

## Continuing-Education Quiz

May/June 2024

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.

1. Which chef will be leading a session on "AI for Culinary Operations" at the 2024 ACF National Convention in Phoenix, Arizona?
  - a. ACF Chef Tim Recher, CEC, AAC
  - b. ACF Chef Rich Rosendale, CMC
  - c. ACF Jim Perko, CEC, AAC
  - d. ACF Chef Ken Arnone, CMC
2. Which type of barbecue sauce has experienced a 25% growth on U.S. menus in the last year according to Datassential's MenuTrends report?
  - a. White barbecue sauce
  - b. Korean barbecue sauce
  - c. Hot honey barbecue sauce
  - d. Jamaican barbecue sauce
3. After growing in popularity during the pandemic, food trucks make entry into the restaurant industry easier due to requiring little to no real estate and lower overhead costs.
  - a. True
  - b. False
4. What strategy did Trent Jurgensen, owner of The Flying Dutchman, utilize to increase exposure for his fish and chips food truck?
  - a. Participating in local picnics, special events, and farmers markets
  - b. Operating multiple food trucks across the state
  - c. Offering discounts and promotions to customers
  - d. Focusing solely on social media advertising
5. What does Charles Ramos, dining services director for the University of San Diego, describe as a benefit of using a food truck on its campus?
  - a. It brings vitality to the outdoor dining area
  - b. It reduces bottlenecks during dinner service
  - c. It eliminates the need for traditional dining halls
  - d. It requires students to get more exercise
6. In what year was the first dedicated ramen shop, serving its signature shoyu ramen, opened in Tokyo, Japan?
  - a. 1907
  - b. 1909
  - c. 1910
  - d. 1912
7. How many barbecue restaurants are estimated to be in the U.S. according to research firm IBIS?
  - a. Over 5,000
  - b. Over 10,000
  - c. Over 15,000
  - d. Over 20,000
8. What premium protein does Texas barbecue expert Doug Pickering use in the sausages made at Douglas Bar and Grill, a modern barbecue concept located in Dallas, Texas?
  - a. Duroc pork
  - b. Akaushi beef
  - c. Texas wagyu
  - d. Moulard duck
9. Which barbecue restaurant combines Southeast Asian flavors with classic Texas style barbecue traditions?
  - a. Noche Mexican BBQ in Louisville, Ky.
  - b. Lewis Barbecue in Charleston, S.C.
  - c. Curry Boys BBQ in San Antonio, Texas
  - d. Pure Grit BBQ in New York City
10. What role did GW Fins Executive Chef Michael Nelson play in establishing safety regulations for dry-aging fish in Louisiana?
  - a. He conducted research on international regulations and adapted them
  - b. He developed a HACCP plan and submitted it to the health department
  - c. He hired a team of experts to draft the regulations
  - d. He consulted with other local chefs to create guidelines
11. In a modernized presentation of the classical gâteau St.-Honoré created by ACF Pastry Chef William Racin, CEPC, what type of crescent-shaped pastry crust is used?
  - a. Pâte Brisée
  - b. Pâte Sablée
  - c. Pâte Feuilletée
  - d. Pâte Sucrée
12. Because of the need to get enlistees out to the fleet, the US Coast Guard has condensed its culinary specialist training curriculum to \_\_\_\_\_.
  - a. five weeks
  - b. nine weeks
  - c. 13 weeks
  - d. 15 weeks
13. Who oversees special programs at Fort Gregg-Adams' Joint Culinary Center of Excellence, including the annual Joint Culinary Training Exercise (JCTE)?
  - a. ACF National President René Marquis, CEC, CCE, CCA, AAC
  - b. ACF Chef Chief Karlatta Brown
  - c. ACF Chef David Ivey-Soto, MBA, CEC
  - d. ACF Chef Guy Winks, CEC
14. What percentage of food, beverage, and hospitality professionals report feeling stress from their job as reported by the Culinary Hospitality Outreach and Wellness organization better known as CHOW?
  - a. 53%
  - b. 63%
  - c. 65%
  - d. 84%
15. How does ACF certification help establish an individual's personal value proposition according to ACF Chef Paul Sorgule, AAC?
  - a. By providing a roadmap for career advancement
  - b. By defining one's professional worth and contribution
  - c. By gaining recognition from peers and colleagues
  - d. By opening doors to numerous professional opportunities
16. ACF Chef Kambree Thomas, CC, declined entering the 2023 ACF Pastry Chef of the Year competition in New Orleans because she preferred making savory food.
  - a. True
  - b. False
17. Why does ACF Chef David Carachure prefer to make the base dough for conchas a day in advance before he plans to bake them?
  - a. To allow the dough to rise overnight in the refrigerator
  - b. To enhance the flavor development of the finished product
  - c. To give the dough some lift and a lighter texture
  - d. To prevent the dough from becoming too dry during baking
18. What does ACF Chefs of Charlotte chapter president Chef Sandra Birmingham emphasize and enjoy doing to promote culinary career opportunities?
  - a. Organizing cooking competitions
  - b. Hosting cooking classes for adults
  - c. Visiting high schools to inform students
  - d. Collaborating with other local chapters to host culinary events
19. According to ACF Chef Jack Birren, CEC, stainless steel pans are more prone to warping under high heat exposure compared to aluminum pans, which remain more structurally stable.
  - a. True
  - b. False
20. What is one of the challenges ACF Chef Deviney, CEC, faces in maintaining sustainability in his menu offerings at The Country Club of North Carolina located in Pinehurst, N.C.?
  - a. A lack of interest from the club members in sustainable practices
  - b. Limited access to high-quality, sustainable ingredients
  - c. The high cost associated with sustainable sourcing
  - d. Excessive regulations imposed by the local government