

Continuing-Education Quiz

July/August 2025

As you read through this month's issue of the National Culinary Review, simply print out a copy of this quiz and answer the questions appropriately to test your knowledge. In order to earn continuing education hours (CEHs) from the American Culinary Federation (ACF), the test must be completed online through the ACF Online Learning Center. Seventy-five-percent accuracy is required to earn four hours of continuing-education credits toward professional certification.

- Who received the 2025 National Dr. L.J. Minor Chef Professionalism Award at the ACF Convention in Las Vegas?**
 - Chef Kevin Penn, CEC, CCA
 - Chef Jay Ziobrowski, CEC
 - Chef Kevin Doherty, CEC, CCA, AAC
 - Chef Jay Rathmann, CEC, CCA
- Which chef was presented with the Sharing Culinary Traditions Award at the 2025 American Academy of Chefs (AAC) Induction Ceremony?**
 - Raimund W. Hofmeister, CMC, AAC
 - John F. Schlauer, CEC, AAC, HHOF
 - Patrick D. Mitchell, CEC, AAC
 - Joseph Decker, CMPC, HAAC
- What initially sparked Chef Collin Hilton's passion for a lifelong culinary career?**
 - Attending a culinary camp
 - Traveling to South America
 - Winning a local cooking competition
 - Working in the Bay Area
- One reason Chef Kevin Tien of Moon Rabbit in Washington, DC prepares all his pickled ingredients in house is:**
 - To control acid levels
 - To increase walk-in cooler space
 - To follow traditional French technique
 - To eliminate toxic preservatives
- When costing pickles, you consider only drained weight unless the brine is used as a marinade or bar ingredient.**
 - True
 - False
- Which ingredient does Chef Eli Collins use in salsa verde to preserve color and add acidity?**
 - Pickled broccoli stems
 - White miso paste
 - Roasted green olives
 - Fermented spring onion tops
- According to legend, the first French Onion Soup was created by:**
 - Julia Child and her assistant
 - Chef Auguste Escoffier
 - King Louis XV and his great aunt
 - A Parisian street vendor
- What ingredients does Chef Matthew Jost, CEC, CRC add to the beef broth to give umami depth to his modern French Onion Soup?**
 - White miso, sake, kombu
 - Ginger, black garlic, soy
 - Ponzu, mushrooms, dashi
- Cantonese cuisine first gained traction in the United States during which time period?**
 - 1920s Gold Rush
 - World War II
 - The Silk Road era
 - The 1970s
- Hunan cuisine is set apart from other regional Chinese cuisines due to its avoidance of chiles and garlic in its dishes.**
 - True
 - False
- Which cuisine is noted for excellent soups and broths such as Buddha Jumps Over the Wall?**
 - Fujian
 - Shandong
 - Hunan
 - Anhui
- According to Datassential, chili crisp menu penetration in the U.S. grew by what percentage over the past four years?**
 - 24.7%
 - 274%
 - 1,274%
 - 2,274%
- Chili crisp is typically made by adding cold oil directly to dried chilies without prior infusion of aromatics.**
 - True
 - False
- Approximately how many students in at-risk elementary schools are served annually by the Chef for Kids charity program run by the ACF Chefs of Las Vegas?**
 - 1,000
 - 5,000
 - 10,000
 - 20,000
- Which regional Chinese cuisine does Chef Martin Yan, HAAC, HHOF describe as the most complex and diverse?**
 - Sichuan
 - Hunan
 - Fujian
 - Cantonese
- Which dish does Chef Yan say best represents his career, and why?**
 - Peking duck; for its international recognition
 - Clay pot rice; for its comforting memories
 - Mapo tofu; for its bold spice profile
 - Char siu; for its Cantonese tradition
- Which unusual pairing does Pastry Chef Susan Bae use to balance durian's strong scent?**
 - Coconut cream, tamarind, cilantro
 - White chocolate, passion fruit, dill
 - Dark chocolate, kaffir lime, basil
 - Black sesame, mango, shiso leaves
- Kinako, an ingredient often used by Pastry Chef Kei Hasegawa, can be best described as:**
 - Roasted soybean powder
 - Black sugar syrup
 - Green tea reduction
 - Fermented soybean paste
- According to Chef Marilyn Schlossbach, how often should ice machines be cleaned?**
 - Twice a year
 - Quarterly
 - Monthly
 - Weekly
- Which type of equipment does Consultant Jay Bandy note can be harder to service without proper training, despite being less complex?**
 - Combi ovens
 - Ice machines
 - Fryers
 - Dishwashers