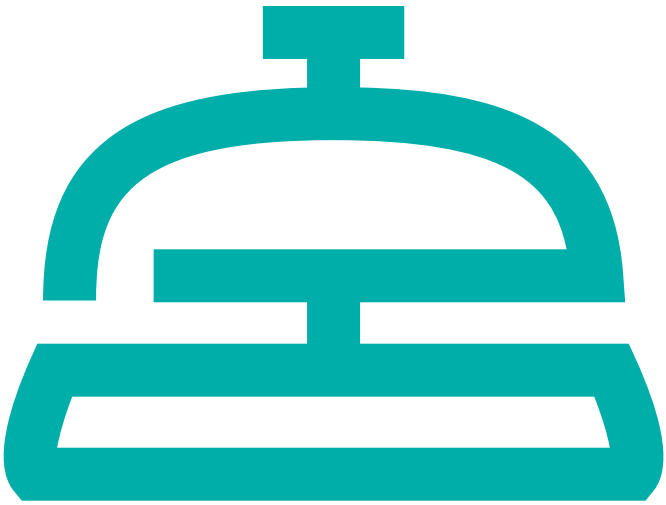
NOCTI

Job Ready Credential Blueprint



Culinary Arts Cook (NOCTI-ACF)

Code: 4736 / Version: 01

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General Assessment Information

Blueprint Contents

General Assessment Information
Written Assessment Information
Specific Competencies Covered in the Test
Sample Written Items
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Test Type: The Culinary Arts Cook NOCTI-ACF industry-based credential is included in NOCTI's Job Ready assessment battery. Job Ready assessments measure technical skills at the occupational level and include items which gauge factual and theoretical knowledge. Job Ready assessments typically offer both a written and performance component and can be used at the secondary and post-secondary levels. Job Ready assessments can be delivered in an online or paper/pencil format.

Revision Team: The assessment content is based on input from secondary, post-secondary, and business/industry representatives from the states of Arizona, Florida, New York, North Carolina, Pennsylvania, Rhode Island, Texas, Virginia, and Wisconsin.

CIP Code

12.0508- Institutional Food Workers

Learning that works for America CTE™

Career Cluster 9- Hospitality and Tourism

o*net™ in*it

35-2014.00- Cooks, Restaurant

Association for Career and Technical Education ACTE®

The Association for Career and Technical Education (ACTE), the leading professional organization for career and technical educators, commends all students who participate in career and technical education programs and choose to validate their educational attainment through rigorous technical assessments. In taking this assessment you demonstrate to your school, your parents and guardians, your future employers and yourself that you understand the concepts and knowledge needed to succeed in the workplace. Good Luck!

ACF Recognition Opportunities

NOCTI and ACF have co-branded the Culinary Arts Cook assessment in order to offer culinary learners expanded recognition opportunities.

- Earn NOCTI Workforce Competency Credential
- Earn College Credit Recommendation
- Qualify to apply for ACF Certification

Secondary Culinary Graduate Requirements:
Graduates who pass the Culinary Arts Cook NOCTI-ACF written and performance assessments with the minimum cut score of 70% are eligible to receive the graduation certificate. The 70% may be achieved on the written test only or as an average of the written and performance test scores.

Certified Fundamentals Cook Requirements:

- Successfully complete a secondary culinary program.
- Pass the ACF Culinary Arts Certification written assessment with a minimum score of 70%.
- Pass the ACF Culinary Arts Certification performance assessment with a minimum score of 75%.
- Submit application with NOCTI assessment scores and payment for each applicant.
- Upon approval, ACF will award the CFC® Certification.

Students studying outside of an ACFEF Secondary an ACFEF Secondary Certified Program must include a copy of the program's curriculum to document the ACF requirement of 30 hours of Nutrition and Sanitation instruction. Online courses are available for any candidate at https://www.acfchefs.org/ACF/Certify/Levels/ACF/Certify/Levels/Students/.

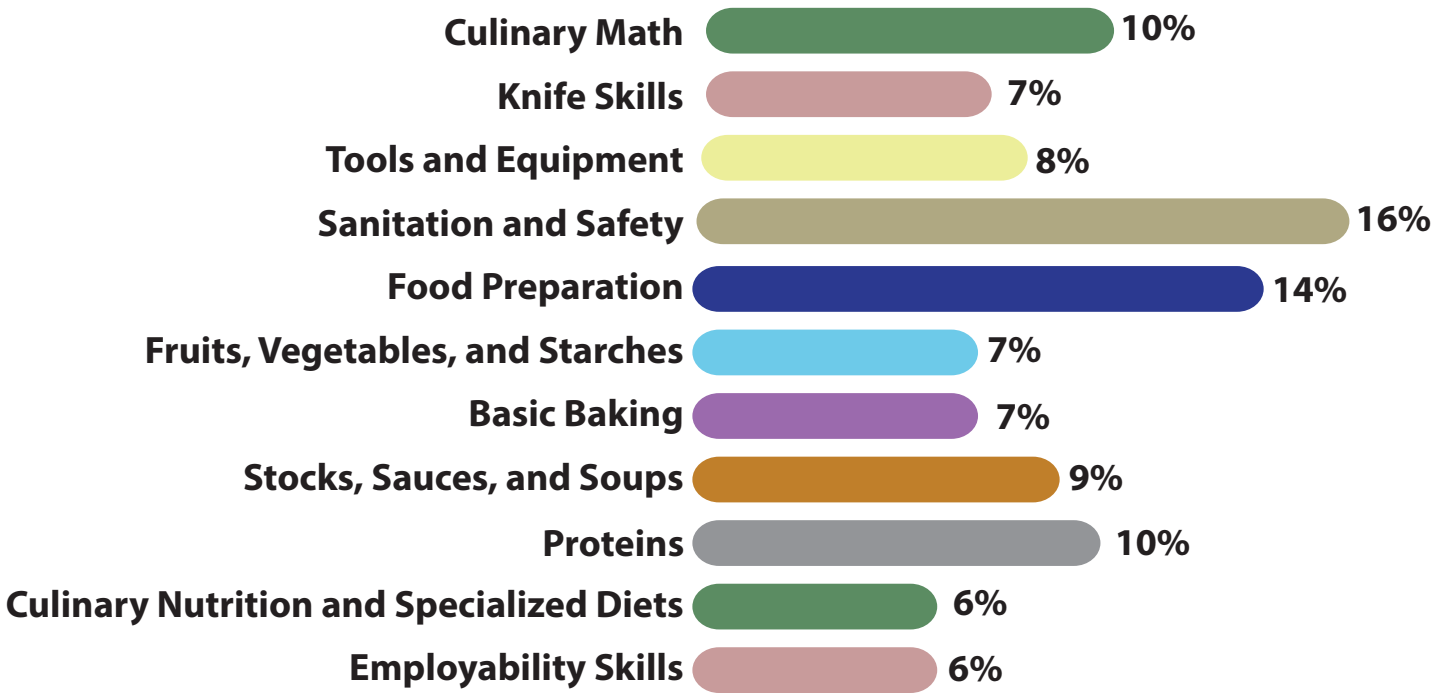
American Culinary Federation
Education Foundation

Written Assessment

NOCTI written assessments consist of questions to measure an individual's factual theoretical knowledge.

Administration Time: 2 hours and 30 minutes
Number of Questions: 138
Number of Sessions: This assessment may be administered in one, two, or three sessions.

Areas Covered



Specific Standards and Competencies Included in this Assessment

Culinary Math
- Demonstrate how to read, follow, and convert standard formulas
- Convert weights and measurements
- Demonstrate understanding of volume/weight measurement
- Demonstrate basic understanding of food costs

Knife Skills
- Demonstrate understanding of knife sharpening skills and care
- Demonstrate understanding of safe knife usage
- Demonstrate knowledge of appropriate knife types and utilization

Tools and Equipment
- Demonstrate proper care and use of kitchen equipment, small wares, and hand tools
- Identify small wares and hand tools
- Identify large kitchen equipment

Sanitation and Safety
- Demonstrate understanding of cleaning and sanitizing methods
- Understand time and temperature control
- Exhibit understanding of prevention, causes, and response to workplace injuries/illnesses
- Describe fire extinguishers and fire safety procedures
- Demonstrate personal hygiene and appropriate attire
- Demonstrate proper food storage techniques
- Understand recycling and sustainability concepts



(Continued on the following page)

Specific Standards and Competencies (continued)

Food Preparation
- Demonstrate knowledge of garde manger (e.g., salad dressings, desserts)
- Prepare sandwiches, spreads, and fillings
- Identify moist, dry, and combination cooking methods

Fruits, Vegetables, and Starches
- Identify and prepare fruits and vegetables
- Identify and prepare various vegetable starches
- Identify and prepare legumes, pastas, and whole grains

Basic Baking
- Identify basic baking equipment and hand tools
- Demonstrate knowledge of the methods and procedures for different quick breads and yeast breads
- Demonstrate knowledge of the methods and procedures for different cookies, cakes, pies, and pastries

Stocks, Sauces, and Soups
- Demonstrate knowledge of soups
- Demonstrate knowledge of stocks and reductions
- Demonstrate knowledge of sauces
- Demonstrate knowledge of roux and thickening agents



(Continued on the following page)

Specific Standards and Competencies (continued)

Proteins

- Identify meat and poultry
- Demonstrate understanding of egg cookery
- Demonstrate understanding of varying levels of doneness and appropriate cook temperatures
- Identify market forms of fish and shellfish

Culinary Nutrition and Specialized Diets

- Identify food allergen characteristics
- Demonstrate understanding of preparation of nutritious menus
- Demonstrate understanding of specialized diets

Employability Skills

- Exhibit understanding of professional behavior and ethics
- Demonstrate understanding of teamwork, problem solving, and critical thinking skills
- Demonstrate knowledge of guest service in hospitality

Sample Questions

Ingredients should be leveled when using _____ measurements.

A. weight
B. volume
C. temperature
D. pressure

A serrated knife is most appropriate for slicing

A. cheese
B. bread
C. apples
D. roast beef

A whisk is primarily used for

A. mixing
B. aeration
C. chopping
D. measuring

What should a worker do after reporting the accident to a supervisor?

A. ignore any minor injuries
B. return to the workstation
C. go immediately to a doctor
D. follow safety protocols

Which salad dressings are dairy based?

A. ranch and blue cheese
B. Italian and vinaigrette
C. thousand island and French
D. Caesar and balsamic

(Continued on the following page)

Sample Questions (continued)

When preparing raw potatoes or apples ahead of time, cold water is used to

A. prevent oxidizing
B. make them sweeter
C. cook them faster
D. remove their starch

The process that mixes fat and sugar together to uniformly blend and incorporate air is

A. creaming
B. kneading
C. whisking
D. folding

Gazpacho is an example of _____ soup.

A. chilled
B. thickened
C. cream-based
D. hot broth

A French omelet is an omelet that is _____ with a spooned in filling.

A. rolled
B. baked
C. folded
D. flat

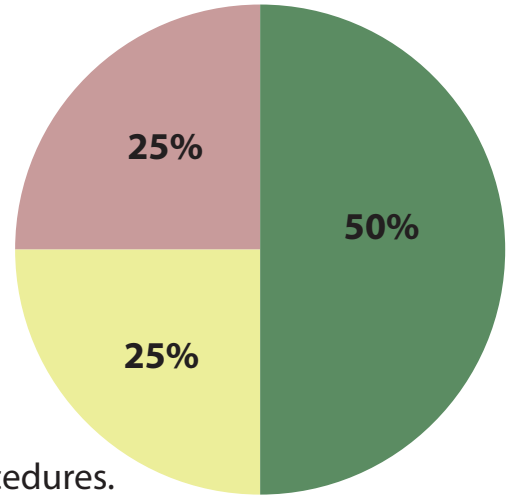
Whole wheat bread should be avoided by clients with

A. lactose intolerance
B. Celiac disease
C. diabetes
D. high blood pressure

Performance Assessment

NOCTI performance assessments allow individuals to demonstrate their acquired skills by completing actual jobs using the tools, materials, machines, and equipment related to the technical area.

Administration Time: 3 hours
Number of Jobs: 3



Areas Covered:

50% Chicken Fabrication, Stock Development, and Knife Skills
Participant will demonstrate knife skills and fabricate a whole chicken for chicken stock, salad, and soup preparation, adhering to all safety and sanitation procedures.

25% Caesar Salad with Chicken
Participant will prepare two servings of a salad with chicken by properly preparing lettuce, croutons, dressing, and chicken, plating the dish, and following safety and sanitation procedures.

25% Chicken Rice Soup and Rolled Biscuits
Participant will prepare two servings of biscuits and chicken rice soup (with rice pilaf) by properly preparing biscuits, soup, and rice pilaf while following safety and sanitation procedures.

Sample Job

Chicken Rice Soup and Rolled Biscuits

Maximum Time: 45 minutes

Participant Activity: Participant will prepare and present two plated servings of buttermilk biscuits and chicken rice soup, including rice pilaf for the soup. Participant will mix and bake biscuits, sear diced chicken, cook soup with aromatics and stock, and prepare rice pilaf, all while following safety and sanitation procedures before notifying the evaluator upon completion.