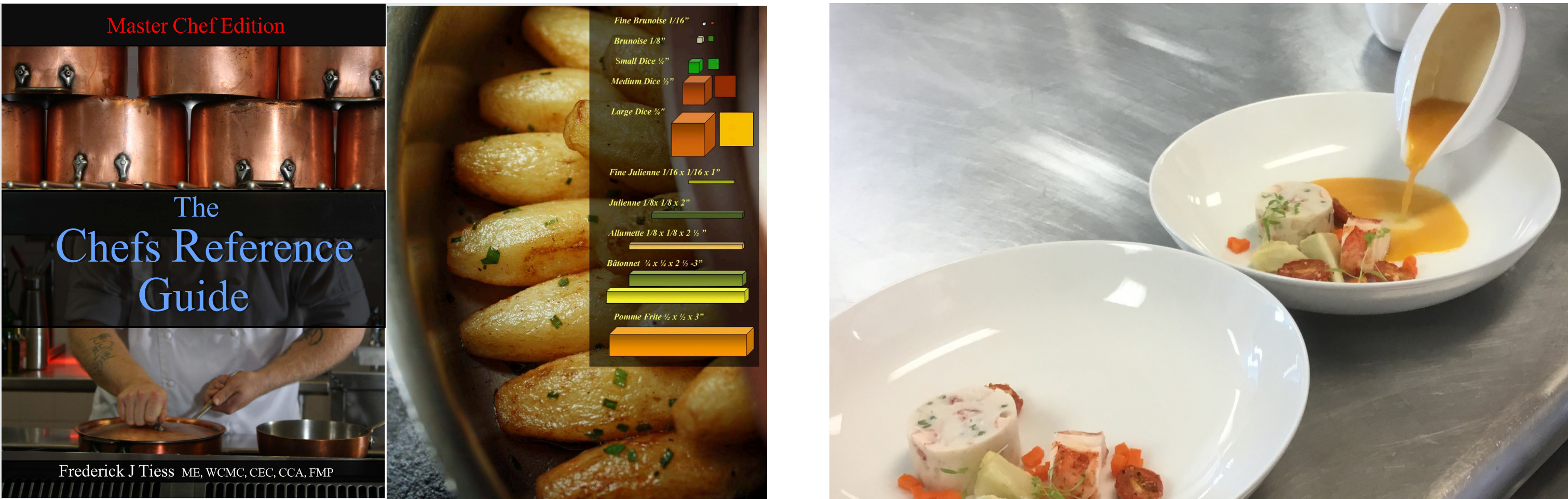


Application

BENCHMARKING ALUMNI  
SUCCESS THROUGH ACF  
CERTIFICATION



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ACF Exam of 2008 Alum Robert Reinken CEC

DESCRIPTION OF SCHOLARLY INQUIRY

The ACF practical exam process began in 2002 and since then has gained industry validation as the preeminent professional chef certification in America. Four of the sixteen certifications have been externally validated by National Commission for Certifying Agencies (NCCA) the most stringent of which is the CEC certification. According to an April 2018 ACF annual certification report only 166 chefs earned the status of Certified Executive Chef (CEC) in 2017 which brought the total number of CEC’s to 3236.

ACF practical exam evaluators agree that a candidate’s success is based upon the degree to which they prepare, practice, receive quality feedback and reflect upon the entire process. The approved reference for CEC level preparations is *Escoffier: The Complete Guide to the Art of Modern Cookery* which is based upon Escoffier’s original 1903 work *Le Guide Culinaire*. In the past one hundred years culinary craftsmanship has become an exercise of efficiency. In some cases, it has succeeded in becoming an appreciated art form. Reflecting upon what one has learned and applied through the practice of becoming a chef is an excellent way to progress the craft, benchmark success and elevate the art.

OUTCOME

*The Chefs Reference Guide* is a resource for culinary professionals to access ratio-based formulas, terminology and reference charts. The Master Chef edition of this work will include over 140 new formulas based upon the ACF practical exam ingredients lists. To support this work twenty instructional videos have been published on the Chef Reference YouTube Channel.

In a recent internal inquiry of the resource development department there is no evidence of Charlotte alumni success regarding professional chef certification. There are currently 489 alumni who reside within the 50-mile radius of the campus. With a great foundation of culinary education, fourteen years of operation and career progression why haven’t more of our graduates taken the opportunity to earn an American Culinary Federation (ACF) certification? Does an opportunity exist to assist alumni in their pursuit of professional certification while improving upon the twenty-six percent practical exam failure rate?

SIGNIFICANCE OF OUTCOME

In the spring of 2018 a mentoring initiative began between a Charlotte faculty member and a 2008 Culinary and Food Service Management graduate. These mentor sessions included observation of performance by the faculty member and feedback to improve the likelihood of success. This graduate, who passed the CEC exam on the first attempt, has agreed to be part of the ongoing mentoring of fellow alumni who seek professional certification. The graduate will also present best practices to Alumi on campus during the 2018 Charlotte Homecoming and Family Weekend.

The ACF exams are based on the correct application of culinary techniques introduced in school and expanded upon through continued experiential learning. Classical cuisine is the foundation that these experiences are based upon. This successful 2008 graduate presented modern professional dishes that were based upon the classical concepts posed by Escoffier and reinforced by the formulas presented in *The Chefs Reference Guide*. The path forward is to document and celebrate the success of our Alumni which could provide evidence of lifelong learning.

Classical Cuisine Preparations from 2018 Master Chef Edition of the Chefs Reference Guide.

Classical Cuisine Preparations									
	Item		1	1	2	3	4		Use
1151	Agnes Sorel	10 oz Sauce Supreme recipe 74	oz. Whole Butter	Tbsp Chopped Parsley		oz. Julienne Cooked Beef Tongue	oz. Julienne Mushroom		Sauce
1152	Algérienne	Paprika, Salt, Pepper	cup. Eggplant Macedoine	Tbsp Mince Garlic	ea. Tomatoes Concasse	oz. Brunoise Onion	ea. Chicken Breast	2 Tbsp butter	Chicken
1153	Alexandra		Tbsp Whole Butter	Chiffonade Butter Lettuce			ea. Chicken Quenelles		Garnish
1154	Allemande	10 oz Sauce Supreme recipe 74	cup Julienne Mushroom	oz. Whole Butter					Sauce
1155	Alsacienne		cup Sauerkraut recipe 566	Tbsp Chopped Parsley	lb. Gold Potatoes - Tournée		Portions Sausage recipe 263		Garnish
1156	Amandine	½ cup White Wine			Tbsp Chopped Parsley	oz. Almond Sivers	oz. Clarified Butter	4 Tbsp butter	Garnish
1157	Américaine		cup. Sauce Americaine recipe 73	ea. Cooked Lobster	oz. Whole Butter		Spring Chervil		Lobster
1158	Ancienne	6 oz Fish Mousseline recipe 229	Tbsp. Brunoise Truffle	Tbsp. Lobster Caviar			oz Crayfish	10 oz Sauce Nantua recipe 73	Fish
1159	Andalouse	¾ cup Sautéed Brunoise Eggplant	ea. Tomatoes Concasse	oz. Peas		oz Rice Pilaf	ea. Sweet Pimento		Garnish
1160	Anglaise			Tbsp Chopped Parsley	lb. Gold Potatoes - Tournée			4 Tbsp butter	Potato
1161	Ardennaise	½ cup Stock	tsp Juniper	cup Diced Onion	lb. Gold Potatoes	oz. Diced Bacon	oz. Butter	2 Tbsp Chop Parsley	Potato
1162	Basquaise	4 Portions Poulet Sauté Basquaise recipe 495	ea. Roasted Green Pepper- Julienne	Tbsp Minced Garlic	ea. Tomatoes Concasse	Tbsp. Minced Onion	Portion Pomme Anna	1 ½ oz EVOO	Chicken
1163	Bayonnaise	½ cup Minced Onion	cup Sliced Mushrooms	oz. Serrano Ham-Brunoise	oz. Petite Basque Cheese- Grated	Tbsp. Butter	ea. Tomatoes	Chopped Parsley and Chive	Garnish
1164	Bénédictine	½ cup cream	Clove Garlic	Tbsp Chopped Truffle		oz. EVOO	oz. Salt Cod		Garnish
1165	Bercy	1 oz White Wine	Tbsp Lemon Juice	Tbsp Chopped Parsley	Tbsp Minced Shallot	Tbsp Nouilly Prat	ea. Sole Filet	4 oz butter	Fish
1166	Berny	½ recipe 557		cup Ground Almond	Tbsp. Brunoise Truffle				Potato
1167	Berrichone			Pint Chicken Stock	lb. Gold Potatoes Shape-large olives	Tbsp Chopped Parsley	oz. Bacon Diced	¾ cup Brunoise Onion	Potato
1168	Bizantine	Portions Braised Lettuce recipe 553	cup Cauliflower Puree recipe 551				Portions Duchesse recipe 557		Garnish
1169	Bonne Femme	½ cup White Wine	¾ ea. Lemon Juiced	Tbsp Chopped Parsley	Tbsp Beurre Manie	oz. Chopped Mushroom	ea. Sole Filet	4 oz Fish Funet	Fish

All recipes equal 4 portions, the use column specifies the application.