

American Master Chefs Order  
American Culinary Federation

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The Master Chef Test

# Master Chef test Renovation

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## The Vision

- To develop a segmented CMC test that can be delivered effectively in individual units at the chapter level

## Moving In that Direction

- Two Section, Test Format
  - Splitting the commitment will lead to a more approachable format without affecting rigor
  - A gradual approach for quality administration

# Segmented Test

- **Stronger administration prior to the test**
  - **CMC Administrator + ACF Certification Commission**
  - **Evaluator Training**
    - Evaluator Handbook
    - Lead Evaluator Job description
    - Evaluator pre-test conference calls
  - **Menus designed farther in advance**
  - **Orientations done farther in advance**
  - **Adding pre day 1 to both sections**

# Segmented Test

- **Further Updates**
  - Sequence rearrangement
    - Section one, Freestyle before Healthy Cooking
  - Rigor added
    - Section two, Classical Fabrication Intensified

# Section One

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- **Pre Test Communications/Organization**
  - **Webinar/Zoom Meeting for Subject Orientations**
  - **Basket Ingredients Drawn Where Applicable**
  - **Relative Material Submitted**
- **Pre-Day 1– Candidate Orientation, Evaluator Meetings**
- **Day 1 – Freestyle Major**
- **Day 2 – Healthy Cooking Major**
- **Day 3 – Global Major**
- **Day 4 – Baking and Pastry Major**

Sample Calendar	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Competency	Healthy & Freestyle Webinars can be done just prior but not after this day			Property Orientation	AM Freestyle	Healthy Cooking	Global	Baking & Pastry
					PM Healthy Ingredient			
					Scaling			
Dissertation & Basket Draw	8AM-12 Zoom/Webinar			Global PM				
	Healthy Cooking							
	Free Style							
	Baking and Pastry							
Menu & Requisition		Freestyle 6:00 am	Healthy 6:00 am	B&P 6:00 am	Global 6:00 am			
Submission								
Other			Travel Day	Travel Day				Score Reviews
Footnotes:								
*Freestyle, Healthy Cooking & Baking & Pastry have the Largest Food Requisitions of the entire exam. Require 24 - 36 hours to build								
**Heathy Cooking: Consider standardized Nutrition Program and a single Nutritionist to review.								

# Segment One

# Section Two

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- **Pre Test Communications/Organization**
  - **Webinar/Zoom Meeting for Subject Orientations**
  - **Basket Ingredients Drawn Where Applicable**
  - **Relative Material Submitted**
- **Day 1 – Buffet Catering Major Part 1**
- **Day 2 – AM Buffet Catering Major Part 2**
  - PM Classical Cuisine – Part 1
- **Day 3 – AM Classical Cuisine – Part 2**
- **Day 4 – Final Exam (European and Market Basket Majors)**

Sample Calendar Days	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Competency				Property Orientation	Buffet Catering Production	AM. Buffet Catering	Classical	AM. European
						PM. Classical Butchery		PM. Market Basket
Dissertation & Basket Draw		Buffet Catering Webinar		Classical PM		European PM		
Menu & Requisition			Buffet Catering TBD		Classical 6:00 am		European 6:00 AM	
Submission			probably 6:00 am					
Other			Travel Day	Travel Day				Awards Reception
Footnotes:								
*Classical: Full Menu(s)/dish assignments are created by the lead evaluator, to include consommé, fish course and main courses with appropriate side dish accoutrements								

## Section Two



# Summation

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- Better Communication Throughout
- Expectations Well Defined
- Menus Published in Advance
- More Precise Planning and Execution
- Core Team Administration = Seamless Experiences
- We Expect Better Results



# Questions?

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- Test Date
- Mentoring
- Practice

