

The Master Chef Test

## Master Chef test Renovation

#### 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 CertificationCommission
  - 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

- 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 Coo	oking & Baking & Pastry have the Largest Food Requ	isitions of the ent	ire exam. Require	24 - 36 hours to bu	ild			
**Heathy Cooking: Consider s	standardized Nutrition Program and a single Nutritionist to review.							

# Segment One

#### Section Two

- 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

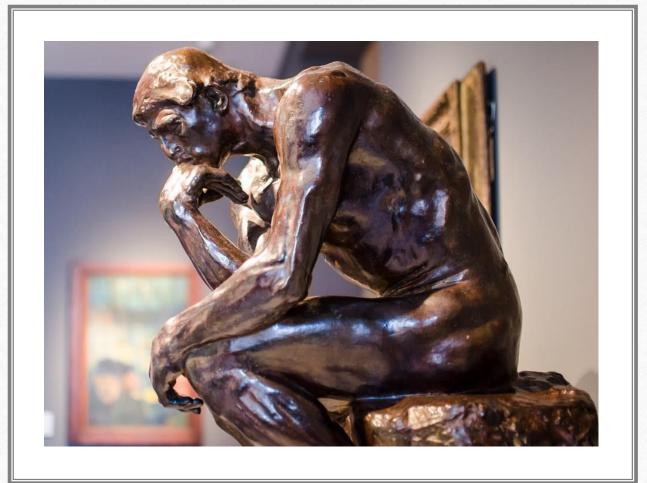
  PM Classical Cuisine Part 1
- Day 3 AM Classical Cuisine Part 2
- Day 4 Final Exam (European and Market Basket Majors

Sample Calendar Days	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Competency				Property Orientation	Buffet Catering	AM. Buffet Catering	Classical	AM. European
					Production			
						PM. Classical Butchery		PM. Market Basket
Dissertation & Basket Draw		Buffet Catering		Classical PM		European PM		
		Webinar						
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

- 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?

- Test Date
- Mentoring
- Practice

