

**CULINARY ARTS CERTIFICATION**  
*ACFEF Secondary Programmatic Certification*

**LIST OF MATERIALS, TOOLS,  
AND SUPPLIES**

**Test Code: 2990/2991**

## List of Materials, Supplies, & Equipment Needed

### Equipment (p/p = per participant)

|                                      |  |
|--------------------------------------|--|
| Apron – 1 p/p                        | Pastry tube - round (#4 or 1/4 inch) – 1 p/p |
| Baking (cooling) rack – 1 p/p        | Pastry bag to fit pastry tube – 1 p/p        |
| Boning knife – 1 p/p                 | Plastic wrap                                 |
| Chef jacket (optional) – 1 p/p       | Portion scale – 1 p/p                        |
| Chef knife (or French knife) – 1 p/p | Range  |
| Cutting board – 1 p/p                | Refrigerator                                 |
| Dessert plates – 2 p/p               | Rubber spatula – 1 p/p                       |
| Dinner plates – 2 p/p                | Sanitizing container                         |
| Dishcloths                           | Sanitizing solution                          |
| Dish towels                          | Saucepans with covers – 2 p/p                |
| Dishwashing detergent                | Sauté pans – 2 p/p                           |
| Electric mixer                       | Sheet pan (half or full) – 1 p/p             |
| First aid box/kit                    | Sifter – 1 p/p                               |
| Flour sifter or strainer             | Silverware for tasting                       |
| Foil                                 | Sink(s) 3-compartment                        |
| Fork – 1 p/p                         | Slotted spoon – 1 p/p                        |
| Hair restraints – 1 p/p              | Strainer basket – 1 p/p                      |
| Hot pads                             | Thermometer (Instant Read) – 1 p/p           |
| Liquid measuring cups – 1 p/p        | Timer – 1 p/p                                |
| Measuring spoons – 1 set p/p         | Tongs – 1 p/p                                |
| Medium sauce pan – 1 p/p             | Vegetable peeler – 1 p/p                     |
| Mixing bowls – 3 p/p                 | Waste cans with liners                       |
| Mixing spoon – 2 p/p                 | Wire cooling rack – 1 p/p                    |
| Oven (conventional)                  | Wire whip – 1 p/p                            |
| Paper towels                         | Wooden spoon – 1 p/p                         |
| Parchment paper                      |  |
| Paring knife – 1 p/p                 |  |

## List of Materials, Supplies, & Equipment Needed (continued)

### Food/Staples (per person)

All-purpose flour – 1/2 cup  
Black pepper  
Chicken – 1 whole (3-4 lbs)  
Clarified butter – 1/2 cup  
Eggs – 4 large  
Fresh green vegetables (according to availability), enough for two (3-5 oz) portions  
Garlic – 1 clove  
Heavy cream – 12 ounces  
Mushroom caps (2 ounces, 5-6)  
Olive oil – 1 ounce  
Parsley – 1/2 cup fresh  
Powdered sugar – 2 tablespoons  
Salt  
Semisweet chocolate – 6 ounces  
Shallot – 1 medium  
Sugar – 2 tablespoons  
Tarragon – 1 teaspoon fresh  
Tomato – 1 large  
Unsalted butter – 2 tablespoons chilled, cubed  
Unsalted butter – 1/2 cup  
Vanilla extract – 1 tablespoon  
Russet potatoes – 2 medium  
Double-strength chicken stock – 6 ounces (extra as needed)  
Glace de volaille (chicken glaze) – 4 ounces