Specialized Certificate: Personal Chef
Reference Guide

Overview

The American Culinary Federation (ACF) is the nation's leader in offering educational resources, training, and certificate programs to enhance professional growth for all current and future chefs.

Earners of the Specialized Certificate for Personal Chefs have demonstrated they have reached a benchmark of knowledge required of personal chefs. This exam was written and reviewed by industry- recognized subject matter experts and covers safety and sanitation, culinary nutrition, food preparation and personal chef management concepts.

Eligibility

Candidates must supply documentation verifying completion of:

- Current ServSafe certificate or equivalent
  OR
- 8 hours in food safety and sanitation taken within the last five years
  OR
- Current ACF certification, any level

Exam Outline

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

- Personal Chef Management
  - Food Costing
  - Marketing
  - Problem Solving, Time Management and Decision Making
- Cooking
  - Product Identification
  - Cooking Methods and Techniques
  - Equipment
  - Fabrication
  - Presentation
  - Recipe and Menu Development
- Baking and Pastry
  - Baking Methods and Techniques
  - Equipment
  - Presentation
  - Formulas, Weights, Measurements
- Safety and Sanitation
  - Food and Product Handling
  - Laws and Regulations
- Nutrition
  - Allergies
  - Dietary Considerations and Guidelines

Applicants must pass the exam with 75 percent to earn the Specialized Certificate: Personal Chefs.

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Price

ACF members/partners	$95
Non-members	$125

Process

1. Applicants will submit verification documents information at: https://form.jotform.com/222005103403029

2. Applicants will purchase exam in ACF Online Learning Center – www.acfchefs.org/OLC.

3. Applicant can purchase additional attempts through the ACF Online Learning Center should they not pass the first time.

4. Upon passing the exam, applicant will earn their ACF Specialized Certificate: Personal Chefs to print or download from the Learning Center, completed tab, in the ACF Online Learning Center. Earners will receive an email within five business days to accept their digital badge from Credly.

Recommended Reference Materials

- Culinary Nutrition, 30 hour, ACF Online Learning Center, www.acfchefs.org/LEARN
- Safety and Sanitation, 30 hour, ACF Online Learning Center, www.acfchefs.org/LEARN
- Nutrition for Foodservice and Culinary Professionals, 9th edition, Drummond, B. and Brefere, L., John, published by Wiley & Sons, Inc.
- ServSafe Coursebook, 7th edition, National Restaurant Association, published by Prentice Hall.
- On Food & Cooking, McGee, H., published by Scribner
- The Professional Personal Chef: The Business of Doing Business as a Personal Chef, Wallace, F., published by Wiley & Sons, Inc.

Sample Questions:

Purchase the practice exam on the ACF Online Learning Center at www.acfchefs.org/OLC for more questions following the exam format.

1. Of the following choices, which word would generally be a requirement for your incorporated personal chef service?
    a. Chef
    b. Personal
    c. Service
    d. Limited

2. What are the two ways in which flavoring agents can be concentrated?
    a. Brewed or fermented
    b. Extraction or distillation
    c. Freeze dried or chemically produced
    d. Aged or dehydrated

3. Which of the following foods do not ever contain cholesterol no matter how high their saturated fat content?
    a. Meat
    b. Fish
    c. Shellfish
    d. Vegetables

4. What can protect you, as the business owner, in the event you are unable to operate your business?
    a. Workman's compensation
    b. Liability insurance
    c. Disability insurance
    d. Bonding

5. In baking formulas requiring the use of a chemical leavener, which other ingredient is required when using baking soda instead of baking powder?
    a. Hot water
    b. Sweeteners, like honey or sugar
    c. Emulsified shortening
    d. Acidic ingredient, like buttermilk

Answer Key

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