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Home Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

## Certification Level

Review the requirements on the next page and select the certification level you are applying for:

**Note:** Once application is approved you are eligible to take the written and practical exam. Certification must be completed within three years of approval. If certification is not complete within three years, reapplication will be required.

## Payment Information

Application fee includes: initial and final application fees, written exam fees and practical exam administration fees. It **does not** include the practical exam local host fees. If you are not eligible for a certification level, you will be refunded the application fee minus a \$50 processing fee for members and a \$100 processing fee for nonmembers.

\$250.00 ACF Member Application Fee

\$490.00 Non-Member Application Fee

I have enclosed a check made payable to the American Culinary Federation (ACF).

Please bill my:    Visa        MasterCard        Amex        Discover

Credit Card Number: \_\_\_\_\_ Exp Date: \_\_\_\_\_ CSC #: \_\_\_\_\_ Amount: \_\_\_\_\_

Billing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Name on Account: \_\_\_\_\_ Signature: \_\_\_\_\_

## Certification Agreement

With this application, I verify the information provided is truthful and accurate. I grant the ACF permission to investigate employment and education, and I release from liability all persons and companies supplying such information. I agree to adhere to the ACF Certification Code of Ethics, Designation Usage and policies of the certification program and agree to accept the ACF Certification Commission's determination on all certification decisions. Certification is awarded for five years and recertification is required to maintain certification designation. I acknowledge that false statements or misrepresentation may result in the revocation of this application and/or approved certification. I agree to allow ACF to share my certification accomplishment in ACF communications and with local newspapers and industry publications.

Check this box if you **do not** want your certification accomplishments included in ACF communications or shared with media.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Retention Policy:** Certification documents will be retained for seven years after certification expiration.



# American Culinary Federation

## Step 2: Final Application

American Culinary Federation, Inc. • Attention: Certification • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Once completed, either email to [certify@acfchefs.org](mailto:certify@acfchefs.org), or mail this form and payment to the address above.

### Personal Information

First Name: \_\_\_\_\_ MI: \_\_\_\_ Last Name: \_\_\_\_\_ ACF #: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Home Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Name (as it should appear on certificate): \_\_\_\_\_

Employer: \_\_\_\_\_ Job Title: \_\_\_\_\_

### Test Requirements

1. Written Exam (score valid for 2 years)

Location: \_\_\_\_\_ Date: \_\_\_\_\_ Pass Sheet Included: \_\_\_\_\_

2. Practical Exam (score valid for 1 year)

Location: \_\_\_\_\_ Date: \_\_\_\_\_ Pass Sheet Included: \_\_\_\_\_

### Certification Level

Select the certification level you are applying for:

\_\_\_\_\_

Check this box if you do **not** want your certification accomplishments included in ACF communications or shared with media.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Retention Policy:** Certification documents will be retained for seven years after certification expiration.



American Culinary Federation

# Employment Documentation Form

American Culinary Federation, Inc. • certify@acfchefs.org • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

The certification program of American Culinary Federation, Inc. (ACF) recognizes those individuals who have demonstrated that they meet the minimum standards set for each level of certification. Those who earn certification are viewed as highly competent, respected professionals who are knowledgeable in their positions.

Please complete the information below on behalf of the individual applying for certification. Acceptance into the ACF certification program is, in part, contingent on documentation and verification of past and present employment.

## Please type or print clearly

To: The ACF Certification Commission Date: \_\_\_\_\_

This letter will verify that \_\_\_\_\_ was employed by this establishment from \_\_\_\_\_ to \_\_\_\_\_.

His/Her official position/title during this period was \_\_\_\_\_, and he/she supervised a minimum of \_\_\_\_\_ full-time personnel in the performance of food preparation responsibilities.

## Duties and responsibilities

I attest that the above information is true and understand that any misinformation provided may adversely affect the candidacy of stated certification applicant.

Printed Name: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_ Email: \_\_\_\_\_ Title: \_\_\_\_\_

Name of Establishment: \_\_\_\_\_

Address of Establishment: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Signature: \_\_\_\_\_

**A blank copy of this form should be sent to each employer.**