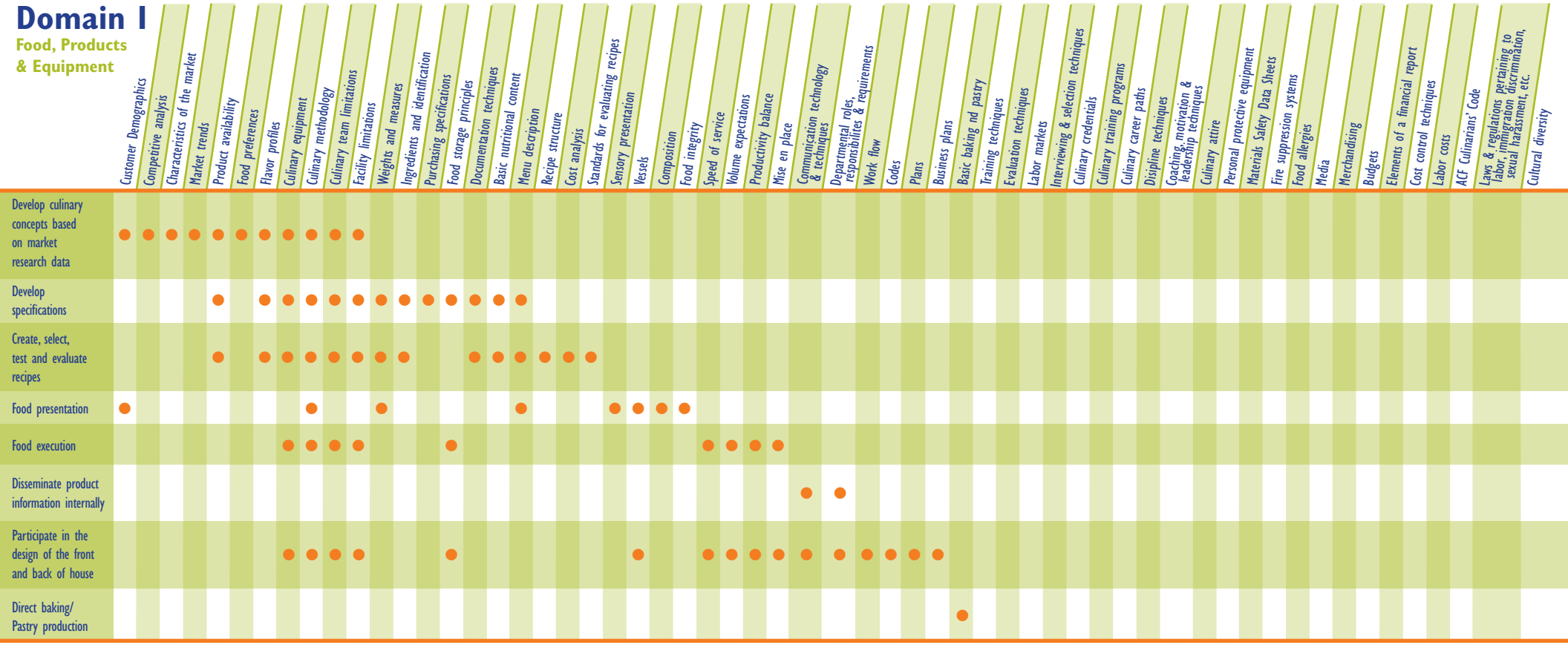
CEC Job Analysis

Domain, Task and Knowledge Statements

American Culinary Federation since 1929

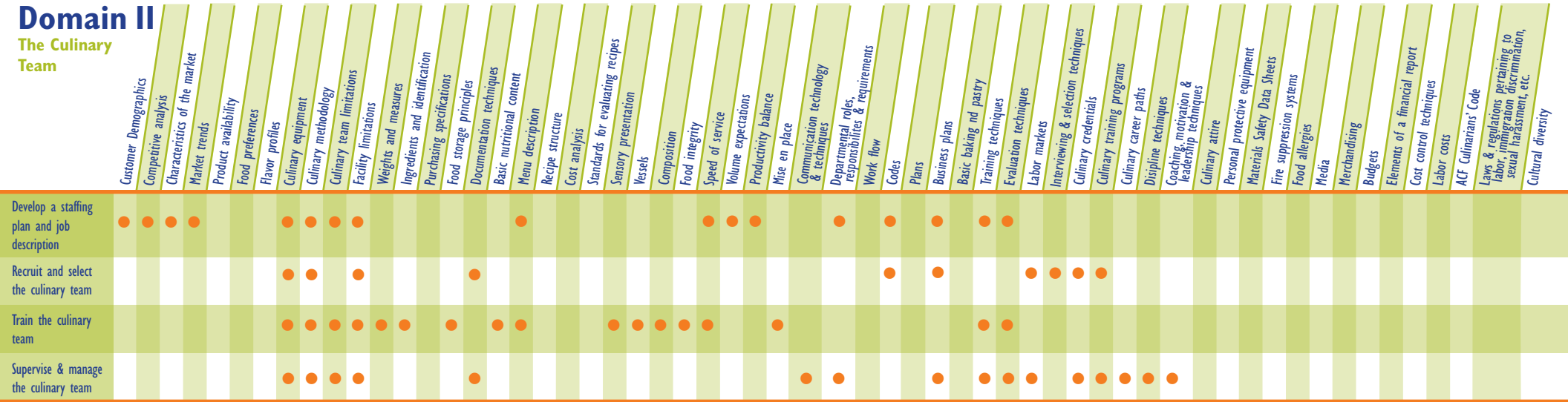
Domain I

Food, Products & Equipment



Domain II

The Culinary Team



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American Culinary Federation since 1929

Domain III
Safety and Sanitation

	Customer Demographics	Competitive analysis	Characteristics of the market	Market trends	Product availability	Food preferences	Flavor profiles	Culinary equipment	Culinary methodology	Culinary team limitations	Facility limitations	Weights and measures	Ingredients and identification	Purchasing specifications	Food storage principles	Documentation techniques	Basic nutritional content	Menu description	Recipe structure	Cost analysis	Standards for evaluating recipes	Sensory presentation	Vessels	Composition	Food integrity	Speed of service	Volume expectations	Productivity balance	Mise en place	Communication technology & techniques	Departmental roles, responsibilities & requirements	Work flow	Codes	Plans	Business plans	Basic baking nd pastry	Training techniques	Evaluation techniques	Labor markets	Interviewing & selection techniques	Culinary credentials	Culinary training programs	Culinary career paths	Disipline techniques	Coaching, motivation & leadership techniques	Culinary attire	Personal protective equipment	Materials Safety Data Sheets	Fire suppression systems	Food allergies	Media	Merchandising	Budgets	Elements of a financial report	Cost control techniques	Labor costs	ACF Culinarians' Code	Laws & regulations pertaining to labor, immigration discrimination, sexual harassment, etc.	Cultural diversity
Develop and communicate a safety plan emcompassing facility, equipment, chemicals, disasters, emergencies, employee and customer safety								●		●	●				●																	●													●	●	●	●	●										
Ensure proper sanitation by preventing time/temperature violations and cross-contamination								●	●		●				●	●											●	●				●				●																										

Domain IV
Public Relations and Marketing

	Customer Demographics	Competitive analysis	Characteristics of the market	Market trends	Product availability	Food preferences	Flavor profiles	Culinary equipment	Culinary methodology	Culinary team limitations	Facility limitations	Weights and measures	Ingredients and identification	Purchasing specifications	Food storage principles	Documentation techniques	Basic nutritional content	Menu description	Recipe structure	Cost analysis	Standards for evaluating recipes	Sensory presentation	Vessels	Composition	Food integrity	Speed of service	Volume expectations	Productivity balance	Mise en place	Communication technology & techniques	Departmental roles, responsibilities & requirements	Work flow	Codes	Plans	Business plans	Basic baking nd pastry	Training techniques	Evaluation techniques	Labor markets	Interviewing & selection techniques	Culinary credentials	Culinary training programs	Culinary career paths	Disipline techniques	Coaching, motivation & leadership techniques	Culinary attire	Personal protective equipment	Materials Safety Data Sheets	Fire suppression systems	Food allergies	Media	Merchandising	Budgets	Elements of a financial report	Cost control techniques	Labor costs	ACF Culinarians' Code	Laws & regulations pertaining to labor, immigration discrimination, sexual harassment, etc.	Cultural diversity
Participate in the development of a marketing plan	●	●	●	●		●		●										●																●																										
Promote the product by articulating and communicating culinary concepts to the market	●	●	●	●		●		●										●											●					●															●	●									

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American Culinary Federation
since 1929

Domain V
Finance

	Customer Demographics	Competitive analysis	Characteristics of the market	Market trends	Product availability	Food preferences	Flavor profiles	Culinary equipment	Culinary methodology	Culinary team limitations	Facility limitations	Weights and measures	Ingredients and identification	Purchasing specifications	Food storage principles	Documentation techniques	Basic nutritional content	Menu description	Recipe structure	Cost analysis	Standards for evaluating recipes	Sensory presentation	Vessels	Composition	Food integrity	Speed of service	Volume expectations	Productivity balance	Mise en place	Communication technology & techniques	Departmental roles, responsibilities & requirements	Work flow	Codes	Plans	Business plans	Basic baking nd pastry	Training techniques	Evaluation techniques	Labor markets	Interviewing & selection techniques	Culinary credentials	Culinary training programs	Culinary career paths	Disipline techniques	Coaching, motivation & leadership techniques	Culinary attire	Personal protective equipment	Materials Safety Data Sheets	Fire suppression systems	Food allergies	Media	Merchandising	Budgets	Elements of a financial report	Cost control techniques	Labor costs	ACF Culinarians' Code	Laws & regulations pertaining to labor, immigration discrimination, sexual harassment, etc.	Cultural diversity
Participate in the development of budgets																																		●																	●						
Interpret financial reports																																		●																	●	●					
Meet financial goals by controlling costs and maximizing efficiency														●	●				●														●																	●	●	●	●			

Domain VI
Ethics, Professional & Legal Issues

	Customer Demographics	Competitive analysis	Characteristics of the market	Market trends	Product availability	Food preferences	Flavor profiles	Culinary equipment	Culinary methodology	Culinary team limitations	Facility limitations	Weights and measures	Ingredients and identification	Purchasing specifications	Food storage principles	Documentation techniques	Basic nutritional content	Menu description	Recipe structure	Cost analysis	Standards for evaluating recipes	Sensory presentation	Vessels	Composition	Food integrity	Speed of service	Volume expectations	Productivity balance	Mise en place	Communication technology & techniques	Departmental roles, responsibilities & requirements	Work flow	Codes	Plans	Business plans	Basic baking nd pastry	Training techniques	Evaluation techniques	Labor markets	Interviewing & selection techniques	Culinary credentials	Culinary training programs	Culinary career paths	Disipline techniques	Coaching, motivation & leadership techniques	Culinary attire	Personal protective equipment	Materials Safety Data Sheets	Fire suppression systems	Food allergies	Media	Merchandising	Budgets	Elements of a financial report	Cost control techniques	Labor costs	ACF Culinarians' Code	Laws & regulations pertaining to labor, immigration discrimination, sexual harassment, etc.	Cultural diversity
Perform the duties of the profession in a manner consistent with the American Culinary Federation Culinarians' Code																																																							●				
Perform the duties of the profession in a manner consistent with governing laws, codes & regulations																●																●																								●		●	