

Certified Master Chef®

CANDIDATE HANDBOOK

SEGMENT 2



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Certification Overview and General Policies

Why become an ACF Certified Master Chef® (CMC®)?

Certification encourages the elevation of a culinary career path and/or position and the CMC represents the pinnacle of the certification process

Mission Statement

The Certified Master Chef® (CMC®) certification is designed to identify those chefs and inform the public of individuals who have demonstrated mastery of culinary competence and expertise through education, experience, knowledge, and skills consistent with the master chef level.

CMC® Purpose

ACF awards the title of Certified Master Chef® and its acronym (CMC®) to individuals meeting the educational, experience, and testing requirements for the certification. Only those chefs who have met all of the certification requirements are entitled to use the CMC® credential.

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 guides and strengthens the certification program through a rigorous accreditation process. This process is ongoing and adds value and credibility to all ACF certifications.

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 [800-624-9458](tel:800-624-9458).

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 Certification 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 certification code of ethics. Any action that violates the purpose and principles outlined by the certification code of ethics shall be considered unethical.

Ethics enforcement procedures are intended to permit a fair review of alleged violations of the ACF Certification 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 Certification 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

Welcome to Segment 2 of the ACF Certified Master Chef® Exam. Once a candidate successfully passes Segment 1 of the CMC Exam, he or she is eligible to register for Segment 2. This handbook outlines the requirements, parameters and procedures for this segment. If you have not yet completed Segment 1, please begin with that handbook, a PDF of which is available at www.acfchefs.org/Certify.

The Certification Process – Segment 2

- A candidate must pass Segment 1 of the ACF CMC® exam to be eligible to register for the Segment 2 exam.
- See Segment 1 handbook for eligibility requirements for the ACF CMC® exam and details on the first part of the exam.

Estimated Cost of Certification – Segment 2

- The practical exam fee is based on location site fees and food cost for the exam. Estimated cost for segment 2 of the exam is \$2,700 administrative fee plus the cost of food.
- Candidates will submit payments for the administrative fee to the ACF Certification Department based on the following guidelines:
 - \$1,200 exam registration deposit will be made when the exam dates are announced to pre-approved candidates.
 - \$1,500 balance is due 45 days prior to the exam.
 - All funds are non-refundable once the balance is paid.
- Food cost for the exam must be paid prior to the exam start. Once registered, candidates will be notified of food cost expense. Estimated food cost is \$1,200 for segment 2.

Certification Examinations

Purpose of Exams

The purpose of the CMC® exam is to objectively measure the knowledge and skill of a candidate in order to determine if the candidate can demonstrably meet the standards required for a Certified Master Chef. This standard is the mastery of the culinary craft.

Practical Exam Parameters:

The CMC® exam is divided into two sections. A candidate must successfully pass Section 1 with a score of 75% in order to progress and take Section 2. The scores from Section 1 will be carried over into Section 2 and the candidate must maintain a 75% in order to test in the Final Exam.

Each Section is limited to six candidates. Candidates will be notified of the exam sessions as soon as they are scheduled and places will be filled on a first come, first served basis. A deposit must be on file at the ACF National Office to ensure a candidate's place for each session.

Practical Exam Registration

To schedule the practical exam, contact the ACF Certification Department to confirm availability and to register. Payment must be made prior to the exam date.

Candidates will receive a registration confirmation after payment is processed.

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 and specific details about the testing facility.

Practical Exam Structure

- CMC® is divided into 8 Exam Majors or Categories.
- The Exam Majors leading to the final 2 Majors include:
 - Freestyle Cuisine
 - Healthy Cooking
 - Global Cuisine
 - Baking and Pastry
 - Buffet Catering
 - Classical Cuisine

- The Final Exam Majors include:
 - European Cuisine
 - Market Basket

Segment 2 Comprised of the Following Exam Majors

Day 1 – Buffet Catering - Part 1

Day 2 – Buffet Catering - Part 2

Classical Cuisine - Part 1

Day 3 - Classical Cuisine - Part 2

Day 4 – European Cuisine

Market Basket Final

Practical Exam Scoring

- Each exam major comprises of a practical exam that is scored by a panel of Certified Master Chefs® and all must be successfully passed to earn the designation.
- A passing score for each exam is 75% or above.
- Final passing score for the ACF CMC® exam is 75%.
- Each exam major is scored using the following weighted domain categories:
 - Kitchen Performance – 35%
 - Tasting and Presentation Assessment – 65%
- See Appendix 2 for score sheets

Practical Exam Retake Policy

A candidate that failed Segment 2 of the exam may retest. Both segments must be passed in order to earn the Certified Master Chef Designation.

ACF National Office reserves the option of scheduling segments at different locations other than the one originally tested, in efforts to reduce potential cost to the candidate. For planning/coordination purposes, candidates will be notified of the next scheduled Section 60 days prior to the exam.

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 examination process.

Appeals 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 examinations 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 CMC® 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.

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 examination 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. Each facility is required to have the following:

Hot and Cold Food Kitchen (At least six stations are required)

- 6 burner gas ranges
- Charbroiler in the common space
- 1 hand sink for every 2 stations
- Vegetable sink for every 2 stations
- 1 full-size standard oven per station
- Broiler in the common space
- Two 8-foot work tables for each station with under-counter shelving
- Additional general refrigerator and freezer space
- Observation windows on at least one side
- At least 2 additional ovens available
- Cold smoker in the common space
- 18 cubic ft. of refrigerator space in each station
- Additional small equipment in excellent working condition for each station
- Easily controlled entrances and exits
- One 4-quart mixer for each station
- Standard bake shop and pastry small wares to include cake forms, silpats, various cutters, rolling pins, cold mousse molds etc. In enough supply for the number of candidates.
- 1 triple beam or digital scale
- Community utensils and equipment in the same area
- Ample supply of appropriate cleaning equipment including brooms, mops, and paper towels
- One 12-quart mixer for each station
- 3 x 3 foot marble slab for every two stations
- Baker's deck ovens large enough to support the number of candidates all baking at once.
- 2 burners for station met by a common use pastry kitchen range
- 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 supplied in a common area (Appendix 3). 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 provide additional items in order to complete the set/station. **The Test Site Administrator shall notify the candidate of this requirement upon registration.**

Individual Equipment

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

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:

- Chinois
- Microwave
- Grill
- Proof box
- Fryer
- Food blender
- Food processors
- Food mixers
- Portion scales
- Measuring containers

Ingredients

Each Exam Major involves a “mystery box” of ingredients or a selection of dishes to fulfill the desired assessment of knowledge and competencies at the Mastery level. The candidate will be notified of the ingredients that must be used during the major or the dishes to be prepared, at a minimum of 10 hours before requisitions are due to the site.

Each site will provide a common kitchen to include the minimum ingredients listed in Appendix 4.

Apprentice

The host site is responsible for providing an apprentice for each candidate testing. The apprentices will not remain the same for the duration of the exam. Candidate interaction with the apprentice assigned will be evaluated during each Exam Major. With the help of the apprentice, the candidate is responsible to maintain their workstation along with all cleaning requirements including washing dishes.

Apprentices can perform the following tasks during the Exam Majors:

- Help set up and tear down, and assist in placement of ingredients and equipment
 - Place things in the refrigerator or freezer and deliver the finished plates to the evaluator table
 - Physically open the oven and insert or remove products as instructed by the chef
 - Use basic knife skills (peeling, dicing and cutting) in preparation for mise en place
 - Function as a timekeeper to enable the chef to remain on track
 - Keep the chef's equipment washed and stored in a sanitary manner
- * Under guidance and direction from candidate, apprentice may assist with plating (wiping plates and placing items)

Exam Majors

What to Expect

Throughout the Certified Master Chef® Exam process, candidates are expected to demonstrate an exceptional knowledge of fundamental cooking techniques. It is the responsibility of the candidate to ensure that a mastery of the culinary craft is demonstrated throughout the exam process.

According to Merriam Webster the definition of mastery is:

- a : possession or display of **great skill or technique**
- b : \ : command

Showcasing the above is the starting point for evaluation. The CMC exam is not an appropriate place for candidates to introduce new ideas and/or techniques.

Expect that the evaluation will start with professional correspondence and continue through how the station looks upon completion of each segment.

As a candidate for the Certified Master Chef® Exam, candidates are evaluated on the following areas based on the expectation of mastery: professionalism, organization, sanitation, preparation lists, ordering, menu writing, mise en place, butchery, culinary fundamentals, flavor development, execution, use of preparation time, team work, use of plating window, plating, product utilization, etc.

For example, exhibiting a high level of execution for an entrée will be evaluated based on ordering or handling of the protein provided,

*fabrication and yield. An understanding of product utilization, portioning, sanitation, appropriate cooking technique and plating are **expected**.*

Practicing to pass the test is not a successful philosophy. Having a true command of the craft is the basis for entering the exam, while executing them at the mastery level is the basis for passing the exam. We wish all candidates the best of luck in successfully earning the Certified Master Chef® Credential.

Evaluation of the Exam

The candidate's skills are evaluated during the examination period through frequent monitoring by the evaluators. Notes are made during the examination as references to the evaluation. Sanitation is scored overall as pass or fail. Points are calculated in various areas and a total numerical score is calculated. A candidate must score a 70% to pass any exam major. On the last day a candidate must score at 70% or higher to pass the morning segment and have a combined score of at least a 75% to pass the final day.

At the completion of most Exam Majors, candidates will be given a verbal explanation of their performance, which is used to document the results of the exam. The Test Administrator will give candidates a summary document of their performance at the conclusion of each Exam Major.

0-10 points will be awarded in each of the categories based on the following distribution:

Sanitation – Pass/Fail

Work Performance – Kitchen Score – 35%

- Cooking Techniques and Fundamentals – 40%
- Mise en Place/Organization – 15%
- Professionalism – 10%
- Utilization of Ingredients – 20%
- Work Flow – 15%

Tasting and Presentation – 65%

- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Constructing Profiles – Maintaining Food Integrity – 5%
- Developing Flavor Profiles – 40%
- Food Placement/Presenting Food – 10%
- Achieving Nutritional Balance/Plate Composition – 5%

Evaluation sheets are included in Appendix 2.

Buffet Catering

Objective

In alignment with classical and modern applications, the candidate is required to demonstrate the following competencies while satisfying the major requirements. The candidate will demonstrate an understanding of the functionality of the garde marger kitchen.

Competencies

The following competencies must be demonstrated through a cold, edible platter created by the candidate during the Exam Major.

1. Proper fabrication and utilization in line with garde marger philosophies
2. Harmonization of flavors while demonstrating a variety of cold kitchen techniques
3. Demonstration of portion control and uniformity in service
4. Understanding of platter composition for a formal buffet service as it relates to size, balance and presentation

Menu

Candidate will present an edible platter to serve 8 plus 4 individual plates for tasting that reflect a single serving from the platter. Menu will be assessed based on the use of a market basket containing the following:

- Two Primary Proteins
- One Secondary Protein
- Two Vegetable Items
- One Starch Based Item
- One Supplementary Item

Platter Requirements

- Three Different (ie: coarse grind, single meat, mousseline) Main Protein Preparations
- Two Individual Garnishes
 - Must stand alone in a hand held application
 - Flavors must align with main pieces
 - Can be a combination of protein, starch, carbohydrate, vegetable
- One Cold Salad
- Two Sauces
- Dough piece to be used on a main piece or garnish
- Aspic preparation served and flavored in an appropriate manner

The candidate is required to demonstrate the following skill sets on the platter:

Primary Components – Three different main protein preparations may include but not limited to:

- Emulsified Forcemeat
- Cured/Smoked/Pickled/Cornd/Salted
- Mousse/Mousseline
- Rillettes/Confit
- Headcheese/Brawn/Fromage de tete
- Jelly/Agar/Kanten
- Galantine/Ballottine
- Pate

Secondary Components – Each of the items listed must be demonstrated:

- Composed/Mixed Salad
- Sauces – May be selected from the following but not limited to:
 - Vinaigrette
 - Chutney
 - Compote
 - Aioli
 - Conserve
 - Marmalade
 - Relish
 - Salsa

Process

At a minimum of 10 hours ahead of start time, candidate will receive a market basket containing the above items. Some of each item must be used to avoid point deductions. All supporting ingredients must be submitted through the requisition form (Appendix 6) prior to the start of the exam.

Schedule

Before the Exam Major begins, candidates will attend a 1-hour briefing by the lead evaluator. During the briefing, candidates will have the opportunity to ask any final questions.

Segment 1

- Candidates will have 12 hours of station set up, kitchen preparation time and station clean up.
- During the 12 hour production segment all candidates start at the same time and have 12 hours.
- Candidates must leave the kitchen at the end of the 12 hours in a clean and ready state for the next day.
 - Clean up and storage of products must be done in the 12 hour time frame. No additional kitchen time will be allowed.

SAMPLE SCHEDULE - SEGMENT 1		
Candidate	Preparation Begins	Exit Kitchen
1	7:00 a.m.	7:00 p.m.
2	7:00 a.m.	7:00 p.m.

Segment 2

- The candidate will have 3 hours to finalize preparations and present all of their work at the closing of the time.
- 30 minutes will be provided to clean and exit the kitchen.

SAMPLE SCHEDULE - SEGMENT 2			
Candidate	Preparation Begins	Window Close	Exit Kitchen
1	8:00 a.m.	11:00 a.m.	11:30 a.m.
2	8:30 a.m.	11:30 a.m.	12:00 p.m.

Evaluation and Scoring

The Buffet Catering Exam Major will be evaluated by a panel of at least three current Certified Master Chefs®. Adherence to the mandatory competencies will be factored into the final exam Major Score. The presented menu is weighted evenly to make up the Tasting and Presentation Score. A combined score of 70% or above is needed to pass the Exam Major. Any candidate that scores below a 70% must retake the Exam Major.

Sanitation – Pass/Fail

Work Performance – Kitchen Score – 35%

- Cooking Techniques and Fundamentals – 40%
- Mise en Place/Organization – 15%
- Professionalism – 10%
- Utilization of Ingredients – 20%
- Work Flow – 15%

Tasting and Presentation – 65%

- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Maintaining Food Integrity – 15%
- Developing Flavor Profiles – 40%
- Food Placement/Presenting Food – 25%
- Achieving Nutritional Balance/Plate Composition – 15%

Timing

It is expected that candidates present all food within the time frame of the designated exam majors. If a candidate presents food once the window time has expired the following deduction will be taken off the final score for the exam major:

- 0-2 minutes over 2% deduction
- 2-5 minutes over 5% deduction

In the event that a candidate has not presented food within 5 minutes of their expired time, the dish/course will not receive a Tasting and Presentation score.

Equipment/Accommodations

During the Buffet Catering Exam Major, the following accommodations will be allowed to maximize performance of candidates to be used at candidate's discretion.

- Immersion circulators will be allowed during this major
 - Candidate is responsible for bringing their own circulator, water bath and vacuum sealer
- Candidates may bring in their own platter for service but only host facility china may be used for plating

Classical Cuisine

Objective

The candidate must demonstrate a clear understanding of fundamental preparation techniques under a restricted time. Fabrication of proteins, organization and knife skills will be evaluated to the highest standard.

Competencies

- Fabrication
- Organization and Planning

Menu

The candidate will have the ability to prepare mise en place for the Classical Exam Major. Candidate will fabricate proteins for the Fish course and Main course and begin the marinating of product that is necessary for the selected menu to serve 10 people, 4 individual plates and 6 servings for Russian service for the Classical Exam Major

Classical Exam - Complete Menu: To be determined by Lead Evaluator and will be drawn by the candidate–

- Consommé.
- Fish Course including garniture.
- Main Course including garniture.

During this exam major, the candidate is **not allowed** to combine any ingredients outside the scope of what is allowed

Process

During the pre-exam orientation, candidate will draw the complete menu for the classical exam major. They will have a minimum of 12 hours to return completed requisition. On the day of the exam major, the candidate will have 90 minutes to organize workstation, fabricate and marinate (if necessary) proteins. At the end of the time, candidates will leave their stations in an orderly manner to resume cooking on the next day.

Schedule

Before the exam major begins, candidates will attend a 1-hour briefing by the lead evaluator. During the briefing, candidates will have the opportunity to ask any final questions.

- Once the candidate receives their proteins and supplemental requisition, they will have 30 minutes to return any unused product.
 - *10 minutes after receiving market basket and requisition, the candidate will no longer be able to requisition additional items; only common pantry items will be accessible.*
- Candidates will have a total of 90 minutes of kitchen preparation time. 15 min set up, 15 min clean up
- At the end of the 2 hours, candidates will leave the kitchen in a sanitary manner with all product stored properly.
- On the next day, candidates will have no set up time, 3 hours of kitchen preparation time and a 20 minute service window to plate full menu.

Evaluation and Scoring

A minimum of three CMC Evaluators will assess the skills demonstrated by the candidate as they relate to the Classical Cuisine Exam major. Kitchen score (fabrication and workflow) for the Classical Cuisine Exam Major Part 1 will carry over into Part 2 (Execution and presentation) and be combined for one total kitchen score for the exam major. A minimum kitchen score of 70% is necessary to progress to section 2 of the Classical Exam Major.

Sanitation – Pass/Fail

Work Performance – Kitchen Score – 35%

- Cooking Techniques and Fundamentals – 40%
- Mise en Place/Organization – 15%
- Professionalism – 10%
- Utilization of Ingredients – 20%

- Work Flow – 15%

Tasting and Presentation – 65%

- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Maintaining Food Integrity – 15%
- Developing Flavor Profiles – 40%

Food Placement/Presenting Food – 25%

Achieving Nutritional Balance/Plate Composition – 15%

Timing

It is expected that candidates present all food within the time frame of the designated exam majors. If a candidate presents food once the window time has expired the following deduction will be taken off the final score for the exam major:

- 0-2 minutes over 2% deduction
- 2-5 minutes over 5% deduction

In the event that a candidate has not presented food within 5 minutes of their expired time, the dish/course will not receive a Tasting and Presentation score.

Equipment/Accommodations

No additional/special equipment necessary to execute dishes will be supplied by the exam site.

The Final Exam

Section 1 — European Cuisine

Objective

The candidate must demonstrate knowledge of European cuisines. The practical component of this discipline will be demonstrated by the preparation of three main dishes from three different regions. It is expected that the candidate demonstrate a knowledge representative of the traditions, philosophies and methodology of each cuisine. The methods of service and preparation should directly relate to the traditional integrity of the dish and demonstrate a mastery of the same by presenting the dishes in the style of a special occasion for that region.

Competencies

The lead evaluator will select three dishes from the following lists to be created by the candidate to demonstrate the following competencies:

1. Knowledge representative of the traditions, philosophies and methodology of each cuisine
2. Understanding of the service and preparation as it directly relates to the traditional integrity of the dish

Cuisine of Western Europe:

- Ratsherren mit Sauerkraut und Kartoffelkloesse – German – Grilling and Dumplings
- Riderrouladen mit Rotkohl und Bratkartoffeln – German – Braised and Fried
- Wienerschnitzel mit Gurkensalat und Kartoffelsalat – Austrian – Pan Fried
- Wiener Fiakergulash mit Nockerl – Austrian – Stewing and Spaetzle
- Züricher Geschnetzeltes mit Rosti – Swiss – Ragout and Rosti Potatoes
- Gebackene Forelle – Swiss – Baked
- Lekkerbek Met Ravigottesaus – Dutch – Deep Fried
- Waterzooi de Poulet – Dutch – Multi-Stage Cooking
- Carbonnade Flamande – Belgian – Stew
- Paling in 't Groen – Belgian – Soup/Stew
- Steak and Kidney Pie – English – Stewed and Baked

- Scottish Lamb Leg with Barley, Wilted Greens and Roast Roots – English – Roast
- Kroppkakor – Scandinavian – Dumplings
- Poronkärstys – Scandinavian – Sautéed

Cuisine of Eastern Europe:

- Ges Nadziewana Owocami – Polish – Roasted
- Kulebyaka/Coulibiac – Russian – Baking
- Golubtsi – Russian – Braised
- Pierogi – Slavic Countries (Poland, Czechoslovakia, Slovakia) – Dough-Making and Pan Fried
- Beef Strogonoff – Russian – Stew
- Chicken Kiev – Russian – Deep Fried
- Csirkepaprikás – Hungarian – Braised
- Szűztekercske – Hungarian – Braised

Cuisine of Western Mediterranean:

- Gnocchetti di Ricotta con Salsa di Fegatini e Noci – Italian – Farinaceous Cookery
- Paella de Marisco – Spanish – One-Pot Cookery and Rice Cookery
- Conejo a la Cazadora – Spanish – Stew
- Morcela – Portuguese – Combination Cookery
- Leitão Assado à Bairrada – Portuguese – Roasted

Menu

The candidate will create 6 portions of the selected dish from three of the regions. The candidate is expected to research each dish and present it in a composed manner suitable for a festive occasion. Six portions will be presented in the manner appropriate for the region/cuisine:

- Main Dish one
- Main Dish two
- Main Dish three

Process

At a minimum of 10 hours before the exam, the candidate will receive the selected dishes to prepare. A menu along with a requisition must be submitted for supplemental ingredients at the pre-determined time.

Schedule

Before the Exam Major begins, candidates will attend a 1 hour briefing by the lead evaluator. During the briefing, candidates will have the opportunity to ask any final questions.

- Candidates will have 15 minutes to set up their station. During this time no food will be handled.
- At the end of the 15 minutes, candidates will receive their market baskets and food requisitions.
 - 10 minutes after receiving market basket and requisitions, the candidate will no longer be able to requisition more items, only common pantry items will be accessible.
- Candidates will have 4 hours of kitchen preparation time.
- At the end of the 4 hours, candidates will have a 30 minute service window to plate all three main dishes.
- The candidate will have 30 minutes to clean the work area and exit the kitchen.

Evaluation and Scoring

The European Cuisine Exam Major will be evaluated by a panel of at least three current Certified Master Chefs®. Adherence to the mandatory competencies will be factored into the final exam Major Score. Each of the three dishes are weighted evenly to make up the Tasting and Presentation Score.

A candidate must score a 70% to pass any exam major. On the last day a candidate must score at 70% or higher to pass the morning segment and have a combined score of at least a 75% to pass the final day.

Sanitation – Pass/Fail

Work Performance – Kitchen Score – 35%

- Cooking Techniques and Fundamentals – 40%
- Mise en Place/Organization – 15%
- Professionalism – 10%
- Utilization of Ingredients – 20%
- Work Flow – 15%

Tasting and Presentation – 65%

- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Maintaining Food Integrity – 15%
- Developing Flavor Profiles – 40%
- Food Placement/Presenting Food – 25%
- Achieving Nutritional Balance/Plate Composition – 15%

Timing

It is expected that candidates present all food within the time frame of the designated exam majors. If a candidate presents food once the window time has expired the following deduction will be taken off the final score for the exam major:

- 0-2 minutes over 2% deduction
- 2-5 minutes over 5% deduction

In the event that a candidate has not presented food within 5 minutes of their expired time, the dish/course will not receive a Tasting and Presentation score.

Equipment/Accommodations

Any additional/special equipment necessary to execute dishes will be supplied by the exam site.

The Final Exam

Section 2 — Market Basket

Objective

To evaluate the candidate's ability to write and prepare a menu within specific time constraints at the highest level by demonstrating the mastery of all culinary foundational skills. All kitchen activities will be thoroughly scrutinized and evaluated with the prescribed mastery in mind. It is fully expected that a mastery of cooking methodology, fabrication and craftsmanship will be demonstrated during the cooking period. The end result will be expected to exemplify these standards to the fullest extent of plating, taste and finishing skills.

Competencies

The final Exam Major will assess

1. Menu methodology
2. Understanding and appreciation of ingredients and their compatibility
3. Knowledge of flavor progression
4. Mastery of culinary foundational skills

Menu

The candidate will be presented with a market basket of ingredients comprised of the following categories in which each ingredient must be used to some extent:

- Two Seafood Items
- Two Other Proteins
- Seven Vegetable Items
- Three Starch based Items
- One Supplemental Item
- One Variety of Lettuce

Candidates will present a 5-course menu comprised of six portions individually plated.

The menu must include a total of five courses containing a fish course, main course and a dessert. The candidate may choose the remaining courses in the progression. One of the five courses must meet the requirements of a lacto-ovo vegetarian diet.

Process

At the end of section 1 of the final exam (European Cuisine), the candidate will have a 30 minute break. At the end of the 30 minutes, the candidate will be presented with the market basket and the Market Basket Exam Major time will begin. A five-course menu must be submitted within 30 minutes from the candidate's start time.

Schedule

Before the Exam Major begins, candidates will attend a 1 hour briefing by the lead evaluator. During the briefing, candidates will have the opportunity to ask any final questions.

- Candidates will have 30 minutes to write menu and submit.
 - If candidate does not utilize the entire 30 minutes, they may begin preparation.
 - Additional food requisition may be submitted within 1 hour of start time.
- Candidates will have 4 hours of kitchen preparation time.
- At the end of the 4 hours and 30 minutes, candidates will have a 30 minute service window to plate all five courses.
- The candidate will have 30 minutes to clean the work area and exit the kitchen.

Evaluation and Scoring

The Market Basket Exam Major will be evaluated by a panel of at least three current Certified Master Chefs®. Adherence to the mandatory competencies will be factored into the final exam Major Score. Each of the three dishes are weighted evenly to make up the Tasting and Presentation Score.

A candidate must score a 70% to pass any exam major. On the last day a candidate must score at 70% or higher to pass the morning segment and have a combined scored of at least a 75% to pass the final day.

Sanitation – Pass/Fail

Work Performance – Kitchen Score – 35%

- Cooking Techniques and Fundamentals – 40%
- Mise en Place/Organization – 15%
- Professionalism – 10%
- Utilization of Ingredients – 20%
- Work Flow – 15%

Tasting and Presentation – 65%

- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Maintaining Food Integrity – 5%
- Developing Flavor Profiles – 40%
- Food Placement/Presenting Food – 10%
- Achieving Nutritional Balance/Plate Composition – 5%

Timing

It is expected that candidates present all food with in the time frame of the designated exam majors. If a candidate presents food once the window time has expired the following deduction will be taken off the final score for the exam major:

- 0-2 minutes over 2% deduction
- 2-5 minutes over 5% deduction

In the event that a candidate has not presented food within 5 minutes of their expired time, the dish/course will not receiving a Tasting and Presentation score.

Equipment/Accommodations

During the Market Basket Exam Major, the following accommodations will be allowed to maximize performance of candidates to be used at candidate's discretion.

- Immersion circulators will be allowed during this major
 - Candidate is responsible for bringing their own circulator, water bath and vacuum sealer

SAMPLE SCHEDULE					
NORTHERN EUROPEAN CUISINE - SEGMENT 1					
Candidate	Enter/Set up	Preparation	Window Open	Window Close	Exit Kitchen
1	8:15 a.m.	8:30 a.m.	12:30 p.m.	1:00 p.m.	1:30 p.m.
2	8:45 a.m.	9:00 a.m.	1:00 p.m.	1:30 p.m.	2:00 p.m.
MARKET BASKET - SEGMENT 2					
Candidate	Enter	Menu Due	Window Open	Window Close	Exit Kitchen
1	2:00 p.m.	2:30 p.m.	6:30 p.m.	7:00 p.m.	7:30 p.m.
2	2:30 p.m.	3:00 p.m.	7:00 p.m.	7:30 p.m.	8:00 p.m.

Official Announcement of Certification

Candidates that successfully pass the CMC® exam will be presented with their certificate on final day of the exam. **CMC® 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 certify@acfchefs.net.

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., stationery, 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.

Recommended Resources

Le Guide Culinaire

Author: Auguste Escoffier
and HL Cracknell
Publisher: J. Wiley & Sons
Pub. Date 2011

Modernist Cuisine – The Art and Science of Cooking

Author: Nathan Myhrvold
Pub. Date 2011

On Food and Cooking

Author: Harold McGee
Publisher: Scribner
Pub. Date 2004

Buffets and Receptions

Author: Albin Abelanet
Pub. Date 1983

The Professional Pastry Chef

Author: Bo Friberg
Pub. Date 2002

Garde Manger: The Art and Craft of the Cold Kitchen

Author/Publisher: The Culinary Institute of America (CIA)
Pub. Date 2012

*Classical and Contemporary Italian Cooking
for Professionals*

Author: Bruno H. Ellmer C.M.C
Publisher: J. Wiley & Sons
Pub. Date 1990

Foods of the World Series

Volumes: 1-8, 10, 23
Publisher: Time Life
Pub. Date 1961-1968

The Thrill of the Grill

Author: Chris Schlesinger and John Willoughby
Pub. Date 1990

The Encyclopedia of Cajun and Creole Cuisine

Author: Chef John D. Folse CEC, AAC
Pub Date 2008

*American Regional Cuisine: A Coast-to-Coast Celebration of the
Nation's Culinary Diversity*

Author/Publisher: The International Culinary Schools at The Art
Institutes
Pub Date 2006

The Professional Chef, 7th edition

Author/Publisher: The Culinary Institute of America (CIA)
Pub. Date 2001

Culinaria the Caribbean: A Culinary Discovery

Author: Rosemary Parkinson
Pub. Date 1999

Cooking of South-West of France

Author: Paula Wolfert
Pub Date 2005

Appendices

Recommended Wine Education and Accepted Certifications

American Culinary Federation, Inc. • 180 Center Plaza Way • St. Augustine, FL 32059 • Toll-free: (800) 624-9458 • Fax: (904) 943-0911 • www.acfchef.org

Society of Wine Educators – Certified Specialist of Wine (CSW)
<http://www.societyofwineeducators.org/index.php/certified-specialist-of-wine>

Wine and Spirit Education Trust – WSET Level II (15 Hours) – Level III (42 hours)
<https://www.wsetglobal.com/>

American Wine Expert – Napa Valley Wine Academy
<https://napavalleywineacademy.com/>

International Wine Guild – Multiple Courses Available
<http://www.internationalwineguild.com/>

Recommended Wine Education & Accepted Certifications
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Healthy-v01

Tasting Score Sheet
HEALTHY COOKING

Candidate Number: _____ Date: _____

Appetizer	Criteria	Score 1-20	Weight	Awarded Points
Serving Method	Portion Size and Nutritional Guidelines		15%	0
Cooking	Cooking fundamentals - knife skills, cooking methods, temperature & doneness		15%	0
Methodology	Preparation/compatibility		15%	0
Flavor/Taste	Taste - Balance		40%	0
Presentation	Serving Method & Presentation: Plate		7.5%	0
	Serving Method & Presentation: Platter		7.5%	0
		Course Total	25%	0

Salad	Criteria	Score 1-20	Weight	Awarded Points
Serving Method	Portion Size and Nutritional Guidelines		15%	0
Cooking	Cooking fundamentals - knife skills, cooking methods, temperature & doneness		15%	0
Methodology	Preparation/compatibility		15%	0
Flavor/Taste	Taste - Balance		40%	0
Presentation	Serving Method & Presentation: Plate		7.5%	0
	Serving Method & Presentation: Platter		7.5%	0
		Course Total	25%	0

Main	Criteria	Score 1-20	Weight	Awarded Points
Serving Method	Portion Size and Nutritional Guidelines		15%	0
Cooking	Cooking fundamentals - knife skills, cooking methods, temperature & doneness		15%	0
Methodology	Preparation/compatibility		15%	0
Flavor/Taste	Taste - Balance		40%	0
Presentation	Serving Method & Presentation: Plate		7.5%	0
	Serving Method & Presentation: Platter		7.5%	0
		Course Total	25%	0

Dessert	Criteria	Score 1-20	Weight	Awarded Points
Serving Method	Portion Size and Nutritional Guidelines		15%	0
Cooking	Cooking fundamentals - knife skills, cooking methods, temperature & doneness		15%	0
Methodology	Preparation/compatibility		15%	0
Flavor/Taste	Taste - Balance		40%	0
Presentation	Serving Method & Presentation: Plate		7.5%	0
	Serving Method & Presentation: Platter		7.5%	0
		Course Total	25%	0

Tasting Scores #REF!

Score Sheets
[Click here](#)

China & Platter Inventory

American Culinary Federation
 The Standard of Excellence for Chefs

China & Platter Inventory
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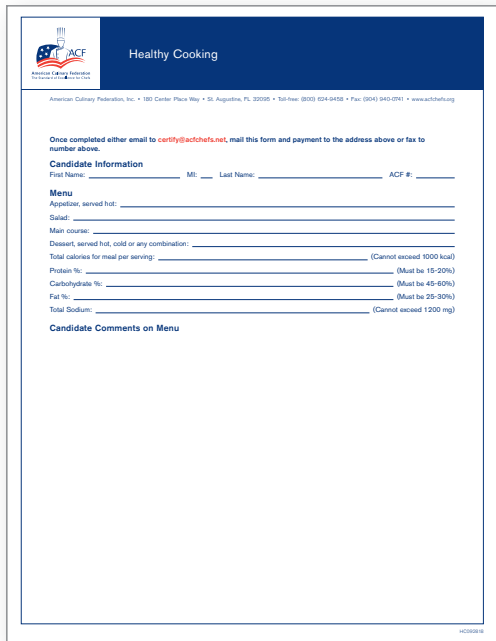
Base Product Availability

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Produce		
Vegetables	Lettuce - Spinach, Leaf	Herb - Dill
Artichokes - Baby	Lettuce - Watercress	Herb - Mint
Artichokes - Globe	Melons - Seasonal	Herb - Chives
Asparagus - Green - Standard	Melons - Shikake-AY (3# ea)	Herb - Parsley - Flat Leaf
Avocado - Hass - 60 ct	Melons - White, Button	Herb - Rosemary
Beans - Haricots Verts	Melons - White, Medium	Herb - Sage
Beans - Golden (25#)	Onion - Candy	Herb - Tarragon
Beans - Red (25#)	Onion - Green	Herb - Thyme
Cabbage - Brussel Sprout	Onion - Leek	Produce - Fruit
Cabbage - Green	Onion - Pearl	Apples - Fuji (100 ct)
Cabbage - Napa	Onion - Red	Apples - Granny Smith (100 ct)
Cabbage - Red	Onion - Yellow	Apples - Honey Crisp (100 ct)
Cabbage Savoy	Peas	Bananas
Carrots - Baby - 1/2 on	Peppers - Green Bell (48 ct)	Berries - Blueberry (12 - 5 pt)
Carrots - Bunch	Peppers - Red Bell (11 lb)	Berries - Raspberry (12 - 5 pt)
Cauliflower (12 ct)	Peppers - Yellow Bell (11 lb)	Berries - Strawberry (12 - 1 pt)
Cauliflower (24 ct)	Potatoes - Fingerling (50#)	Citrus - Blood Orange
Celery Root	Potatoes - Red - B size	Citrus - Grapefruit - Ruby Red (86 ct)
Chiles - Habanero	Potatoes - Russet Idaho - 50 ct	Citrus - Lemon (125 ct)
Chiles - Jalapeno	Potatoes - Tater Gold - Medium	Citrus - Lime (48 ct)
Chiles - Serrano	Radish - Daikon	Citrus - Orange Navel (88 CT)
Corn	Radish - Red	Grapes - Red Seedless
Cucumbers - English Seedless	Shallots - White	Kiwifruit
Eggplant - Standard Purple	Squash - Hard - Acorn	Mango (9-12 ct)
Fennel	Squash - Hard - Butternut	Melons - Cantaloupe (12 ct)
Garlic - white bulb	Squash - Hard - Spaghetti	Melons - Honeydew (6 ct)
Ginger - Root	Squash - Yellow	Melons - Watermelon - Seedless
Greens - Swiss Chard	Squash - Zucchini - Green	Pears - Bartlett (100 ct)
Horsedial Root	Tomato - Cherry	Pears - Bosc (100 ct)
Kohlrabi	Tomato - Heart	Pears - D'Anjou (100 ct)
Lettuce - Anjou/Baby	Tomato - Roma	Pineapple (8 ct)
Lettuce - Belgian Endive - RG	Tomato - Vine ripe (11#)	Plantains
Lettuce - Frisée	Turkey	Juice - Fresh
Lettuce - Hydro Blaton - GR	Herbs	Apple Cider
Lettuce - Macho	Herb - Basil, Green	Orange Juice, Fresh
Lettuce - Radicchio/Treviso	Herb - Basil, Thai	
Lettuce - Red Oak	Herb - Chervil	
Lettuce - Romaine	Herb - Cilantro	
Lettuce - Spinach, Baby		

Common Kitchen Ingredients
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Appendices



Healthy Cooking

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Once completed either email to certify@acfchefs.net, mail this form and payment to the address above or fax to number above.

Candidate Information
First Name: _____ MI: _____ Last Name: _____ ACF #: _____

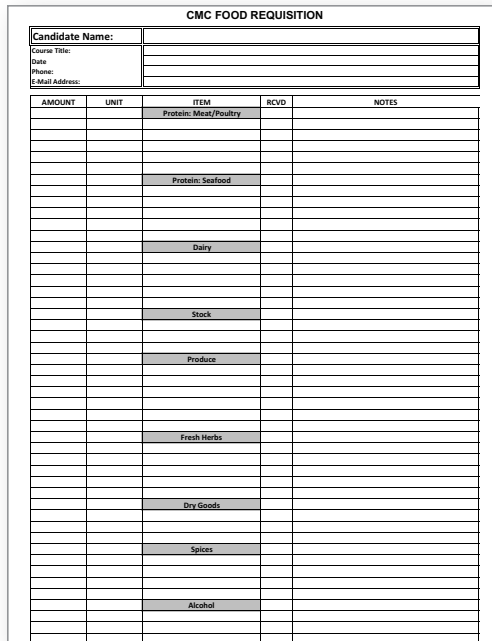
Menu
Appetizer, served hot: _____
Salad: _____
Main course: _____
Dessert, served hot, cold or any combination: _____
Total calories for meal per serving: _____ (Cannot exceed 1000 kcal)

Protein %: _____ (Must be 15-20%)
Carbohydrate %: _____ (Must be 45-60%)
Fat %: _____ (Must be 25-30%)
Total Sodium: _____ (Cannot exceed 1200 mg)

Candidate Comments on Menu

Healthy Cooking Cover Sheet

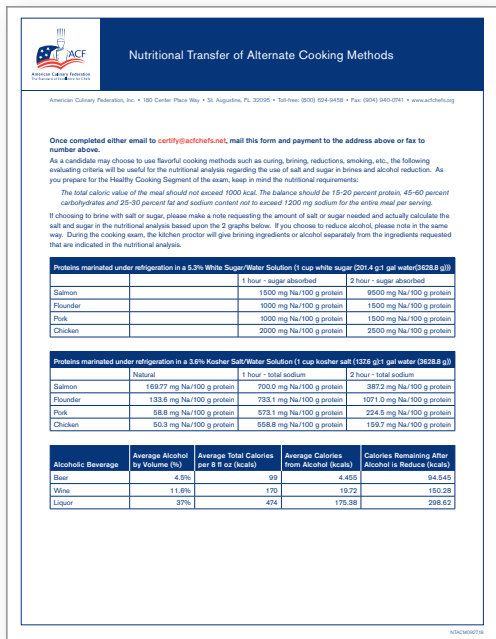
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AMOUNT	UNIT	ITEM	RCVD	NOTES
		Protein: Meat/Poultry		
		Protein: Seafood		
		Dairy		
		Stock		
		Produce		
		Fresh Herbs		
		Dry Goods		
		Spices		
		Alcohol		

Requisition List

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Nutritional Transfer of Alternate Cooking Methods

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Proteins marinated under refrigeration in a 5% White Sugar/Water Solution (1 cup white sugar (201.4 g), 1 gal water (3628.8 g))

	1 hour - sugar absorbed	2 hour - sugar absorbed
Salmon	4500 mg Na/100 g protein	6500 mg Na/100 g protein
Flounder	1000 mg Na/100 g protein	1500 mg Na/100 g protein
Pork	1000 mg Na/100 g protein	1500 mg Na/100 g protein
Chicken	2000 mg Na/100 g protein	2500 mg Na/100 g protein

Proteins marinated under refrigeration in a 3.6% Kosher Salt/Water Solution (1 cup kosher salt (127.6 g), 1 gal water (3628.8 g))

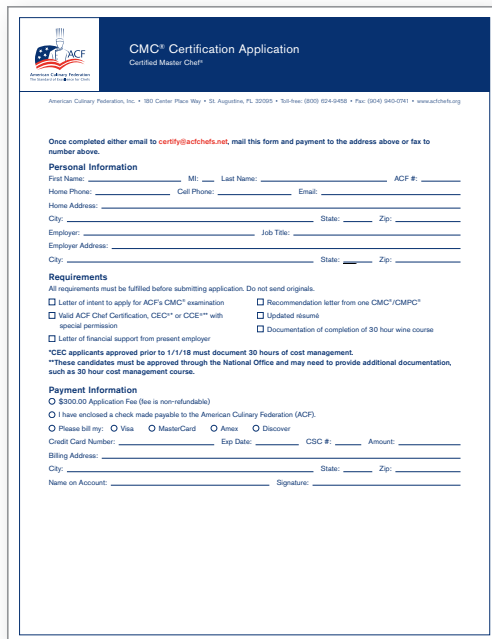
	1 hour - total sodium	2 hour - total sodium
Salmon	16277 mg Na/100 g protein	17000 mg Na/100 g protein
Flounder	1335 mg Na/100 g protein	1731 mg Na/100 g protein
Pork	568 mg Na/100 g protein	573 mg Na/100 g protein
Chicken	503 mg Na/100 g protein	558 mg Na/100 g protein

Alcoholic Beverage

Alcoholic Beverage	Average Alcohol by Volume (%)	Average Total Calories per 8 fl oz (kcal)	Average Calories from Alcohol (kcal)	Calories Remaining After Alcohol is Reduced (kcal)
Beer	4.9%	99	4.455	94.545
Wine	11.6%	170	19.72	150.28
Liquor	37%	474	175.58	298.62

Nutritional Transfer of Alternate Cooking Methods

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CMC[®] Certification Application
Certified Master Chef[®]

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Once completed either email to certify@acfchefs.net, mail this form and payment to the address above or fax to number above.

Personal Information
First Name: _____ MI: _____ Last Name: _____ ACF #: _____
Home Phone: _____ Call Phone: _____ Email: _____
Home Address: _____
City: _____ State: _____ Zip: _____
Employer: _____ Job Title: _____
City: _____ State: _____ Zip: _____

Requirements
All requirements must be fulfilled before submitting application. Do not send originals.

Letter of intent to apply for ACF's CMC[®] examination Recommendation letter from one CMC[®]/CMPC[®]
 Valid ACF Chef Certification, CEC[®] or CCE[™] with special permission Updated resume
 Letter of financial support from present employer Documentation of completion of 30 hour wine course

*CEC applicants approved prior to 1/1/18 must document 30 hours of cost management.
**These candidates must be approved through the National Office and may need to provide additional documentation, such as 30 hour cost management course.

Payment Information
All requirements must be fulfilled before submitting application. Do not send originals.

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: _____

CMC Certification Application

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