# Certified Master Chef® CANDIDATE HANDBOOK

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Certification Overview and General Policies

Why become an ACF Certified Master Chef® (CMC®)?
Certification encourages the elevation of a culinary career path and/or position and the CMC represents the pinnacle of the certification process.

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

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

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

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

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

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

If you have questions or concerns about certification, please contact the Certification Department at the ACF National at 800-624-9458.

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

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

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

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

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

The Certification Process – Segment 2

• A candidate must pass Segment 1 of the ACF CMC® exam to be eligible to register for the Segment 2 exam.

• See Segment 1 handbook for eligibility requirements for the ACF CMC® exam and details on the first part of the exam.

Estimated Cost of Certification – Segment 2

• The practical exam fee is based on location site fees and food cost for the exam. Estimated cost for segment 2 of the exam is $2,700 administrative fee plus the cost of food.

• Candidates will submit payments for the administrative fee to the ACF Certification Department based on the following guidelines:
  - $1,200 exam registration deposit will be made when the exam dates are announced to pre-approved candidates.
  - $1,500 balance is due 45 days prior to the exam.
  - All funds are non-refundable once the balance is paid.

• Food cost for the exam must be paid prior to the exam start. Once registered, candidates will be notified of food cost expense. Estimated food cost is $1,200 for segment 2.

Certification Examinations

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

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

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

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

Candidates will receive a registration confirmation after payment is processed.

To facilitate the certification process, the American Culinary Federation (ACF) has exam sites throughout the country. You must contact the test administrator to confirm test time and specific details about the testing facility.

Practical Exam Structure

• CMC® is divided into 8 Exam Majors or Categories.

• The Exam Majors leading to the final 2 Majors include:
  - Freestyle Cuisine
  - Healthy Cooking
  - Global Cuisine
  - Baking and Pastry
  - Buffet Catering
  - Classical Cuisine
• The Final Exam Majors include:
  - European Cuisine
  - Market Basket

Segment 2 Comprised of the Following Exam Majors
  Day 1 – Buffet Catering - Part 1
  Day 2 – Buffet Catering - Part 2
  Classical Cuisine - Part 1
  Day 3 - Classical Cuisine - Part 2
  Day 4 – European Cuisine
  Market Basket Final

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

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

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

Appeal Procedure
Candidates and certificants are entitled to appeal determinations made by the Certification Commission regarding:
1. The Commission’s interpretation of standards, including candidate eligibility determinations and certificate recertification determinations;
2. Content of the exam and/or keyed responses to items;
3. Alleged inappropriate exam administration procedures; and
4. Alleged testing conditions severe enough to cause a major disruption of the examination process.

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

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

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

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

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

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

Each station must be provided with a basic set of pots, pans, and hand tools (see list). Additional kitchen equipment is supplied in a common area (Appendix 3). In the event that a test site is unable to supply all stations with a full set of station equipment, the candidate may be asked to provide additional items in order to complete the set/station. The Test Site Administrator shall notify the candidate of this requirement upon registration.

Individual Equipment

- (2) 3-quart mixing bowls
- (1) medium sauce pan
- (1) medium sauté pan
- (2) small bain marie inserts
- (1) solid spoon
- (1) 6-oz. ladle
- (1) wooden spoon
- (2) small sauce pans
- (1) large sauté pan
- (2) small sauté pans
- (1) rubber spatula
- (1) 2-oz. ladle
- (1) small whisk
The Community Kitchen
The community kitchen should include small appliances which can be shared by all candidates. Safety and sanitation supplies must be furnished by the test site. Candidates are expected to bring their own plastic gloves, if needed, for production or service. At a minimum, each test site shall provide the following in the community kitchen:

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

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

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

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

Apprentices can perform the following tasks during the Exam Majors:

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

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

According to Merriam Webster the definition of mastery is:

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

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

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

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

For example, exhibiting a high level of execution for an entrée will be evaluated based on ordering or handling of the protein provided,
fabrication and yield. An understanding of product utilization, portioning, sanitation, appropriate cooking technique and plating are expected. Practicing to pass the test is not a successful philosophy. Having a true command of the craft is the basis for entering the exam, while executing them at the mastery level is the basis for passing the exam. We wish all candidates the best of luck in successfully earning the Certified Master Chef® Credential.

**Evaluation of the Exam**

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

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

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

**Sanitation – Pass/Fail**
- Work Performance – Kitchen Score – 35%
  - Cooking Techniques and Fundamentals – 40%
  - Mise en Place/Organization – 15%
  - Professionalism – 10%
  - Utilization of Ingredients – 20%
  - Work Flow – 15%

**Tasting and Presentation – 65%**
- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Constructing Profiles – Maintaining Food Integrity – 5%
- Developing Flavor Profiles – 40%
- Food Placement/Presenting Food – 10%
- Achieving Nutritional Balance/Plate Composition – 5%

Evaluation sheets are included in Appendix 2.
Buffet Catering

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

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

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

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

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

Platter Requirements

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

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

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

- Emulsified Forcemeat
- Cured/Smoked/Pickled/Corned/Salted
- Mousse/Mousseline
- Rillettes/Confit
- Headcheese/Brawn/Fromage de tete
- Jelly/Agar/Kanten
- Galantine/Ballottine
- Pate
Secondary Components – Each of the items listed must be demonstrated:

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

Process

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

Schedule

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

Segment 1

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

<table>
<thead>
<tr>
<th>Candidate</th>
<th>Preparation Begins</th>
<th>Exit Kitchen</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>7:00 a.m.</td>
<td>7:00 p.m.</td>
</tr>
<tr>
<td>2</td>
<td>7:00 a.m.</td>
<td>7:00 p.m.</td>
</tr>
</tbody>
</table>

Segment 2

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

<table>
<thead>
<tr>
<th>Candidate</th>
<th>Preparation Begins</th>
<th>Window Close</th>
<th>Exit Kitchen</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>8:00 a.m.</td>
<td>11:00 a.m.</td>
<td>11:30 a.m.</td>
</tr>
<tr>
<td>2</td>
<td>8:30 a.m.</td>
<td>11:30 a.m.</td>
<td>12:00 p.m.</td>
</tr>
</tbody>
</table>

Evaluation and Scoring

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

Work Performance – Kitchen Score – 35%
- Cooking Techniques and Fundamentals – 40%
- Mise en Place/Organization – 15%
- Professionalism – 10%
- Utilization of Ingredients – 20%
- Work Flow – 15%

Tasting and Presentation – 65%
- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Maintaining Food Integrity – 15%
- Developing Flavor Profiles – 40%
- Food Placement/Presenting Food – 25%
- Achieving Nutritional Balance/Plate Composition – 15%

Timing
It is expected that candidates present all food within the time frame of the designated exam majors. If a candidate presents food once the window time has expired the following deduction will be taken off the final score for the exam major:
- 0-2 minutes over 2% deduction
- 2-5 minutes over 5% deduction

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

Equipment/Accommodations
During the Buffet Catering Exam Major, the following accommodations will be allowed to maximize performance of candidates to be used at candidate’s discretion.
- Immersion circulators will be allowed during this major
  - Candidate is responsible for bringing their own circulator, water bath and vacuum sealer
- Candidates may bring in their own platter for service but only host facility china may be used for plating
Classical Cuisine

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

Competencies
• Fabrication
• Organization and Planning

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

Classical Exam - Complete Menu: To be determined by Lead Evaluator and will be drawn by the candidate—
• Consommé.
• Fish Course including garniture.
• Main Course including garniture.

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

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

Schedule
Before the exam major begins, candidates will attend a 1-hour briefing by the lead evaluator. During the briefing, candidates will have the opportunity to ask any final questions.
• Once the candidate receives their proteins and supplemental requisition, they will have 30 minutes to return any unused product.
  - 10 minutes after receiving market basket and requisition, the candidate will no longer be able to requisition additional items; only common pantry items will be accessible.
• Candidates will have a total of 90 minutes of kitchen preparation time. 15 min set up, 15 min clean up
• At the end of the 2 hours, candidates will leave the kitchen in a sanitary manner with all product stored properly.
• On the next day, candidates will have no set up time, 3 hours of kitchen preparation time and a 20 minute service window to plate full menu.

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

Sanitation – Pass/Fail
Work Performance – Kitchen Score – 35%
• Cooking Techniques and Fundamentals – 40%
• Mise en Place/Organization – 15%
• Professionalism – 10%
• Utilization of Ingredients – 20%
- Work Flow – 15%

_Tasting and Presentation – 65%
- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Maintaining Food Integrity – 15%
- Developing Flavor Profiles – 40%

_Food Placement/Presenting Food – 25%

_Achieving Nutritional Balance/Plate Composition – 15%

**Timing**

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

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

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

**Equipment/Accommodations**

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

**The Final Exam**

**Section 1 — European Cuisine**

**Objective**

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

**Competencies**

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

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

**Cuisine of Western Europe:**

- Ratsherren mit Sauerkraut und Kartoffelkloesse – German – Grilling and Dumplings
- Riderrouladen mit Rotkohl und Bratkartoffeln – German – Braised and Fried
- Wienerschnitzel mit Gurkensalat und Kartoffelsalat – Austrian – Pan Fried
- Wiener Fikergulasch mit Nockerl – Austrian – Stewing and Spaetzle
- Züricher Geschnetzeltes mit Rosti – Swiss – Ragout and Rosti Potatoes
- Gebackene Forelle – Swiss – Baked
- Lekkerbek Met Ravigottesaus – Dutch – Deep Fried
- Waterzooi de Poulet – Dutch – Multi-Stage Cooking
- Carbonnade Flamande – Belgian – Stew
- Paling in ’t Groen – Belgian – Soup/Stew
- Steak and Kidney Pie – English – Stewed and Baked
• Scottish Lamb Leg with Barley, Wilted Greens and Roast Roots – English – Roast
• Kroppkakor – Scandinavian – Dumplings
• Poronkäristys – Scandinavian – Sautéed

*Cuisine of Eastern Europe:*
• Ges Nadziewana Owocami – Polish – Roasted
• Kulebyaka/Coulibiac – Russian – Baking
• Golubtsi – Russian – Braised
• Pierogi – Slavic Countries (Poland, Czechoslovakia, Slovakia) – Dough-Making and Pan Fried
• Beef Stroganoff – Russian – Stew
• Chicken Kiev – Russian – Deep Fried
• Csirkepaprikás – Hungarian – Braised
• Szúztékercske – Hungarian – Braised

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

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

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

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

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

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

**Evaluation and Scoring**
The European Cuisine Exam Major will be evaluated by a panel of at least three current Certified Master Chefs®. Adherence to the mandatory competencies will be factored into the final exam Major Score. Each of the three dishes are weighted evenly to make up the Tasting and Presentation Score.
A candidate must score a 70% to pass any exam major. On the last day a candidate must score at 70% or higher to pass the morning segment and have a combined scored of at least a 75% to pass the final day.

**Sanitation – Pass/Fail**

**Work Performance – Kitchen Score – 35%**
- Cooking Techniques and Fundamentals – 40%
- Mise en Place/Organization – 15%
- Professionalism – 10%
- Utilization of Ingredients – 20%
- Work Flow – 15%

**Tasting and Presentation – 65%**
- Menu Formatting – 2%
- Achieving Stated Menu – 3%
- Maintaining Food Integrity – 15%
- Developing Flavor Profiles – 40%
- Food Placement/Presenting Food – 25%
- Achieving Nutritional Balance/Plate Composition – 15%

**Timing**

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

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

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

**Equipment/Accommodations**

Any additional/special equipment necessary to execute dishes will be supplied by the exam site.
The Final Exam
Section 2 — Market Basket

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

Competencies
The final Exam Major will assess
1. Menu methodology
2. Understanding and appreciation of ingredients and their compatibility
3. Knowledge of flavor progression
4. Mastery of culinary foundational skills

Menu
The candidate will be presented with a market basket of ingredients comprised of the following categories in which each ingredient must be used to some extent:
- Two Seafood Items
- Two Other Proteins
- Seven Vegetable Items
- Three Starch based Items
- One Supplemental Item
- One Variety of Lettuce

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

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

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

Schedule
Before the Exam Major begins, candidates will attend a 1 hour briefing by the lead evaluator. During the briefing, candidates will have the opportunity to ask any final questions.
- Candidates will have 30 minutes to write menu and submit.
  - If candidate does not utilize the entire 30 minutes, they may begin preparation.
  - Additional food requisition may be submitted within 1 hour of start time.
- Candidates will have 4 hours of kitchen preparation time.
- At the end of the 4 hours and 30 minutes, candidates will have a 30 minute service window to plate all five courses.
- The candidate will have 30 minutes to clean the work area and exit the kitchen.
Evaluation and Scoring
The Market Basket Exam Major will be evaluated by a panel of at least three current Certified Master Chefs®. Adherence to the mandatory competencies will be factored into the final exam Major Score. Each of the three dishes are weighted evenly to make up the Tasting and Presentation Score.

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

Sanitation – Pass/Fail

Work Performance – Kitchen Score – 35%

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

Tasting and Presentation – 65%

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

Timing

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

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

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

Equipment/Accommodations

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

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

<table>
<thead>
<tr>
<th>SAMPLE SCHEDULE</th>
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<tbody>
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<table>
<thead>
<tr>
<th>NORTHERN EUROPEAN CUISINE - SEGMENT 1</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Candidate</strong></td>
</tr>
<tr>
<td>---------------</td>
</tr>
<tr>
<td>1</td>
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<tr>
<td>2</td>
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</table>

<table>
<thead>
<tr>
<th>MARKET BASKET - SEGMENT 2</th>
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<table>
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<tr>
<th><strong>Candidate</strong></th>
<th>Enter</th>
<th>Menu Due</th>
<th>Window Open</th>
<th>Window Close</th>
<th>Exit Kitchen</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>2:00 p.m.</td>
<td>2:30 p.m.</td>
<td>6:30 p.m.</td>
<td>7:00 p.m.</td>
<td>7:30 p.m.</td>
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<tr>
<td>2</td>
<td>2:30 p.m.</td>
<td>3:00 p.m.</td>
<td>7:00 p.m.</td>
<td>7:30 p.m.</td>
<td>8:00 p.m.</td>
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</tbody>
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Official Announcement of Certification

Candidates that successfully pass the CMC® exam will be presented with their certificate on final day of the exam. **CMC® certifications are valid for five years.**

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

For more information, call us at **800-624-9458**, or mail us at certify@acfchefs.net.

Designation Usage Policy

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

*Le Guide Culinare*
Author: Auguste Escofier and HL Cracknell
Publisher: J. Wiley & Sons
Pub. Date 2011

*Modernist Cuisine – The Art and Science of Cooking*
Author: Nathan Myhrvold
Pub. Date 2011

*On Food and Cooking*
Author: Harold McGee
Publisher: Scribner
Pub. Date 2004

*Foods of the World Series*
Volumes: 1-8, 10, 23
Publisher: Time Life
Pub. Date 1961-1968

*The Thrill of the Grill*
Author: Chris Schlesinger and John Willoughby
Pub. Date 1990

*The Encyclopedia of Cajun and Creole Cuisine*
Author: Chef John D. Folse CEC, AAC
Pub Date 2008

*American Regional Cuisine: A Coast-to-Coast Celebration of the Nation’s Culinary Diversity*
Author/Publisher: The International Culinary Schools at The Art Institutes
Pub Date 2006

*The Professional Chef, 7th edition*
Author/Publisher: The Culinary Institute of America (CIA)
Pub. Date 2001

*Culinaria the Caribbean: A Culinary Discovery*
Author: Rosemary Parkinson
Pub. Date 1999

*Cooking of South-West of France*
Author: Paula Wolfert
Pub Date 2005
Appendices

Recommended Wine Education & Accepted Certifications

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Certified Master Chef® CANDIDATE HANDBOOK

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CMC Certification Application

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