

Certified Culinary Educator (CCE)

Written Exam Question Make-up:

- 20% Education Development
- 15% Sanitation
- 15% Nutrition
- 10% Supervisory Management
- 10% Basic Baking
 - 5% Advanced Baking
- 15% Advanced Cooking
- 10% Basic Cooking

Topics Include:

1. Culinary Principles & Processing Terminology
2. Kitchen Equipment
3. Seasoning, Flavoring, Spices & Herbs
4. Stocks and Thickening Agents
5. Soups & Sauces
6. Beef: Classification and Cuts
7. Veal, Pork and Lamb: Classification and Cuts
8. Meat Cookery
9. Poultry and Game: Classification and Cooking
10. Fish and Shellfish: Classification
11. Fish & Shellfish: Cooking
12. Garde Manger: Hors d'oeuvres, Salads & Dressings
13. Garde Manger: The Cold Kitchen
14. Vegetables: Cooking & Classification
15. Baking & Pastry
16. Desserts
17. Food Costing
18. Student Motivation and Classroom Management
19. Educational Philosophy
20. Aims and Objectives, Instruction and Curriculum
21. Teaching Methods, Materials and Evaluation
22. Food Safety & Sanitation
23. Nutrition
24. Supervisory Management