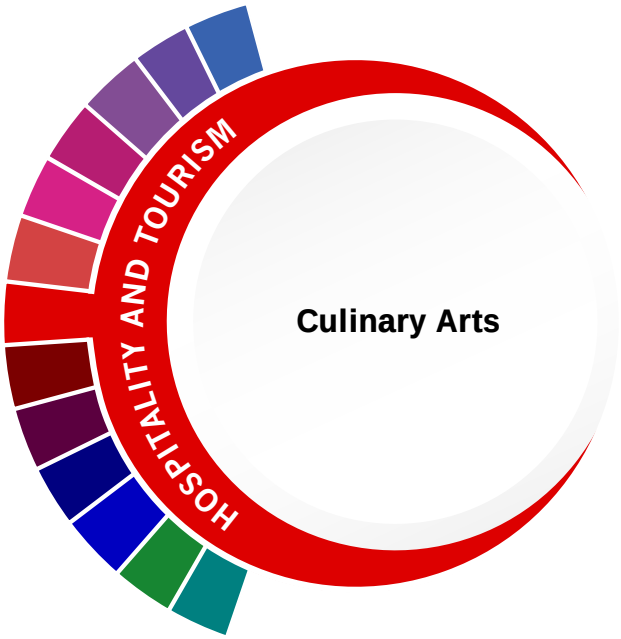
Certified Fundamentals Pastry Cook

INDUSTRY-BASED CERTIFICATION DESCRIPTION

The Certified Fundamentals Pastry Cook certification exam measures the following competencies: safety and sanitation, business and math skills, identification, classification, properties of ingredients, baking preparation, basic baking, nutrition and product merchandising.

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 four hour, forty-five minute performance assessment. The jobs include preparaing soft dinner roll dough, cake decorating, fruit pie and Pate a Choux.

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 Retail Commercial Baking Certification: 2500 and 2550 Version: 01

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

Number of Questions: 197

Question Type: Multiple choice questions

Exam Time: Written Assessment – 3 hours; Performance Assessment – 4 hours and 45 minutes (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 baking and pastry program.
- Pass the ACF Retail Commercial Baking written assessment with a minimum score of 70%.
- Pass the ACF Retail Commercial Baking performance assessment with a minimum score of 75%.
- Submit application** with NOCTI assessments and payment for each applicant.
- Upon approval, ACF will award the CFPC® 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/2500.pdf