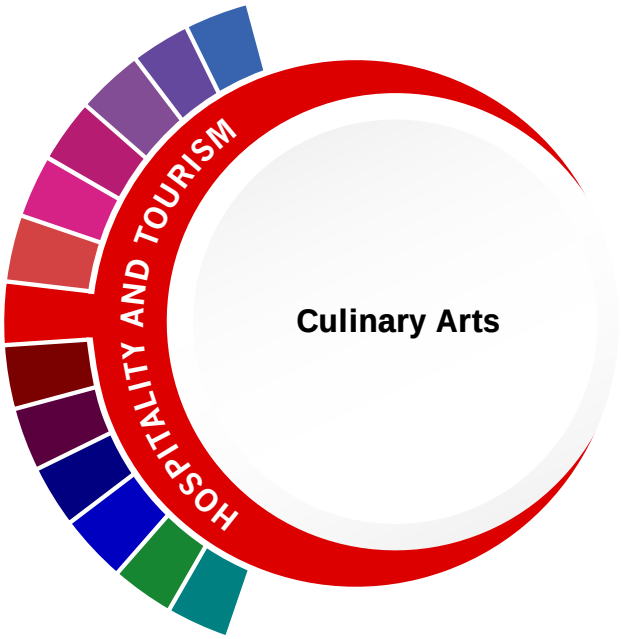
Certified Fundamentals Cook

INDUSTRY-BASED CERTIFICATION DESCRIPTION

The Certified Fundamentals Cook certification exam measures the following competencies: recipes, knife skills, large and small equipment, sanitation and safety, cold food preparation, meat, poultry, fish and seafood, dairy products, receiving and storage, nutritional values and customer service.

The performance assessment allows individuals to demonstrate their acquired skills by completing actual jobs using the tools, materials, machines, and equipment related to the technical area. There are four jobs to be completed during the three hour performance assessment. The jobs include preparing chicken hunter style with sauce, sauteed potatoes, steamed green vegetables, and cream puffs with whipped cream and ganache.

For additional information, please visit the following link: https://www.acfchefs.org/ACF/Certify/Levels/Students/CFC/ACF/Certify/Levels/CFC/student.aspx



CERTIFYING ENTITY

American Culinary Federation (ACF)
Exam Provider: NOCTI

800.334.6283

www.nocti.org

ADDITIONAL INFORMATION

Exam Name: ACF Culinary Arts Certification
Code: 3990 and 3991 / Version: 01

Exam Website: https://www.nocti.org/CertificateProgram-ACF.cfm

Number of Questions: 134

Question Type: Multiple choice questions

Exam Time: Written Assessment – 3 hours; Performance Assessment – 3 hours (This assessment may be administered in one, two, or three sessions).

Exam Site: Online through QuadNet or paper/pencil

Exam Price: $35 per ACF student member per certification ($50 fee for non-member)

Candidate Requirements:
- Successfully complete a secondary culinary program.
- Pass the ACF Culinary Arts Certification written and performance assessment with a minimum score of 70%.
- Submit application** with NOCTI assessments and payment for each applicant.
- Upon approval, ACF will award the CFC® Certification."

Study Materials & Resources: Study Guide $41. Orders are placed online at the NOCTI Client Services Center by Site Coordinator. https://clientservices.nocti.org/
Blueprint: https://www.nocti.org/PDFs/blueprint/3990.pdf