

Certified Secondary Culinary Educator (CSCE)

Written Exam Question Make-up:

20% Education Development
15% Sanitation
15% Nutrition
10% Supervisory Management
15% Basic Baking
25% 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 Cooking
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. Pastry & Baking
16. Food Costing
17. Student Motivation and Classroom Management
18. Educational Philosophy
19. Aims and Objectives, Instruction and Curriculum
20. Teaching Methods, Materials and Evaluation
21. Nutrition
22. Food Safety & Sanitation
23. Supervisory Management