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# Certified Culinary Educator® CANDIDATE HANDBOOK

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- * Updated 7/30/2020 with new written exam outline and references.
- * Updated 10/1/2020 with new passing scores for the written exam.

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Certification Overview and General Policies

Why become an ACF Certified Culinary Educator® (CCE®)?
With thousands of chefs competing in the job market, it is essential to prove culinary competency. Certification through the American Culinary Federation demonstrates skill, knowledge, and professionalism to the foodservice industry. Certification encourages elevation of culinary career path and/or position.

Certification shows employers that a Certified Culinary Educator® has reached a benchmark of skills and culinary experience with high standards for food preparation. It shows working knowledge of culinary nutrition, food safety and sanitation, and supervisory management has been demonstrated. The certificant is in control of their professional development and career, and this increased quality, knowledge, and motivation is passed on to other staff. Certification reassures consumers that the food they eat is prepared to the highest standard.

Mission Statement
The Certified Culinary Educator® (CCE®) certification is designed to identify those chefs and inform the public of individuals who have demonstrated a standard level of culinary competence and expertise through education, experience, knowledge, and skills consistent with the executive chef level.

CCE® Purpose
ACF awards the title of Certified Culinary Educator® and its acronym (CCE®) 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 CCE® 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 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 888-817-5344.

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

Step 1: Determine Eligibility

Rationale: A job task analysis for the CCE Certification level indicates that the eligibility requirements, including education and work experience, are valid indicators or competence within the culinary education field.

Eligibility requirements are based on the knowledge and skills that will be minimally necessary in order for them to successfully pass the exams.

- **Documentation of Educator Work History**
  
  A letter from the candidate’s school documenting a minimum of 1200 student contact teaching hours an accredited post-secondary level is required.

- **Documentation of Culinary Work History**
  
  A candidate should show a minimum of two years’ work experience as a Chef de Cuisine or Working Pastry Chef in charge of food production in a foodservice operation. A candidate should have supervised at least two fulltime people in the preparation and production of food. A candidate’s work history should be within 10 years prior to employment as a culinary instructor.

- **Documentation of degree**
  
  A candidate must show either an Associate’s Degree in Culinary Arts or a Bachelor’s Degree in any discipline.

- **Documentation Completion of Mandatory Education Courses**
  
  Candidates should provide documentation of three 30-hour courses in each of the following: 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.

- **Documentation of completion of 120 hours of educational development courses**
  
  In addition to the mandatory courses listed above, a candidate must document completion of 120 educational development hours in courses that will benefit him/her as an educator, taken since their initial degree. Included within the 120 hours, the candidate must document a minimum of 8 hours of each of the following subject areas at the college level or ACF approved courses:
  
  - Curriculum Planning & Development (e.g. behavioral objectives, syllabi, lesson plans, etc.)
  - Evaluation & Testing (practical, written, and oral testing, etc.)
    - 4 hours in objective (written) assessment
    - 4 hours in subjective (performance/portfolio) assessment
  - Teaching Methodology (kitchen laboratory, lecture and non-traditional methods, etc.)
  - Educational Psychology (learning styles, student motivation, etc.)
  - Classroom Management

Step 2: Complete the Initial Pre-Approval Application

Complete and submit pre-approval 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 in 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 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
180 Center Place Way
St. Augustine, FL 32095
Fax: 904-940-0742
Email/Scan: certify@acfchefs.net

**Estimated Cost of Certification**

**Pre-Approval and Final Application Fee**

Candidates interested in obtaining their CCE® certification will pay a $50 ACF Member Pre-Approval Fee (fee is non-refundable) or $100 Non-Member Pre-Approval Fee (fee is non-refundable). This fee is deducted from the certification fee of $210 for ACF Members and $360 for non-members. The remainder is due at the time of final application.

**Examination Fees**

Once the candidate’s application is approved, they may register for the written and practical exam.

- The written exam fee is $75 and should be paid directly to PSI.
- The practical exam fee is $50 for ACF Members and $100 for Non-Members.
  - 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.

<table>
<thead>
<tr>
<th>Application Fee</th>
<th>Written Exam Fee</th>
<th>Practical Exam Fee</th>
<th>Video Review Fee</th>
<th>Final Fee</th>
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<td>$210</td>
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**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 you have been notified that your pre-approval application is approved, you are welcome to schedule the written and practical exams. 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.

**Step 4: Certification Examinations**

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

**Purpose of Exams**

The purpose of the CCE® certification examinations 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 CCE®.

**Written Exam Parameters**

Candidates have 90 minutes to complete the 100 question multiple-choice exam, which may be taken at any PSI approved test site. Candidates will receive scratch paper and a pencil at the test site. The use of a basic, 4-function calculator is allowed.

**Written Exam Registration:** To schedule the written exam call PSI at 800-211-2754, or register at the PSI Online Registration Site. Advance registration is required and non-refundable. The written exam is $75 paid directly to PSI.
Written Exam Scoring:
- Scaled 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 any additional exam attempts. Testing fees are assessed for each attempt.

Practical Exam Parameters:
The CCE® candidate practical exam will depend on which examination the candidate chooses to demonstrate their culinary competencies: CCC® practical exams are for savory chefs and CWPC® practical exams are for pastry chefs.

- The CCC® exam is 3 hours and 15 minutes and can be taken at any ACF approved test site.
- The CWPC® is 4 hours and can 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. The test fee due to the ACF is $50 for ACF-members and $100 for non-members. Payment must be made prior to the exam date.

Candidates will receive a registration confirmation after payment is processed.
- 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 amount 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 CCE® 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.

Step 5: Instructional Demonstration Video & Lesson Plan
The CCE® level has in place specific elements to ensure that this level of certification is only conferred on the educators who meet the qualifications and expertise. Culinary knowledge is assessed through the written and practical exams; culinary abilities are assessed through the practical exam, and teaching abilities are assessed through the written exam and video.

Purpose of Demonstration:
The video submission is intended to demonstrate a complete classroom demonstration. From beginning to end, it should be prepared to cover all the Video Demonstration Criteria, following an established lesson plan and demonstrating a “real” presentation of the candidate’s teaching abilities for evaluation.

Parameters:
The candidate must submit a 45 to 60-minute video demonstrating their teaching abilities of a culinary competency set in front of a student audience as outlined in their lesson plan. The video should include student interaction in a professional setting and demonstrate the candidate's skills and knowledge. Review the CCE® Culinary Video Demonstration Criteria to include in the presentation.

Video Submission – The video should be submitted in DVD or thumb drive format. The video should be a QuickTime compatible h264 encoded video file with AAC audio .mov or .mp4 (do not submit a video with a menu). A mobile camera with panning ability is suggested. This video is to be submitted with the Video Submission form and accompanying lesson plan at least six weeks prior to planned final application submission for review.

Scoring – Candidates who perform 13 of the 16 tasks adequately and competently will receive a passing score. Score is valid for one year.

Video Resubmit Policy – There is no waiting period required to resubmit a video demonstration.
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 CCE® can be verified. This can be done by the certification verification tool available on the ACF website under by calling the ACF National Office.

Step 6: Final Application
Upon successful completion of the written and practical exams, submit final application, along with appropriate documentation (written and practical exam passing forms) and remaining certification fee. Upon successful completion of the written & practical exams and the Video Review, submit final application, along with appropriate documentation (written exam, practical exam, and video review passing forms) and remaining certification fee. 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 CCE® certification is finalized and approved.

Step 7: 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. CCE® 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 888-817-5344, or mail us at certify@acfcchefs.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., 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.

The Recertification Process
The purpose of the CCE® 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.

As an ACF Certified 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.

Rationale: Mandatory refreshers within the recertification requirements validate that the candidate is maintaining an understanding of laws, food codes, and nutritional guidelines as they continue in their career. Other CEH opportunities ensure that candidates are maintaining the skills and knowledge of their craft, while also being aware of industry trends that could affect their foodservice operations and/or educational institutions.

Step 1: Complete Required 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 Remainder of CEH Needed
If a candidate holds multiple certifications, their CEH requirement is 80 CEH for the first, or primary, certification, 40 CEH for the second certification, and 20 CEH for each subsequent certification designation. (Example: Chef Jones currently holds a CEC®, CCE®, CCA®. When she is ready for recertification, she will need to complete 80 for her first designation, CCE®, then 40 for her second designation, CCE®, and 20 CEH for her third, CCA®, which will total 140 CEH.)

Step 3: Complete Recertification Application
Provide the necessary documentation of your Continuing Education Hours (CEH). Documentation must include the number of hours taken, completion date, and educational topic. Please do not send original certificates. 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.

Step 4: Recertification Notification
The ACF Certification Department will review the recertification application and CEH documentation, and will notify you of approval (please allow 2-3 weeks for processing). You will be notified by email that the application has been received. Once the recertification is approved, you will notified by email. Recertification certificates can be printed through the member profile page. If you would like your certificate printed and mailed, please check the box on the recertification application. CCE® 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 box on 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 CCE® in one of the domains as outline in the CCE® Job Analysis. This links enhanced competence to the core knowledge and skills required to earn the CCE® credential. Approved CEH enhance one of the following areas:

- Educational Development
- Educational Management
- Teaching Savory Cooking
- Teaching Baking and Pastry
- Food Safety and Sanitation
- Nutrition
Certification Expiration
If a certificant allows their certification to expired, they are granted a 90-day grace period to finalize and submit their payment. If a candidate’s expiration surpasses the grace period, they must adhere to the Recertification after Expiration Policy. The policy has provisions in place to allow chefs to recertify if their certifications have expired 36 months in the past or less. If certification expiration date is longer than 37 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).

CCE® 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 90 minutes to complete the 100 question multiple choice exam. Candidates will receive scratch paper and a pencil at the test site. The use of a basic, 4-function calculator is allowed. Candidates will receive a scaled score.

Exam Objective and Measure
The written exam was developed to assess a candidate’s knowledge in subjects which are most valuable for a culinary educator. The assessment should measure the cognitive knowledge and general competency of a culinary educator who is entering into the field of culinary education.

Exam Administration
Written assessments assess the knowledge of the basic competencies needed to be a successful culinary educator.

Written exams are administered by PSI. Candidates can register for the exam by calling 800-211-2754, Monday through Friday, 7:30 a.m. – 10 p.m. Eastern Time, Sat 9 a.m.- 5:30 p.m. Eastern Time, or register online at the PSI Online Registration Site.

- The written exam fee is $75 and is paid directly to PSI.
- PSI has a 24-hour cancellation policy.
- An ACF number is required at the time of registration. To request an ACF identification number, contact certify@acfchefs.net prior to registration.
- Written exam scores are valid for two years.

Written 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:

General
- Test Center must conform to local building, sanitation & health codes, as well as meet ADA requirements
- Building and grounds must be clean and in good condition
- Exits must be clearly marked and unobstructed
- Fire extinguishers required and in working order, location well marked and easily accessible
- Emergency exits must be clearly identified and clear of obstructions
- First-Aid kits must be stocked and easily accessible
- Restrooms must be located in the same building as the testing center
- Restrooms must be clean, supplied with necessary items, and in working order
- Adequate parking must be available near the testing center location

Test Room Physical Space
- Test room must be large enough to comfortably place testing stations and chairs
- Testing terminals must be arranged so that an applicant cannot view a computer monitor at one of the other work stations. Partitions are required between each workstation.
• Test station table surface must be large enough to accommodate the monitor, keyboard, mouse pad and applicable testing materials. A recommended size would be 42” x 36”.
• Testing area must be located so candidate will not be disturbed by foot traffic, loud conversation or outside noise.
• Testing room shall be free from any other activity during testing sessions; during non-testing time, the testing room may be available for other uses.

Test Room Environment
• Temperature must be consistent and comfortable
• Test room must be well-ventilated, with continuous air circulation
• Test room must be lit so that each candidate can read all diagrams, charts, etc., and read the computer screen with no glare.

Security and Surveillance
• Testing must take place in a separate room with a closable door
• Proctor station and printer must be located outside of the testing room
• Video surveillance system must provide 100% surveillance during testing session and include a DVR w/30 day retention
• Testing room door must be lockable, restricting any unauthorized access
• All testing material must be secured when not in use
• The testing room may be used for other purposes when not being used for testing

Equipment and Supplies
• Copy machine or scanner to provide copies of candidate IDs and test eligibility documents
• A locking file cabinet to secure test materials and candidate documents
• Ream of clean paper to be issued to candidate, if applicable, and pencils

Test Administration
PSI conducts training of all written exam proctors. Each test site/proctor has been issued a proctor ID code and a Proctor Manual.

What to Expect
When you arrive at the PSI written exam test center, the written exam proctor will:
• Ask for the candidates to provide photo identification.
• Have the candidate sign-in on a daily log sheet.
• Issue scratch paper and pencil.

Candidate should bring:
• Acceptable forms of photo ID with signature are: Driver’s license, Government ID card, Passport, or Alien residency card.
  - Candidates that do not produce a valid ID at the scheduled appointment will not be allowed to take the test.

Taking the Written Exam
The proctor can explain the use of computer hardware and run Demo Test if requested. The proctor will review the candidate’s personal information on the screen with candidate. All items must be correct, if not, make the necessary changes. The proctor will select candidate’s test. If the candidate has two or more exams, select the exam the candidate has scheduled to take first.

Candidate will be asked to:
• Verify the type of exam.
• Complete a survey with comment section at the end of the exam.
• Stay in examination room. The proctor will monitor the test and candidate at all times.
• Take a break, if necessary; however, time given for the exam continues uninterrupted.
The proctor is available to answer any candidate questions pertaining to the software. The proctor must not express opinions regarding test questions or answers prior to, during, or after a test session.

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<th>Certification</th>
<th>Description</th>
<th>Duration of Exam</th>
<th>Number of Questions</th>
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<tr>
<td>Certified Culinary Educator®</td>
<td>Multiple Choice</td>
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### Exam Results

The proctor will print out the candidate’s exam results at the conclusion of the exam, as well as collect the scratch paper and pencils. The candidate will be asked to sign out on daily log sheet.

The printed results will serve as your official score report. A copy of the candidate’s passing exam results will be submitted with the ACF CCE® Final Application. The passing score is 75.

For failing candidates, in addition to providing the overall score, the score report also provides a breakdown of how the candidate performed in each of the exam content areas to assist them in refreshing in the event they choose to retest. The candidate who received a failing score will be allowed to retest per the retesting policy.

### 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 the 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.
Recommended Reference Materials

*Measurement and Assessment in Education*
Author: Reynolds, C.; Wilson, V.; Livingston, R.
Publisher: Allyn & Bacon
Pub. Date: 2008

*Contemporary Curriculum*
Author: McNeil, J.
Publisher: Wiley
Pub. Date: 2008

*Educational Psychology, 12th Edition*
Author: Woolfolk
Publisher: Prentice Hall
Pub. Date: 2012

*Foundations of Education*
Author: Ornstein, A.; Levine, D.; Gutek, G.
Publisher: Wadsworth Publishing
Pub. Date: 2010

*NRAEF ManageFirst: Human Resources Management & Supervision*
Author: National Restaurant Association Education Foundation
Publisher: Pearson-Prentice Hall
Pub. Date 2007

*Culinary Fundamentals*
Author: American Culinary Federation
Publisher: Pearson-Prentice Hall
Pub. Date 2006

*Baking Fundamentals*
Author: American Culinary Federation, Masi N., Carolos, B.R.
Publisher: Pearson-Prentice Hall
Pub. Date 2007

*ServSafe Essentials (5th Edition)*
Author: National Restaurant Association
Publisher: National Restaurant Association
Pub. Date 2008

*Successful Restaurant Management: From Vision to Execution*
Author: Wade, Donald
Publisher: Thompson Delmar
Pub. Date 2006

*NRAEF ManageFirst: Nutrition*
Author: National Restaurant Association
Publisher: Pearson-Prentice Hall
Pub. Date 2006

*On Food & Cooking*
Author: McGee, Harold
Publisher: Scribner
Pub. Date 2004
**CCE® Written Exam Specifications**

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. As there are 100 multiple choice questions on the exam, the percentages also reflect the number of questions there are in each area.

<table>
<thead>
<tr>
<th>Domain 1: Educational Development</th>
<th>33%</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Task</strong></td>
<td></td>
</tr>
<tr>
<td>Curriculum Planning and Development</td>
<td>7%</td>
</tr>
<tr>
<td>Write objectives that reflect skill and theory-based competencies for individual and classroom performance.</td>
<td></td>
</tr>
<tr>
<td>Conduct curriculum planning (course content, instructional methods and techniques, learning sequence and activities, assessment methods) based on specific and targeted learning goals and competencies.</td>
<td></td>
</tr>
<tr>
<td>Develop instructional materials using lesson plans that are mapped to curriculum goals, objectives, and outcomes and identify opportunities for knowledge transfer.</td>
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</tr>
<tr>
<td>Develop classroom/lab activities that promote independent learning as well as teamwork in knowledge and skill development.</td>
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</tr>
<tr>
<td>Collaborate with other professional bodies on curriculum development that is relevant to industry needs.</td>
<td></td>
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<tr>
<td><strong>Teaching Methodology</strong></td>
<td>6%</td>
</tr>
<tr>
<td>Use multiple research-based instructional practices and available technological tools.</td>
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</tr>
<tr>
<td>Create frequent and varied learning opportunities for students to practice new skills, and/or apply new knowledge.</td>
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<tr>
<td>Teach higher order thinking skills by using open-ended, higher-cognitive level questions, creating challenging projects, and requiring students to solve problems and evaluate what they are learning.</td>
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</tr>
<tr>
<td>Write a syllabus that identifies areas of classroom/lab conduct (in compliance with federal, state, and local laws and institutional guidelines), rules, methods of assessment, and standards of student learning and professionalism.</td>
<td></td>
</tr>
<tr>
<td><strong>Evaluation and Assessment</strong></td>
<td>7%</td>
</tr>
<tr>
<td>Align assessments with learning objectives and lesson content.</td>
<td></td>
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<tr>
<td>Monitor student progress during cooperative work groups or culinary laboratory activities using informal or formal checklists, performance evaluations, papers, or projects</td>
<td></td>
</tr>
<tr>
<td>Measure student growth and performance by employing multiple formative and summative assessment methodologies.</td>
<td></td>
</tr>
<tr>
<td>Communicate purposes, content, and methods of assessment, including the parameters for student success, assessment formats, e.g., multiple-choice, constructed-response, performance, portfolios, and the interpretation of results</td>
<td></td>
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<tr>
<td>Give feedback in a timely and relevant manner and use feedback to improve instruction.</td>
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</tr>
<tr>
<td><strong>Evaluation Psychology</strong></td>
<td>6%</td>
</tr>
<tr>
<td>Accommodate multiple learning styles, diverse student populations, and students with special needs when developing an instructional plan and identifying educational resources.</td>
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</tr>
<tr>
<td>Use multiple approaches to demonstrate and model the procedural steps involved in defining concepts, applying rules, solving problems, and building study skills.</td>
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<tr>
<td>Create an environment where students are expected to express their ideas, take initiative, and have high expectations for their own learning and achievement.</td>
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</tr>
<tr>
<td>Use current best teaching practices to develop and organize instruction that is aligned with the audience, leaning objectives, resources, and special requirements.</td>
<td></td>
</tr>
<tr>
<td><strong>Classroom Management</strong></td>
<td>7%</td>
</tr>
<tr>
<td>Establish, communicate, monitor, and enforce classroom/lab safety and sanitation procedures.</td>
<td></td>
</tr>
<tr>
<td>Model and enforce standards of professionalism, leadership, respect for others, and accountability for equipment and food supplies</td>
<td></td>
</tr>
</tbody>
</table>
Maintain a fair and ethically operated learning environment.

Implement recycling and sustainability procedures in the culinary lab activities.

<table>
<thead>
<tr>
<th>Knowledge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curriculum and course design</td>
</tr>
<tr>
<td>Learning and behavioral objectives</td>
</tr>
<tr>
<td>Course syllabi and lesson plans</td>
</tr>
<tr>
<td>Curriculum materials and resources</td>
</tr>
<tr>
<td>Task Analysis</td>
</tr>
<tr>
<td>Culinary laboratory methods</td>
</tr>
<tr>
<td>Classroom lecture methods</td>
</tr>
<tr>
<td>Educational technology</td>
</tr>
<tr>
<td>Team task learning</td>
</tr>
<tr>
<td>Applications in instructional design and technology</td>
</tr>
<tr>
<td>Instructional strategies</td>
</tr>
<tr>
<td>Basic skills development</td>
</tr>
<tr>
<td>Remediation</td>
</tr>
<tr>
<td>Learning styles and environments</td>
</tr>
<tr>
<td>Teaching styles</td>
</tr>
<tr>
<td>Coaching and mentoring</td>
</tr>
<tr>
<td>Modeling professionalism</td>
</tr>
<tr>
<td>Leadership</td>
</tr>
<tr>
<td>Self-directed learning</td>
</tr>
<tr>
<td>Communication strategies</td>
</tr>
<tr>
<td>Experiential learning</td>
</tr>
<tr>
<td>Validation and reliability of exams</td>
</tr>
<tr>
<td>Multiple-choice (objective) testing</td>
</tr>
<tr>
<td>Performance/Practical, exams</td>
</tr>
<tr>
<td>Constructed response (written) exams</td>
</tr>
<tr>
<td>Oral exams</td>
</tr>
<tr>
<td>Achievement testing</td>
</tr>
<tr>
<td>Competency-based assessment criteria</td>
</tr>
<tr>
<td>Formative and summative assessment</td>
</tr>
<tr>
<td>Needs assessment</td>
</tr>
<tr>
<td>Statistical analysis of test data</td>
</tr>
<tr>
<td>Self assessment</td>
</tr>
<tr>
<td>Social, moral, and cognitive development</td>
</tr>
<tr>
<td>Individual differences and disabilities</td>
</tr>
<tr>
<td>Learning and cognition</td>
</tr>
<tr>
<td>Behavioral, cognitive and developmental psychology</td>
</tr>
<tr>
<td>Social, collaborative, and task dimensions of teamwork</td>
</tr>
<tr>
<td>Classical, operant, and observational (social) learning and examples of their use in the classroom</td>
</tr>
</tbody>
</table>
## Domain 2: Educational Management 13%

### Task

#### Financial Management 5%
- Develop financial goals and an operational budget.
- Interpret and evaluate departmental financial reports.
- Meet financial goals by controlling food and labor costs according to budget.
- Prepare requisitions to procure items needed for production.
- Manage inventories of food and beverage supplies and nonconsumables.

#### Legal 4%
- Comply with local, state, and federal codes, laws, and regulations relating to building and safety, health, food safety, and workplace injury and accidents.
- Adhere to professional and institutional policies and procedures.

#### Student Service Responsibilities 2%
- Participate in the recruitment and admission of culinary students, including the development of informational and promotional materials.
- Provide academic advising, professional mentoring, and career counseling to aid in student retention.
- Develop industry and community relationships to promote partnerships, scholarships, and employment opportunities for students and graduates.
- Participate in extra-curricular student activities, e.g., clubs, competitions, events, functions, and community service projects.

#### Departmental Service Responsibilities 2%
- Participate in faculty and staff meetings, industry advisory committees, and the culinary internship/externship program.
- Maintain facilities and equipment to industry and institutional standards.
- Maintain records relevant to institutional accreditation.

### Knowledge
- Relevant laws (federal, state, local governance)
- Professional and ethical conduct
- Reading a profit & loss statement, or appropriate institutional financial statement
- Guidelines for purchasing, receiving, and storing of food/beverage supplies and non-consumables
- Techniques to control food costs through waste, purchasing, storing, and standard portions
- Guidelines on determining food cost, labor cost, and establishing price points on menu items
- Guidelines for inventory control
- Local, state, federal health codes
- ACF Code of Professional Ethics & Culinarian's Code
Government codes and laws pertaining to the institution and facilities.
Best practices regarding student recruiting and retaining
Internship/externship management
Facility and equipment maintenance
Relevant industry trends affecting the program/institution
Scholarships and extracurricular duties
Facilitating and participating in meetings
Effective meeting strategies

**Domain 3: Teaching Savory Cooking**

**Task**

**Planning and Implementation**
- Identify and revise recipes and menus that reinforce specific learning objectives.
- Analyze and relate the steps in dry heat and moist heat cooking methodologies.
- Determine appropriate ingredients (quality, quantity, nutrition, etc.) necessary for production.

**Professional Standards**
- Introduce and explain professional standards for food product execution (work flow).
- Implement and reinforce standards for food presentation.
- Explain culinary math concepts and calculations relevant to food production.
- Use sensory analysis to evaluate ingredients and food products.

**Educational Demonstrations**
- Demonstrate and explain tasks related to basic fabrication and preparation of proteins, fruits, vegetables, farinaceous foods, soups, stocks, sauces and vegetarian dishes, and cold food products.
- Demonstrate and explain safe and consistent knife handling and control skills.

**Evaluation**
- Evaluate and critique finished food products and presentation.
- Identify sub-standard outcomes and their corresponding resolutions.

**Knowledge**
- Basic culinary math to determine amounts, cost recipes, and modify recipe yield
- Methods to standardize recipes that produce consistent quality and minimize waste
- Ingredients identification and product availability
- Types of and purposes for specific tools and equipment (professional cutting tools, hand tools, measuring equipment, cooking equipment, preparation equipment, storage equipment)
- Basic knife skills
- Basic mise en place
- Mirepoix and similar aromatic vegetable combinations and methods for preparing bouquet garni and sachets d’epices
- Techniques for making stocks, broths, and soups
- Selecting, preparing, and serving sauces; preparing slurries and other thickeners
- Dry heat techniques for sautéing, frying, and roasting, grilling and broiling meat, fish, poultry or vegetables
- Moist heat techniques for braising, stewing, poaching, steaming, and simmering meat, fish, poultry or vegetables
- Basic cooking ratios and cooking times for starches (e.g., potatoes, grains, pasta, legumes)
- Basic cooking techniques to prepare eggs and other breakfast preparations
Basic techniques for preparing salads and salad dressings, sandwiches, hors d’oeuvre and appetizers, pâtés, terrines, galatines and sausages, curing and smoking products

Techniques to use garnishes to enhance food appearance or flavors

Sensory presentation (color, taste, texture, sound, etc.) including saucing techniques to enhance food presentation

Basic presentation techniques for plated and buffet foods and the effect of size and shape, appearance, and temperature of service pieces on food presentation

Basic nutritional content and cooking techniques that maximize flavor and preserve nutrients, vitamins and minerals

Developing flavor profiles

Domain 4: Teaching Baking and Pastry  

14%

Task

Planning and Implementation  

4%

Evaluate formulations and recipes for successful production of baked products and pastries.

Evaluate scaling and measuring techniques as they relate to the theory of baker’s math and formula conversion needed for the successful production of baked products.

Identify and compare commonly used baking ingredients and their functions.

Professional Standards  

4%

Demonstrate and explain baking and pastry tasks using current baking and pastry industry standards.

Educational Demonstrations  

3%

Demonstrate and explain production guidelines, preparation procedures, ingredient and equipment selection, and quality characteristics of finished product for basic baking products, basic pastry products, and specialty pastry and desserts.

Demonstrate and direct preparation procedures, ingredients, equipment, and serviceware selection for plated baked goods and pastries, including appropriate garnish and centerpieces for presentation and buffets.

Evaluation  

3%

Evaluate and critique finished baking and pastry products and presentation.

Identify procedural problems and sub-standard outcomes and their corresponding resolutions.

Knowledge

Steps for yeast dough production including pre-ferments on yeast dough production

Procedures for calculating baker’s percentages and conversion factors

Methods to control dough temperature throughout the fermentation process

The standard tools and bakeshop equipment

Procedures for various types of quick breads

Procedures for various types of cookie production

Procedures for various types of cake production

Procedures for laminated dough production

Procedures for pâte à choux makeup and production

Ingredients and procedures for pastry dough production

Ingredients and procedures for creams, custards, mousses and sauces

Ingredients and procedures for cakes

Ingredients, production and procedures for meringues, buttercreams, icings and glazes.

Cake decorating methods to pipe borders, flowers, sprays and writing with icings, frostings, and chocolate
Domain 5: Safety and Sanitation

Task
- Enforce safety and sanitation practices that prevent contamination/cross-contamination in food production and distribution, e.g., physical, chemical, biological.
- Describe and identify the seven steps of the HACCP system of food safety.
- Cover, label, date, and store ingredients and products according to food safety guidelines.
- Monitor and enforce safety, personal hygiene, and standard food handling practices of students.
- Clean and sanitize all relevant tools, equipment and workstations related to professional food production.
- Identify and act on issues of equipment failure and inadequate plumbing and ventilation that could cause work and food-related hazards.
- Enforce governmental regulations concerning worker safety, e.g., OSHA and local health authorities.
- Receive and store chemical and hazardous supplies according to food safety and MSDS guidelines.
- Implement fire safety procedures and hazard prevention plans for dealing with accidents and injuries.

Knowledge
- Food storage principles
- Documentation techniques
- Codes (building, health, food service, safety, etc.)
- Training techniques
- Creating a Hazard Analysis Critical Control Point (HACCP) system
- Procedures to clean and sanitize tools and work surfaces
- Methods to receive and store foods safely
- Culinary attire/Dress Code
- Personal protective equipment
- Materials Safety Data Sheets (MSDS)
- Personal hygiene programs for employees in foodservice establishments
- Procedures to cook, serve, cool, and reheat foods safely
- Methods to control correct time and temperature in food preparation.
- Methods to thaw frozen foods safely
- Procedures to avoid workplace injury and accidents
- Prevention techniques for biological, chemical, and physical contamination
- Methods to receive and store chemicals and hazardous supplies safely
- Procedures to identify and report hazardous equipment malfunctions
Domain 6: Nutrition

<table>
<thead>
<tr>
<th>Task</th>
<th>Knowledge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Explain the current USDA dietary guidelines and the consequences of over/under consumption of food and nutrients.</td>
<td>USDA dietary guidelines</td>
</tr>
<tr>
<td>Describe classes of nutrients (carbohydrates, fats, protein, vitamins and minerals), their characteristics and health benefits.</td>
<td>Health benefits of grains, fibers, fruit and vegetables</td>
</tr>
<tr>
<td>Interpret food labels with respect to portion size, ingredients, and nutritional value.</td>
<td>Importance of nutrition food labeling</td>
</tr>
<tr>
<td>Identify how diet relates to risks associated with heart disease, diabetes, cancer, hypertension, and other health conditions.</td>
<td>Nutrition terminology</td>
</tr>
<tr>
<td>Employ healthful food handling and cooking techniques to preserve nutrients and prevent formation of unhealthy substances.</td>
<td>Carbohydrates, fats and oils and the effects on the human body</td>
</tr>
<tr>
<td>Identify special nutrient needs and risks for specific populations (individuals with food allergies or food intolerances, mother and baby during pregnancy, children, adolescents, and older adults, etc.), as well as possible adverse effects of alcohol, caffeine, and artificial sweeteners.</td>
<td>Role of proteins in the diet</td>
</tr>
<tr>
<td></td>
<td>Importance of vitamins and minerals in the diet</td>
</tr>
<tr>
<td></td>
<td>Alternative diets (e.g. vegetarian, celiac, lactose-intolerant, low-sodium, low-fat, diabetic)</td>
</tr>
<tr>
<td></td>
<td>Diseases related to food and diet</td>
</tr>
<tr>
<td></td>
<td>Food allergies</td>
</tr>
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<td></td>
<td>Healthful cooking techniques</td>
</tr>
<tr>
<td></td>
<td>Essential nutrients and food preparation</td>
</tr>
<tr>
<td></td>
<td>Alternative ingredients and their substitution</td>
</tr>
<tr>
<td></td>
<td>Special nutrient needs for at-risk populations</td>
</tr>
<tr>
<td></td>
<td>Effects of alcohol, fish, caffeine and artificial sweeteners in regards to health</td>
</tr>
</tbody>
</table>
Sample CCE® Written Exam Questions

1. Which is a potential risk of the “buddy method” of instructor training?
   a. Wrong methods may be learned
   b. A high cost to implement
   c. Requires a high level of self-motivation to complete
   d. Does not address interpersonal skills

2. Which is the corrective action for broken mayonnaise?
   a. Adding in more oil while whisking
   b. Adding hot water while whisking
   c. Warm slightly then continue whisking
   d. Adding a teaspoon of lemon juice while whisking

3. What is the barrier that prevents eggs from scrambling when making a pastry cream?
   a. Butter
   b. Milk
   c. Starch
   d. Sugar

4. If the original yield is 65 quarts and the desired yield is 40 quarts, what is the recipe conversion factor?
   a. 0.62
   b. 1.63
   c. 2.63
   d. 0.35

5. What is the order for ingredients to be stored in a cooler from top to bottom?
   a. Green beans, fresh beef roast, fresh whole chickens, whole halibut
   b. Green beans, fresh halibut, fresh beef roast, fresh whole chickens
   c. Fresh halibut, green beans, fresh whole chickens, fresh beef roast.
   d. Fresh beef roast, green beans, fresh halibut, fresh whole chickens

Practical Exams 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 Objective and Measurement
The practical exam was developed to assess a candidate’s application of knowledge, psychomotor skills, and competency within a kitchen at the level of an educator entering into a postsecondary culinary classroom.

Exam Registration and Fees
Practical assessments show the application of the knowledge assessed in the written exam. Practical assessments ensure that certificants are proficient in safely and properly cooking/baking within a foodservice operation or in a demonstration kitchen.

Practical exam registration is required for both test site and 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 examination site. Candidates are required to register with the ACF and pay a practical exam fee of $50 if you are a member and $100 if you are a non-member. 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, after payment is processed. 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 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.

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 Cuilinaire

- 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 is to be made available to all registered candidates at the time of registration.

**What to Expect**
The practical exam can be a rewarding experience if properly prepared. ACF wants to let you know “what to expect.” We wish you much success!

**On the Day of Your Exam**
You will have up to 30 minutes to set up before your designated start time or before the pre-exam meeting time if you are 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 CCE candidate practical exam will depend on which examination the candidate chooses to demonstrate their culinary competencies: CCC practical exam for savory chefs and the CWPC practical exam is for pastry chefs. A score of 75% or higher is required to pass.

Practical exam scores are valid for one year. The CCC exam is three hours and 15 minutes and the CWPC exam is four hours.

- Wait in the designated area until your assigned set-up/start time in which you 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 you questions, looking at your 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.
- Remember, you will not be alone in the kitchen while you are preparing your food for the exam. Expect up to three other participants with you in the same kitchen preparing their food, as well as working in close proximity while you are preparing your food.
- A kitchen’s helper’s role is to assist in keeping the kitchen clean, clearing dishes, etc. They report directly to the Test Administrator. They may, at times, be able to get something for you. Only authorized helpers will be allowed in the kitchen during the exam. If in doubt, ask. 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.
  - 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.
- You will present your food to the evaluators at your designated time. Be courteous, calm, and collected.

When You Are Finished in the Kitchen
Expect to wash your own equipment, utensils, and china when you are through with your exam. You must clean up and be out of your cooking area within ½ hour of completion. There may be another participant waiting to set-up for his or her exam.

Evaluation and Critique
At the completion of the exam, 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 any candidate who successfully completed 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 he/she must submit a new registration form and payment.

Evaluator Training
An approved Certification Evaluator has been 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. ACF confirms that this individual has attained the highest level of trust, professionalism, respect, and ethical confidence from his/her peers.

Practical Exam General Guidelines
1. Candidates must provide all ingredients for use during their 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 they 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 his/her 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.
- Vegetables must be cut or turned uniformly.
- Plate arrangements and decoration should be practical yet appealing and should comply with daily standards.
- 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.
- 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.

**Pastry Guidelines**

- Candidate’s choice of a decorating medium to be prepared during the test are as follows: Buttercream, frosting, whipped cream, icing, and ganache, unless otherwise stated.
- For items involving cake, prepare cakes and tiers that are level on top with straight sides, logical height, and proportional.
- For each item, cover cakes with a decorating medium that is smooth and flawless, with no air bubbles, water spots, knife marks, sanding, patches, or crumbs.
- Prepare colored decorating medium that are of consistent shading, using color that is balance, harmonized, and appropriate to the theme or decorative motif.
- Apply borders, writing, central decorations, and trims that are uniform, smooth, precise, and neat; free of air bubbles or small drying cracks.
- Apply flowers and leaves that have definite shaped petals with proper form, correct number of petals, coloring, and details as close to nature as possible.
- For each item, create a decorative design that is balanced, proportioned, appropriate to techniques or theme, not over-decorated, and structurally stable.
- Decorations for cakes cannot be brought in and should be created from the raw materials available.
- Ingredients for recipes can be pre-scaled and measured; however, no pre-mixing is allowed.
• No finished sauces are allowed.
• Piping technique may be writing.
• 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 the evaluators.
• 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 the Practical Exam Guideline sections 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 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.
• Ask questions prior to the exam, be prepared! When in doubt, ask. Contact ACF National Office Certification Department at 800-624-9458 or check out www.acfchefs.org and contact a Certification Evaluator or Certification Evaluator Trainer in your region, who will tell you to practice.

Guidelines and Assessment Criteria
CCE® candidates satisfy their practical exam requirement by taking and passing either the Certified Chef de Cuisine® (CCC®) practical examination or the Certified Working Pastry Chef® (CWPC®) practical examination. CCE® candidates who take the CCC® practical examination are held to the same guidelines, examination time, requirements, and scoring as CCC® candidates taking the CCC® practical examination. Likewise, CCE® candidates who take the CWPC® practical examination are held to the same guidelines, examination time, requirements, and scoring as CWPC® candidates taking the CWPC® practical examination.

The study guidelines and assessment criteria are specific to the preparation of either the savory practical exam CCC® on page 29 or the practical exam CWPC® on page 31. The requirements have been broken out with the CCC® listed first and CWPC® listed second. Be sure to reference the correct version for your demonstration of culinary skill.

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 examination period through frequent monitoring by the evaluators. Notes are made during the examination as references to the evaluation. The practical examination 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 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 has seen 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:

a. 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.

b. 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.

c. 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.

d. Timing of service and follow-up is evaluated on the requisite time given to the candidate for the level of examination attempting. The candidate will be notified of his/her presentation time “window” upon the start of his/her 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:
a. **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.

b. **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:

a. **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.

b. **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.

c. **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?

d. **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.
Certified Chef de Cuisine® (CCC®)
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 and side towels.
- Candidates should present a typed menu to the examiners prior to the start of the exam.
- Candidates must bring their own plates unless the test site has agreed to provide them.

**Exam Time: 3 hours plus 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
Candidate handbook

- Cooking methods must include
  - Poaching
  - Sautéing
  - Roasting

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, butcher a chicken and marinate it for the following day. During the exam, demonstrate the process on another whole chicken 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.
CCC® Practical Exam Specifications

Sanitation skills are observed and evaluated in the course of the performance of the skills performed in Domains 2, 3 and 4. Failure to meet the sanitation skills standard shall result in a failure despite the degree of Organizational, Craftsmanship and Finished Product skills demonstrated.

### Domain 1: Safety and Sanitation Skills

**Skills:**
- Working and managing a sanitary environment
- Food handling that avoids time/temperature violations and cross contamination
- Proper food product disposal techniques

### Domain 2: Organizational Skills

20%

<table>
<thead>
<tr>
<th>Skill 1: Work flow</th>
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<tbody>
<tr>
<td>Skill 2: Mise en place (create, maintain and manage)</td>
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<tr>
<td>Skill 3: Food storage</td>
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<tr>
<td>Skill 4: Weighing and measuring</td>
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<tr>
<td>Skill 5: Identifying ingredients</td>
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<tr>
<td>Skill 6: Use of equipment</td>
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<tr>
<td>Skill 7: Use of time</td>
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<tr>
<td>Skill 8: Using ingredients and develop recipes</td>
</tr>
<tr>
<td>Skill 9: Use of Area</td>
</tr>
</tbody>
</table>

### Domain 3: Craftsmanship Skills

40%

| Skill 10: Weighing and measuring |
| Skill 11: Use of Equipment |
| Skill 12: Executing fundamental cooking procedures and methodologies |
| Skill 13: Butchering |
| Skill 14: Knife handling |
| Skill 15: Deconstructing groceries |
| Skill 16: Use of heat and cold |
| Skill 17: Preparing sauces |

### Domain 4: Finished Product Skills

40%

| Skill 18: Developing flavor profiles |
| Skill 19: Constructing profiles |
| Skill 20: Determining doneness |
| Skill 21: Achieving desired textures |
| Skill 22: Achieving desired colors |
| Skill 23: Achieving nutritional balance |
| Skill 24: Maintaining food integrity |
| Skill 25: Serving food at the desired temperature |
| Skill 26: Presenting food esthetically |
| Skill 27: Presenting food colorfully |
| Skill 28: Choosing vessels |
| Skill 29: Food placement |
| Skill 30: Achieving the stated menu |

**Totals**

100%
Certified Working Pastry Chef® (CWPC®) 
Practical Exam Guidelines

• Candidates are responsible for bringing all ingredients for the exam.
• Ingredients should be pre-scaled or measured, but not combined in any manner.
• No pre-mixing is allowed. Pre-baked cake may be brought in already cooked; however, fillings, icing, and decorations and/or decorating mediums such as butter cream, frosting, icing whipped cream, Ganache, etc. must be made during the allotted time.
• Do not bring in finished sauces. All sauces must be completely prepared on site.
• Immersion circulators will be allowed during the exam, however they do not count as a cooking method and are considered personal equipment.
• Sanitation skills will be monitored at all times for compliance with standard rules. Sanitation infractions could lead to a failing grade.

Exam Time: 4 hours
During the time allotted for the exam, candidates must prepare the following list of items, finish each item according to industry standards, and present final products to the evaluators. All items should be displayed in a buffet setting at the completion of allotted time.

The candidate shall exhibit the following:

Choux Pastry – Prepare three variations of Choux pastry products, no filling required (present 4 portions of each variation on a suitable platter):
- Éclair
- Swan
- Paris-brest

Strawberry Fruit Flan – Prepare Pate Sucree’ and produce an 8” round fruit flan (dough and filled with pastry cream). Pastry cream must be made and prepared during the exam time. Present on a suitable platter and finish with apricot glaze.

Decorated Cake – Prepare and decorate one 8” cake of candidate’s choice demonstrating skills through application of medium and the utilization of the proper tools. Cake should be cut into third, macerated, and decorated with medium using a minimum of two piping techniques. Present on suitable platter, plate a cut portion to present.

Chemical Leavened Product – Present 12 portions of Banana nut Quickbread arranged for buffet service on a suitable platter.

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.
## CWPC® Practical Exam Specifications

The practical exam is based on domains and skills determine during a job analysis with a group of ACF subject matter experts.

### Domain 1: Safety and Sanitation Skills

**Skills:**
- Working and managing a sanitary environment
- Food handling that avoids time/temperature violations and cross contamination
- Proper food product disposal techniques

### Domain 2: Organizational Skills

**Skill 1:** Mise en place  
**Skill 2:** Food storage  
**Skill 3:** Work flow  
**Skill 4:** Use of time  
**Skill 5:** Use and selection of ingredients  
**Skill 6:** Use and selection of equipment  
**Skill 7:** Assessing formulations and recipes  
**Skill 8:** Weighing and measuring  
**Skill 9:** Product inventories

### Domain 3: Craftsmanship Skills

**Skill 10:** Use of production guidelines  
**Skill 11:** Handling and storage of ingredients  
**Skill 12:** Use of equipment/tools in preparation  
**Skill 13:** Proper execution of mixing, baking and cooking techniques and methodologies  
**Skill 14:** Proper production of baking and pastry products and desserts  
**Skill 15:** Proper production of decorative elements and other garnishes  
**Skill 16:** Proper production of creams and custards

### Domain 4: Finished Product Skill

**Skill 17:** Constructing various baked and pastry products  
**Skill 18:** Maintaining and serving food at the desired temperatures  
**Skill 19:** Achieving desired texture and color  
**Skill 20:** Determining doneness  
**Skill 21:** Choosing vessels  
**Skill 22:** Achieving desired balance of flavor  
**Skill 23:** Menu presentation  
**Skill 24:** Creating decorative and garnishing elements to achieve desired presentation  
**Skill 25:** Presenting product esthetically  
**Skill 26:** Maintaining food integrity

### Totals

<table>
<thead>
<tr>
<th>Domain</th>
<th>Percentage</th>
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</thead>
<tbody>
<tr>
<td>Domain 1: Safety and Sanitation Skills</td>
<td>20%</td>
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<tr>
<td>Domain 2: Organizational Skills</td>
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<tr>
<td>Domain 3: Craftsmanship Skills</td>
<td>40%</td>
</tr>
<tr>
<td>Domain 4: Finished Product Skill</td>
<td>40%</td>
</tr>
<tr>
<td>Totals</td>
<td>100%</td>
</tr>
</tbody>
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CCE® Instructional Demonstration Video & Lesson Plan At-a-Glance

Purpose of Demonstration
The video submission is intended to demonstrate a complete classroom demonstration from beginning to end. It should be prepared to cover all the Video Demonstration Criteria following an established lesson plan and demonstrating a “real” presentation of the candidate’s teaching abilities for evaluation.

Objective and Measurement
The video demonstration was developed to assess a candidate’s application of knowledge, psychomotor skills, and competency within a classroom setting, ensuring that they can safely and effectively communicate the appropriate knowledge to students.

Administration for Video Review and Evaluation
Video demonstrations assess the ability required to properly relay the skills/knowledge of culinary arts/pastry arts to ensure the student is properly retaining and applying the material.

Once the video is submitted on a DVD or jump drive, it is then uploaded to a private YouTube account. Three evaluators are randomly selected from the approved list. Only one video is assigned per evaluator at a given time to eliminate confusion.

The videos are loaded onto a platform so the evaluator can simply log-in and review. Evaluators are committed to promptly evaluate and return Demonstration Criteria and Evaluation Form within 10-14 days.

Evaluators Training/Credentials
The CCE® Video Review team, which consists of 25-30 reviewers, have placed his or herself in a position to fairly evaluate video demonstrations; through certification level, experience, appointment, and required training. ACF confirms that an individual has attained the highest level of trust, professionalism, respect, and ethical confidence from his/her peers.

Helpful Hints
The presentation should include a proper opening, review of learning objectives, lesson plan, assessments, and proper closing.

Industry standards for achieving high-quality foods should be explained using appropriate terminology and describing real-life applications of activities, including mistakes. Just like in a typical class, not everything goes as planned; therefore, the candidate should use such events as learning opportunities to explain the problem while engaging the students in suggesting solutions.

The presenter should be clean, look professional in uniform, and speak clearly. The video should be focused to include visual of lecture and demonstration, interaction with students, and should zoom in, as needed, on finished products.

Proper and maximum use of ingredients, demonstration of using equipment correctly, as well as correct and safe knife handling skills should be included.

The presenter should be diligent on safety and sanitation standards, ensuring to clean and sanitize hands, tools, and equipment during the presentation, as well as avoiding any physical, chemical, or biological hazards.

The presenter should ask engaging, open-ended, and challenging questions of students throughout the course of the presentation.

Candidate Instructional Video Demonstration Requirement
The candidate must submit a 45 to 60-minute video demonstrating their teaching abilities of a culinary competency set in front for a student audience as outlined in their lesson plan. The video should include student interaction in a professional setting and demonstrate the candidate’s skills and knowledge.

Parameters
Review the 16 CCE® Culinary Video Demonstration Criteria to include in the presentation. Candidates who perform 13 of the 16 tasks adequately and competently will receive a passing score.

Video Submission: The CCE® candidate supplies video and lesson plan to ACF Certification for evaluation, along with their Video Submission form, lesson plan, and payment. The video should be submitted in DVD or thumb drive format. The video should be a QuickTime compatible h264 encoded video file with AAC audio .mov and .mp4 (do not submit a video with menu). A mobile camera with panning ability is suggested.
The CCE® Culinary Video Demonstration Criteria were drawn from the 70 tasks developed during a comprehensive job analysis for the Certified Culinary Educator® certification. A group of ACF subject matter experts determined 16 skills effectively evaluated through a 45-60-minute hands-on live demonstration with student interaction. Each task is independent and has equal weighting.

Candidates who perform 13 of the 16 tasks adequately and competently will receive a passing score. The evaluators are instructed as follows:

- The candidate is tasked with performing the components adequately and competently, and is not expected to be exemplary or perfect.
- Inversely, each component must be completely and adequately addressed, so no credit is to be given to partial or less-than-satisfactory performance on a given component.
- On the evaluation form, evaluators are to list comments by criteria number in the event the video fails and a critique is needed to be returned to the candidate.
- Evaluators are also encouraged to provide positive feedback to the candidate in the comment section.
- The scoring is determined by whether the task was complete (1) or incomplete (0). The reviewers should not get into “the degree” of how well they did it, which is more of a check box system, rather than an actual grading.
- Each video is reviewed by two evaluators. In the event of a split decision, a third evaluator will be requested. If at least two evaluators score the video at a 13 or higher, the video is passed and the candidate is provided a Video Review Response sheet with video feedback.
- If two evaluators score the video 12 or below, then the video is failed and the candidate will be provided with a Video Review Response Sheet with detailed feedback from reviewers and are encouraged to resubmit a new video.

**Video Resubmit Policy:**

There is no waiting period required to resubmit a video demonstration.
CCE® Culinary Video Demonstration Criteria

Description
The CCE® Culinary Video Demonstration Criteria were drawn from the 70 tasks developed during a comprehensive job analysis for the Certified Culinary Educator® certification. A group of ACF subject matter experts determined 16 skills effectively evaluated through a 45–60 minute hands-on live demonstration with student interaction. Each task is independent and has equal weighting.

Demonstration Criteria
• Clearly describe learning objectives and activities of demonstration.
• Present a demonstration that follows the lesson plan submitted.
• Clearly describe standards and criteria that are applicable for achieving high-quality prepared foods.
• Explain potential problems and corrections for activities demonstrated.
• Clearly describe methods to be used to assess student performance and learning.
• Describe real-life applications of activities.
• Ask engaging, open-ended, or challenging questions of students during the course of the presentation.
• Conduct a proper closing of presentation which includes a summary and/or question-and-answer session.
• Present a clean and sanitary work station.
• Clean and sanitize hands, tools, and equipment during the course of the presentation.
• Avoid physical, chemical, and biological hazards.
• Present clean and professional uniform and appearance.
• Use equipment correctly and safely.
• Demonstrate proper and maximum use of ingredients.
• Speak clearly and directly using correct culinary terms.
• Explain correct knife-handling skills and key safety precautions.

Candidates who perform 13 of the 16 tasks adequately and competently will receive a passing score.
Appendices

Step 1: Initial CCE® Pre-Approval Application

Certification Requirements

1. Education
   - Minimum Degree in Culinary Arts
   - Associate Degree in Culinary Arts
   - Bachelor Degree in Culinary Arts

2. Work Experience
   - Minimum of 10 years of experience in the culinary industry

3. Professional Development
   - Certification Requirements

Video Submission Form

Click here

Initial (Step 1) Application

Click here

Step 2: Final CCE® Application

Employment Documentation Form

Click here

Final (Step 2) Application

Click here
Culinary Video Demonstration Criteria

Click here

Example Score Report – Comira Written Exam

Culinary Video Demonstration Criteria

Appendices

Practical Exam Candidate Registration Form

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Practical Exam Passing Form

Appendices

CEH Submittal Form

Click here

CSCE/CCE Video Reviewer Application

Click here