

## Study Tips and Helpful Hints

Read Practical Exam Candidate Guide specific to your approved [certification level](#).

Develop a plan and write a timeline and stick to your plan.

Study applicable written material for the:

- Processes mandated.
- Processes you decide to do.

Practice ten times.

See guidelines for what you can and cannot bring.

Remember, you are in control of selecting your ingredients, so make sure they meet your needs and the needs of the exam.

The basic equipment will be provided as described in the ACF Practical Exam Administration Guide. However, if you have been practicing with your own pots and pans, small wares, etc. then you will want to bring those with you and use them. This way you know the nuances already and do not have to deal with any last minute surprises.

Practice, practice, practice.

Sanitation skills will be monitored at all times for compliance with standard rules. Sanitation infractions could lead to a failing exam.

All candidates must wear white chef coat, white toque, black or black and white checkered pants, leather shoes, or clogs and have clean apron and side towels.

Ask questions prior to the exam; be prepared! When in doubt, ask.

- Contact ACF National Office Certification Department at (800) 624-9458 or contact an [Approved Certification Evaluator](#) or Trainer in your region.