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[Certify - American Culinary Federation](#)

"The bible for all chefs." Paul

Bocuse. Named one of the five favorite culinary books of this decade by Food Arts magazine, The Professional Chef™ is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design ...

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Gravity. Created by.  
boma1977. Terms in this set  
(70) Adulterated food. ... Chef  
de partie - station chef Chef de  
rang - front waiter Chef de  
salle - headwaiter Chef de  
service - director of service  
Chef de vin - wine steward.  
Chiffon.

ACF Certification |  
Chefcertification.com  
Daily caloric intake should  
range between 1300 to 3000  
calories per daywith: • 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  
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Pathway to ACF Certification

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I've wanted those three letters, "CEC" by my name since I saw them on the jacket of the first chef I ever worked for over 15 years ago. The three letters that define a good chef from a great one (in most cases), the ones that stand for "Certified Executive Chef", see, more people KNOW what that means and that feels well worth it in the end.

Practical Exam Demo Guide - American Culinary Federation

The American Culinary Federation (ACF) certifies chefs in 14 areas. If you have an associate's degree, you can take the written and practical exams that lead to the Certified Culinarian (CC) designation. An associate's degree and three years' work experience qualifies you for the Certified Sous Chef (CSC)

designation.

[the professional chef study guide pdf -](#)

[capemarinecabo.com](http://capemarinecabo.com)

The Certified Executive Chef® (cec®) 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. CEC® Purpose CEC Chef Study Guide - [chimerayanartas.com](http://chimerayanartas.com)

- Personal Certified Executive Chef™ (PCEC™): An advanced chef who is engaged in the preparation, cooking and serving of foods on a “cook-for-hire” basis. Must also have knowledge of menu planning, marketing, financial management and operational decision making. Has at least three years of Personal Chef experience.

[How Do I Become a Certified](#)

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[Chef? - Learn.org](#)

CEC® - Certified Executive Chef® CEPC® - Certified Executive Pastry Chef® Education (one of the following): High School Diploma/GED plus 150 Continuing Education Hours; or-250 Continuing Education Hours; or-Associate's Degree in Culinary Arts; or-ACFEF Apprenticeship program plus 50 Continuing Education Hours

[Study Guide to accompany The Professional Chef, 9e: The ...](#)

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The ACF Certification program

offers 15 certification levels to

make the chef a more valuable

candidate for hiring and

promotion -- which can help

increase his or her salary.

Culinarians achieve certification

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based on education, experience,  
and successful completion of  
written and practical exams.

## Executive Chef Job

Description, Salary and ... -  
Study.com

The three courses shall  
include:

- Fish course  
(including both seafood  
items) presented as appetizer  
portion
- Salad course  
(tossed, with extra dressing  
served on the side) as part of  
a 3 course meal
- Main  
course (with two or more  
accompanying vegetables  
and starch) utilizing  
approximately 6-7 ounces  
protein.