



CEC[®] Practical Exam Domains

The practical exam is based on domains and skills determined during a job analysis with a group of ACF subject matter experts.

DOMAIN 1: Safety and Sanitation Skills

Sanitation skills are observed and evaluated in the course of the performance of the skills performed in Domains 2, 3 and 4. Failure to meet the sanitation skills standard shall result in a failure despite the degree of Organizational, Craftsmanship and Finished Product skills demonstrated.

Skills:

- Working and managing a sanitary environment
- Food handling that avoids time/temperature violations and cross-contamination

DOMAIN 2: Organizational Skills

20%

Skill 1: Work flow

Skill 2: Mise en place (create, maintain and manage)

Skill 3: Food storage

Skill 4: Weighing and measuring

Skill 5: Identifying ingredients

Skill 6: Purchasing

Skill 7: Use of equipment

Skill 8: Use of time

Skill 9: Analyzing costs

Skill 10: Using ingredients and develop recipes

Skill 11: Use of Area

DOMAIN 3: Craftsmanship Skills

40%

Skill 12: Executing fundamental cooking procedures and methodologies

Skill 13: Butchering

Skill 14: Knife handling

Skill 15: Deconstructing groceries

Skill 16: Use of heat and cold

Skill 17: Emulsification

Skill 18: Preparing sauces

Skill 19: Baking and Pastry Fundamentals

DOMAIN 4: Finished Product Skills**40%****Skill 20:** Developing flavor profiles**Skill 21:** Constructing profiles**Skill 22:** Determining doneness**Skill 23:** Achieving desired textures**Skill 24:** Achieving desired colors**Skill 25:** Maintaining food integrity**Skill 26:** Achieving nutritional balance**Skill 27:** Serving food at the desired temperature**Skill 28:** Presenting food esthetically**Skill 29:** Presenting food colorfully**Skill 30:** Choosing vessels**Skill 31:** Food placement**Skill 32:** Achieving the stated menu**Skill 33:** Menu presentation