

### Overview

ACF is the nation's leader in offering educational resources, training, and certificate programs to enhance professional growth for all current and future chefs. ACF recognizes the significant interest in the addition of tetrahydrocannabinol (THC) and cannabidiol (CBD) in food and drink products across the nation.

The Food and Drug Administration (FDA) is aware of the use of THC and CBD in food and drink and has held that the use of both compounds in food and drink is illegal. Despite that fact, 33 states and the District of Columbia have legalized medical marijuana and 10 of those states, including the District of Columbia, have legalized recreational marijuana, resulting in a proliferation of THC and CBD containing products. In order to fill the gap in regulation, some states have begun adopting independent strategies for handling THC and CBD in food and beverages. There remains, however, an information gap with respect to food safety and preparation as it relates to THC and CBD infused products.

The Specialization Certificate in Culinary Cannabis and Edibles demonstrates an applicant's proficiency on the skills, knowledge and competencies for safely handling culinary cannabis and edibles. This exam was written and reviewed by industry- recognized subject matter experts.

### Disclaimer

The exam is solely for educational and general informational purposes for culinary professionals and is not intended to provide legal advice to participants. The exam is not intended to be an industry standard or represent ACF's endorsement of any illegal activity.

ACF does not promote the illegal use, production, distribution, or marketing of THC/CBD, including in food or drink, which may violate federal and/or state law, nor does ACF endorse or make any representations regarding the health, nutritional value or safety regarding the use of THC/CBD in food products and ingestibles.

By enrolling in this exam, the applicant agrees to the following:

- Indemnify and hold ACF, and its respective officers, directors, members, employees and agents, harmless from any loss or damage (or claim thereof), including reasonable attorneys' fees, resulting from the use of the exam and/or certificate;
- ACF, and its respective officers, directors, members, employees and agents, makes no representations or warranties of any kind, express or implied, about the completeness, accuracy, reliability, or suitability with respect to the exam or the information provided for any purpose. ACF disclaims any liability for any claims, losses, or damages in connection with use or reliance upon the exam and/or the certificate; and
- Accept any risks associated with the exam.

### Eligibility

Candidates must supply documentation verifying completion of:

- Current ServSafe certification  
OR
- 8 hours in food safety and sanitation taken within the last five years

### Exam Outline

The exam is to be completed within 90 minutes and consists of 100 question within the following specifications:

- Plant Anatomy - 10 questions
- Storing and Cooking - 10 questions
- Concentrates and Extracts - 10 questions
- Endocannabinoid System - 20 questions
- Terpenes – 15 questions
- Math and Potency – 10 questions
- Safety – 25 questions

Applicants must pass the exam with 75 percent to earn the Specialized Certificate in Culinary Cannabis and Edibles.

### Price

ACF members/partners	\$95
Non-members	\$125

### Process

1. Applicants will submit verification document information at:  
<https://form.jotform.com/222005103403029>
2. Applicants will purchase exam in ACF Online Learning Center – [www.acfchefs.org/LEARN](http://www.acfchefs.org/LEARN)
3. Applicant has the opportunity to re-test within 30 days should he or she not pass the first time.
4. Upon passing the exam, applicant will earn the ACFEF Specialized Certificate in Culinary Cannabis and Edibles, available to print or download from the ACF Online Learning Center.

### Resource Materials

- Cervantes, J., Quesada, F. B. V. F., Gardner, F., McPartland, J., & Miller, S. (2015). *The Cannabis Encyclopedia: The Definitive Guide to Cultivation & Consumption of Medical Marijuana* (1st ed.). Zaltbommel, Netherlands: Van Haren Publishing.
- Editors of MUNCHIES. (2018). *Bong Appétit: Mastering the Art of Cooking with Weed [A Cookbook]*. California: Ten Speed Press.
- Hua, S., & Carroll, C. (2018). *Edibles: Small Bites for the Modern Cannabis Kitchen*. San Francisco, California: Chronicle Books.
- Montrose, M. (2019). *Interpening: The Art and Science of the Cannabis Sommelier*. Virginia: Trichome Institute.

### Sample Questions:

1. What ingredient can help assuage the paranoia brought on by too much THC?
  - a. Black peppercorn
  - b. Sage
  - c. Mint
  - d. Sea salt
2. 550 milligrams of cannabis is equivalent to how many grams?
  - a. 0.55 grams
  - b. 5 grams
  - c. 5.5 grams
  - d. 55 grams
3. What part of the cannabis plant is typically ground and rolled into a joint or smoked in a pipe?
  - a. Trim
  - b. Flower
  - c. Fan leaves
  - d. Trichomes
4. THC is found in \_\_\_\_\_ variations with slight differences in chemical structure.
  - a. 5
  - b. 7
  - c. 9
  - d. 12

5. There are 12 servings in a recipe. The recipe calls for 10.25 g of infusion and the potency of your canna butter is 8.2 mg THC/g. What will the approximate dosage of each serving be?
- 1 mg THC
  - 3 mg THC
  - 5 mg THC
  - 7 mg THC

### Answer Key

1. A
2. A
3. B
4. C
5. D