

Continuing-Education Quiz

September/October 2022

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.

- ACF's Childhood Nutrition Day is celebrated on _____.
 - September 14th
 - September 30th
 - October 1st
 - October 16th
- Who was named Chef Educator of the Year at the 2022 ACF National Convention?
 - Chef Jack Birren
 - Chef Ryan Manning
 - Chef Jeff Henderson
 - Chef Brian W. Dragos
- Sarrenity Dickson was awarded _____ at the 2022 ACF National Convention.
 - Student Chef of the Year
 - Student Pastry Chef of the Year
 - USA's Chef of the Year
 - Chef Educator of the Year
- Which of the following ingredients is NOT commonly found in Latin and Vietnamese cuisines?
 - Mangos
 - Corn
 - Pecans
 - Plantains
- What is lomo saltado?
 - A Peruvian beef dish
 - A Colombian soup
 - A fish sauce
 - A grilled papaya dish
- Titote is a Colombian caramelized _____ concentrate.
 - onion
 - maple
 - coconut
 - banana
- What is mofongo?
 - A traditional Puerto Rican dish
 - A dish made from fried plantains smashed with pork and garli
 - An iconic dish celebrated on September 24
 - All of the above
- Mofongo evolved from the _____ dish fufu.
 - Mexican
 - African
 - Chinese
 - Brazilian
- More than half of all foodborne illness outbreaks in the United States are associated with restaurants.
 - True
 - False
- What percentage of consumers surveyed said they would not return to a restaurant that experienced a safety incident?
 - 15%
 - 25%
 - 45%
 - 50%
- What is the national dish of the Philippines?
 - Afritada
 - Adobo
 - Picadillo
 - Biko
- When was the ACF Cleveland chapter formed?
 - 1955
 - 1960
 - 1982
 - 1990
- Who is the current president of the ACF Cleveland chapter?
 - Derek Ivancic, CEC
 - Claudia Diaz, CC
 - Pamela Mock, HAAC
 - Xavier Smith, CEC
- What is the Chef Jeff Project?
 - A hospitality and life skills training program
 - A program to lead disadvantaged kids in Las Vegas
 - A Food Network show
 - All of the above
- Which of the following is an example of a microaggression?
 - Firing an employee based on gender identity
 - Repeatedly using the wrong pronouns
 - Touching someone without consent
 - Accidentally mispronouncing someone's name
- Which ACF task force focuses on race, gender, sexual orientation, and neurodiversity in the hospitality industry?
 - DEI Task Force
 - Work, Life, Balance Task Force
 - Chef & Child Initiative
 - Young Chefs Club
- Neurodiversity as the idea that people experience and interact with the world around them in many different ways — and that there is no one right way of thinking, learning or behaving.
 - True
 - False
- What is a benefit of rubberized flooring in the kitchen?
 - Protects joints
 - Easily cleaned
 - Prevents skids
 - All of the above
- Which piece of equipment has the potential to reduce overall kitchen heat and is good for the environment?
 - Electric stoves
 - Proofing oven
 - Blast Chiller
 - Combi Ovens
- What ingredient does Chef Jessie Sheehan use as a stabilizer, sweetener and thickener for fillings and toppings?
 - Corn starch
 - Powdered sugar
 - Marshmallows
 - Condensed milk