



CEC Written Exam Domains

The written exam was developed based on domains, tasks and knowledge areas determined during a job analysis with a group of ACF subject matter experts.

As there are 100 multiple choice questions on the exam, the percentages also reflect the number of questions there are in each area.

DOMAIN 1: Food, Equipment and Food Products	50%
Task 1: Develop culinary concepts based on market research data	7%
Task 2: Develop specifications (quality, quantity, nutrition, etc.)	9%
Task 3: Create, select, test and evaluate recipes	7%
Task 4: Food presentation	7%
Task 5: Product execution (work flow)	7%
Task 6: Disseminate product information internally	4%
Task 7: Participate in the design of all areas in of the facility (dining area, kitchen, etc.)	4%
Task 8: Supervise and Direct Baking and Pastry Production	5%
DOMAIN 2: The Culinary Team	15%
Task 1: Develop a staffing plan and job descriptions	3%
Task 2: Recruit and select the culinary team	3%
Task 3: Train the culinary team (front and back)	5%
Task 4: Supervise and manage the culinary team (monitor, motivate, empower, delegate and evaluate)	4%
DOMAIN 3: Safety and Sanitation	10%
Task 1: Develop and communicate a safety plan encompassing facility, equipment, chemicals, disasters, emergencies, employee and customer safety and disposal of waste	3%
Task 2: ensure proper sanitation by preventing time/temperature violations and cross-contamination	7%
DOMAIN 4: Marketing, Merchandising and Strategic Public Relations	5%
Task 1: Participate in the development of a marketing plan	2%
Task 2: Promote the product by articulating and communicating culinary concepts to the market	3%
DOMAIN 5: Finance	15%
Task 1: Participate in the development of budgets	3%
Task 2: Interpret financial reports	3%
Task 3: Meet financial goals by controlling costs and maximizing efficiency	9%
DOMAIN 6: Ethics, Professional and Legal Issues	5%
Task 1: Perform the duties of the profession in a manner consistent with the American Culinary Federation Culinarians' Code	3%
Task 2: Perform the duties of the profession in a manner consistent with governing laws, codes and regulations	2%
Totals	100% 100%