

Personal Certified Chef™ (PCC™)

Written Exam Question Make-up:

- 35% Basic Cooking
- 15% Advanced Cooking
- 15% Sanitation
- 15% Nutrition
- 10% Personal Chef Management
- 10% Basic Baking

Topics Include:

1. Culinary Principles & Processing Terminology
2. Kitchen Equipment
3. Chefs Utensils & Tools
4. Seasoning, Flavoring, Spices and Herbs
5. Stocks and Thickening Agents
6. Soups & Sauces
7. Beef: Cuts & Classification
8. Veal, Pork and Lamb: Classification and Cuts
9. Meat Cooking
10. Poultry and Game: Classification and Cooking
11. Fish and Shellfish: Classification and Cooking
12. Garde Manger: Hors d'oeuvres, Salads and Dressings
13. Garde Manger: The Cold Kitchen
14. Vegetables: Cooking & Classification
15. Potatoes, Pasta & Rice
16. Pastry and Baking
17. Food Costing
18. Nutrition
19. Food Safety & Sanitation
20. Personal Chef Management
21. Marketing
22. Problem Solving, Time Management, and Decision Making