

Continuing-Education Quiz

November/December 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. What has been one of the fastest-growing flavor combinations on menus over the past four years, increasing by 83% according to Datassential?**

 - Sriracha and Kewpie mayo
 - Chipotle and wildflower honey
 - Chile garlic and mango habanero
 - Ginger and lemongrass
- 2. Which of the following is NOT considered to be an ACF macrotrend for 2025?**

 - The Spicy Revolution
 - Pickles Galore
 - Culinary Tech Integration
 - Farm-to-Table Renaissance
- 3. As of 2013, who is the current Executive Chef at The Greenbrier Resort located in White Sulphur Springs, W.V.?**

 - ACF Chef Rich Rosendale, CMC
 - ACF Chef Thomas Wong
 - ACF Chef Bryan Skelding, CEC
 - ACF Chef Hunter Gentry
- 4. What key requirement must an apprentice at The Greenbrier fulfill in their third year to graduate from the program?**

 - Create a five-course menu
 - Manage the entire kitchen
 - Complete a seven-course menu
 - Prepare meals for all staff
- 5. What new flavor attribute, which translates to "rich taste" or "delicious," is found in both lean pork and high-fat pork?**

 - Shibui
 - Umami
 - Kokumi
 - Mizukake
- 6. The Epicurean Club of Boston, one of the newest chef associations in the country, aims to educate, connect, and support culinarians and their businesses.**

 - True
 - False
- 7. The term "chaos cuisine," referring to the playful and inventive fusion of different cuisines, was popularized by which media outlet?**

 - Food Network
 - Eater.com
 - The New York Times
 - Bon Appétit
- 8. Which ingredient does Chef Yesenia Ramdass use as a substitute for shark meat in her version of Bake and Shark at HAAM?**

 - Tofu
 - Cauliflower
 - Jackfruit
 - Banana blossoms
- 9. According to registered dietician Jenny Shea Rawn, what are two benefits of seafood on a seacuterie board?**

 - High in carbohydrates and protein
 - High in nutrients and omega-3 fatty acids
 - High in protein and saturated fats
 - High in sodium and fiber
- 10. What variety of seafood did GW Fins Executive Chef Michael Nelson use to create mortadella, andouille, pepperoni, chorizo, and bacon for his seacuterie board?**

 - Shrimp and oysters
 - Lobster and crab
 - Swordfish and tuna
 - Salmon and sardines
- 11. What competition requirement influenced the modern version of the clam chowder prepared by the junior chef team from the Culinary Institute of New York at Monroë University?**

 - It had to be prepared in vegan format
 - It needed to be served in an appetizer portion tasting format
 - The dish had to use only locally sourced ingredients
 - The dish had to include seafood from three regions
- 12. In what year did the U.S. Department of Labor's National Apprenticeship Act register the ACFEF apprenticeship program?**

 - 1937
 - 1974
 - 1979
 - 1985
- 13. Which institution's apprenticeship program has one of only three pastry apprenticeship programs in the country?**

 - Westmoreland County Community College
 - Johnson County Community College
 - Buffalo State University
 - Flora-Bama
- 14. The ACFEF Apprenticeship Chair, ACF Chef Doug Maneely, CEC, CCA, AAC, always recommends that programs treat students as conventional employees during their apprenticeship.**

 - True
 - False
- 15. The Connections Memory Support Dining Program incorporates elements like aromatherapy and music therapy to create a calming dining experience for memory care residents.**

 - True
 - False
- 16. Why does ACF Chef John Cramutola, MCFP, CDM, CFPP, use bright yellow plates in memory care units?**

 - To create a cheerful atmosphere for residents
 - To help residents see their food more easily
 - To stimulate the residents' appetite with color
 - To follow IDDSI guidelines for residents
- 17. What was one of the biggest challenges ACF Chefs Lisa Tomecek, CEPC, AAC, and Kevin Keller, CEC, faced in organizing the Northeast Regional Symposium?**

 - Finding a venue for the event
 - Getting enough chefs to participate
 - Securing corporate sponsorships
 - Coordinating guest speakers
- 18. What is one of the most impactful opportunities that ACF Chef John M. Toman (CS1) has encountered during his time in the Coast Guard?**

 - Cooking for the President of the United States
 - Competing for the ACF Chef of the Year title
 - Cooking for the State of the Coast Guard Dinner
 - Cooking for his fellow crew on deployment
- 19. What winning pastry entry did ACF Chef Erin Reed, CEPC, CCE, create at the Northeast regional competition?**

 - Chocolate mousse with fresh raspberry sauce
 - Strawberry yogurt panna cotta with citrus-almond cake
 - Lemon tart with coconut-lime meringue
 - Vanilla sponge with salted caramel glaze
- 20. Which of the following is one of General Mills' biggest areas of business that ACF Chef Gilles Stassart, CEC, CCA, focuses on?**

 - Grocery stores
 - K-12 schools
 - High-end restaurants
 - Airline catering