



CEPC® Written Exam Specifications

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 ONE: BAKING FUNDAMENTALS

9%

- Determine production guidelines for yeast products.
- Determine production guidelines for quick breads products.
- Determine production guidelines for cookies.
- Determine production guidelines for cake batters.
- Assess formulations and recipes for baked products.
- Determine baker's percentages and conversion factors for baked products.
- Select ingredients for desired baked products.
- Select equipment for desired baked products.

DOMAIN TWO: PASTRY FUNDAMENTALS

22%

PASTRY DOUGHS AND BATTERS

7%

- Determine production guidelines for laminated pastry doughs.
- Determine production guidelines for pie and tart doughs.
- Determine production guidelines for pâte à choux.
- Assess formulations and recipes for pastry fundamentals.
- Select ingredients for desired pastry recipe.
- Select equipment for desired pastry recipe.

CREAMS, CUSTARDS, MOUSSES AND SAUCES

4%

- Determine production guidelines for creams, custards, mousses and sauces.
- Assess formulations and recipes for creams, custards, mousses and sauces.
- Select ingredients for desired creams, custards, mousses and sauces.
- Select equipment for desired creams, custards, mousses and sauces.

EUROPEAN CLASSICAL AND AMERICAN TRADITIONAL

6%

- Determine production guidelines for European classical and American traditional cakes.
- Determine conversion factors for European classical and American traditional cakes.
- Select ingredients for desired European classical and American traditional cake recipes.
- Select equipment for desired European classical and American traditional cake recipes.
- Assemble European classical and American traditional cakes from prepared cake layers, cake fillings and icings.
- Decorate European classical and American traditional cakes with desired decorative components.



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MERINGUES, BUTTERCREAMS, ICINGS AND GLAZES	5%
Determine production guidelines for meringues, buttercreams, icings and glazes.	
Determine proper mixing, cooking and baking methods for meringues.	
Select ingredients for desired meringues, buttercreams, icings and glazes.	
Select equipment for desired meringues, buttercreams, icings and glazes.	
DOMAIN THREE: SPECIALTY PASTRY AND DESSERTS	28%
SPECIAL OCCASION CAKES	8%
Assemble tiered cakes from prepared cake layers, cake fillings and icings.	
Assemble sculpted cakes from prepared cake and cake fillings.	
Enrobe cakes with marzipan, rolled fondant or modeling chocolate.	
Create edible decorative components.	
Decorate tiered cakes with desired decorative components.	
Determine production guidelines for chocolates and confections.	
CHOCOLATES AND CONFECTIONS	9%
Execute proper mixing and cooking methods for chocolate and confections.	
Assess formulations and recipes for chocolates and confections.	
Select ingredients for desired chocolates and confections.	
Select equipment for desired chocolates and confections.	
Determine tempering, handling and storage of chocolates.	
Determine handling and storage of confections.	
PLATED AND FROZEN DESSERTS	7%
Determine production guidelines for plated and frozen desserts.	
Assess formulations and recipes for plated and frozen desserts.	
Select ingredients for desired plated and frozen desserts.	
Select equipment for desired plated frozen desserts.	
Select serveware for desired presentation.	
Select finishing and garnishing elements for desired presentation.	
DESSERT PRESENTATION	4%
Determine layout and design of dessert buffets.	
Determine layout and design of centerpieces.	
Determine production guidelines for petits fours/mini pastries.	
Select finishing and decorative elements for buffet presentation or station.	



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DOMAIN FOUR: TEAM MANAGEMENT

9%

- Provide training for members of the baking/pastry team.
- Provide opportunities for cross-training to members of the baking/pastry and culinary team.
- Facilitate communication between the baking/pastry team and other departments.
- Supervise, schedule, and delegate duties of the baking/pastry team in baking production.
- Maintain policies for recycling food waste and disposables.
- Provide leadership by evaluating, motivating and empowering the baking/pastry team.
- Develop job descriptions in specific areas of the baking/pastry department.

DOMAIN FIVE: SAFETY AND SANITATION

14%

- Develop safety and sanitation plan to prevent contamination in baking and pastry production and distribution.
- Develop and communicate a safety plan for facility, equipment, chemicals, disasters, emergencies, and, employee and customer safety.
- Manage all baking ingredients and products associated with baking and pastry production.
- Receive and store all baking and pastry production ingredients and products according to food safety guidelines.
- Receive and store chemical and hazardous supplies according to food safety guidelines.
- Cover, label, date and store baking and pastry production ingredients and products associated with baking according to food safety guidelines.
- Monitor food temperatures throughout the baking and pastry production and distribution process.
- Monitor food temperatures in food storage areas to ensure food safety.
- Monitor culinary team's adherence to standard food handling practices.
- Monitor and enforce safety, personal hygiene, and sanitation plan for employees.
- Clean and sanitize all relevant tools, equipment and work stations related to baking and pastry production.

DOMAIN SIX: MARKETING AND MERCHANDISING

6%

- Develop theme, regional, seasonal, and/or sustainable menus to reflect current industry trends.
- Create menus for special dietary restrictions.
- Select appropriate packaging for merchandising.
- Establish price points for menu items.
- Use proper terminology and descriptors for menu items.



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DOMAIN SEVEN: FINANCE	7%
Prepare requisitions to procure items needed for production.	
Control food/labor costs according to budget constraints.	
Manage inventories of baked goods, pastry ingredients and products.	
Evaluate profit and loss statement to manage expenses of baking/pastry department.	
Develop a schedule for long term capital expenditures.	
DOMAIN EIGHT: ETHICS, LEGAL, AND PROFESSIONAL ISSUES	5%
Resolve guest complaints in a professional manner.	
Resolve employee conflicts based on establishment policies and procedures.	
Adhere to ethical and professional standards set forth by American Culinary Federation and employer.	
Adhere to employment laws relating to recruitment, hiring, and termination.	
TOTALS	100% 100%