

Continuing-Education Quiz

May/June 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.

1. At BurgerBots in Los Gatos, CA, which task do robots NOT perform?
 - a. Greeting customers
 - b. Grinding meat patties
 - c. Slicing vegetables
 - d. Adding fries to the order
2. According to Gerard Kenny of Forward Dining Solutions, all culinary schools are currently teaching automation and AI integration.
 - a. True
 - b. False
3. According to ACF Chef David Chenelle of the Chefs de Cuisine of San Diego chapter, every culinary professional they meet is:
 - a. A budding competitor
 - b. Already aware of ACF benefits
 - c. A potential ACF member
 - d. Skeptical of professional organizations
4. Which of the following benefits is associated with Babé Farms Baby Beets?
 - a. Supports athletic performance
 - b. Helps lower blood pressure
 - c. Increase cardiovascular health
 - d. All of the above
5. What is a Brix measurement used to indicate in the production of Savorries Sweet Strawberry Tomatoes?
 - a. Soil pH levels
 - b. Nutrient density
 - c. Sweetness level
 - d. Cooking temperature
6. How are eggs being increasingly used on modern menus?
 - a. In traditional breakfast dishes
 - b. As center-of-plate proteins
 - c. As decorative garnishes
 - d. Being replaced with plant-based substitutes
7. What global dish has a simple description of being a boat-shaped bread filled with cheese and topped with an egg?
 - a. Japanese Tamagoyaki
 - b. African Shakshuka
 - c. Georgian Adjarauli Khachapuri
 - d. Malaysian Nasi Goreng
8. Which Chicago-based restaurant is known for delighting diners with their Korean-inspired egg sandwiches?
 - a. The Royal Toast
 - b. Seoul Sweets
 - c. Tiffin Box
 - d. Egg Tuck
9. What part of the culinary competition process does ACF Chef Frank Constantino, EdD, CEC, CCE, CCA, AAC enjoy the most?
 - a. Watching competitors grow
 - b. Creating the menus
 - c. Judging the final dishes
 - d. Selecting mystery basket ingredients
10. Since what year has the American Culinary Federation Culinary Team USA been competing at the Internationale Kochkunst Ausstellung?
 - a. 1900
 - b. 1956
 - c. 1984
 - d. 2004
11. What does ACF Chef Aidan P. Murphy, CMC, AAC, HOGT compare to the experience of being on ACF Culinary Team USA?
 - a. 6 months of an internship
 - b. One year of an apprentice program
 - c. Four years of college
 - d. Twelve years in the kitchen
12. When and where is the original banana split believed to have been created?
 - a. 1890—Woodstock, IL
 - b. 1904—Latrobe, PA
 - c. 1912—Ferndale, CA
 - d. 1925—Buffalo, NY
13. Which technique is used to create caramel pearls in the modern version of a banana split developed by ACF Chef Alexander Sapp, CEC, CEPC, CCA, PCEC?
 - a. Flash freezing
 - b. Sous vide
 - c. Molecular gastronomy
 - d. Fermentation
14. Filipino cuisine's use of bay leaves, garlic, and soy sauce showcases the historical culinary fusion influenced by both Spanish and Chinese traditions.
 - a. True
 - b. False
15. By which year do industry experts expect AI-powered systems to handle nearly half of repetitive kitchen tasks, freeing staff for more creative work.
 - a. 2026
 - b. 2030
 - c. 2034
 - d. 2040
16. What guiding philosophy do ACF Chefs Thomas and Paula Recinella emphasize when hosting the Roland E. Schaeffer Culinary Classic?
 - a. Profitability and exposure
 - b. Strict judging and high standards
 - c. Hospitality and inclusion
 - d. Innovation and experimentation
17. According to ACF Chef Shannon Catalde, how does competition differ from her daily kitchen work?
 - a. It's spontaneous and fast-paced
 - b. It involves fewer team members
 - c. It's methodical with no unknowns
 - d. It allows chefs to improvise constantly
18. What does ACF Chef Andy Chlebana, CMPC, CCA say culinary competitors are truly competing against?
 - a. The judges
 - b. The competition clock
 - c. The standards
 - d. Themselves
19. What is one essential trait ACF Chef Jim Churches, CEC, CCA, AAC says a sales chef must possess?
 - a. Strong social media presence
 - b. Ability to cook fast
 - c. Strong relationship-building skills
 - d. A culinary school degree
20. ACF Chef Patrick Mitchell, CEC, AAC, FWMCS, TCAHOF regularly cooks as part of his daily responsibilities as a corporate culinary ambassador for the foodservice distributor Ben E. Keith.
 - a. True
 - b. False