

## **Personal Certified Chef (PCC)**

### **Written Exam Question Make-up:**

35% Basic Cooking  
15% Advanced Cooking  
15% Sanitation  
15% Nutrition  
10% Personal Chef Management  
10% Basic Baking

### **Topics Include:**

1. Culinary Principles & Processing Terminology
2. Kitchen Equipment
3. Chefs Utensils & Tools
4. Seasoning, Flavoring, Spices and Herbs
5. Stocks and Thickening Agents
6. Soups & Sauces
7. Beef: Cuts & Classification
8. Veal, Pork and Lamb: Classification and Cuts
9. Meat Cooking
10. Poultry and Game: Classification and Cooking
11. Fish and Shellfish: Classification and Cooking
12. Garde Manger: Hors d'oeuvres, Salads and Dressings
13. Garde Manger: The Cold Kitchen
14. Vegetables: Cooking & Classification
15. Potatoes, Pasta & Rice
16. Pastry and Baking
17. Food Costing
18. Nutrition
19. Food Safety & Sanitation
20. Personal Chef Management
21. Marketing
22. Problem Solving, Time Management, and Decision Making