

Continuing-Education Quiz

September/October 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 university won the "Innovative Dining Program of the Year" award at NACUFS' 2024 National Conference?**
 - a. University of North Texas
 - b. Liberty University
 - c. University of California San Diego
 - d. Pennsylvania State University
- 2. What percentage of consumers are interested in low-alcohol drinks, according to Datassential's "Future of Drink" report?**
 - a. 25%
 - b. 45%
 - c. 58%
 - d. 70%
- 3. What is "menu mapping" as described in the context of the restaurant/foodservice industry?**
 - a. The process of creating a visual representation of the restaurant's seating layout.
 - b. A method of visually identifying which menu items require specific equipment and supplies.
 - c. The process of designing a menu to appeal to a specific target demographic.
 - d. A technique for organizing menu items by popularity.
- 4. Why might specialized equipment like woks or rotisseries be positioned at the end of a cooking line?**
 - a. To save space in the kitchen.
 - b. To make them more accessible for chefs.
 - c. To allow easier replacement if the menu changes.
 - d. To keep them away from heat-sensitive equipment.
- 5. What is described as a key reason for the success of the Professional Chefs of New Hampshire ACF chapter?**
 - a. The substantial number of paid members.
 - b. The support of local chefs and vocational schools.
 - c. The quantity of monthly meetings held.
 - d. The large number of retired members.
- 6. According to a survey conducted by Menu Matters, which ingredient was identified as the top premium food choice for Gen Z consumers?**
 - a. Lobster
 - b. Uni
 - c. Truffle
 - d. Caviar
- 7. Which cocktail at LEKU Fish & Garden in Miami features a partnership with Macallan and includes a foie gras acorn rolled in gold and porcini dust?**
 - a. The Truffle Royale
 - b. The Iberian Harmony
 - c. The Gold Standard
 - d. The Velvet Delight
- 8. Bartenders are encouraged to avoid using complex techniques when creating non-alcoholic beverages, as simplicity is key to these drinks.**
 - a. True
 - b. False
- 9. How does ACF Chef Anthony Jung, CEC, modernize the classic bibimbap in his deconstructed version?**
 - a. He uses quinoa instead of rice.
 - b. He replaces the egg with a dashi-hollandaise sauce.
 - c. He adds raw fish to the dish.
 - d. He uses tofu instead of beef.
- 10. What does the acronym P.A.W. stand for regarding Lebanon County Career and Technology Center's culinary program located in Lebanon, Pa.?**
 - a. Preparation, Action, Work
 - b. Patience, Attitude, Workmanship
 - c. Precision, Accuracy, Willingness
 - d. Professionalism, Attitude, Work Ethic
- 11. Culinary competitions offer students a chance to showcase their skills but do not contribute to their career development.**
 - a. True
 - b. False
- 12. Which organization operates as a network of nonprofit workforce development teaching kitchens across the U.S.?**
 - a. SkillsUSA
 - b. C-CAP
 - c. Catalyst Kitchens
 - d. ProStart
- 13. The International Day of Awareness of Food Loss and Waste, sanctioned by the United Nations, is held on which date?**
 - a. September 29
 - b. October 16
 - c. November 12
 - d. December 8
- 14. What is the "rule of five" as discussed by ACF Chef Jeffery Quasha, CEC, CCA, AAC?**
 - a. Every ingredient should be sourced from within five miles.
 - b. No ingredient should be purchased without five different applications.
 - c. Every ingredient should be used within five days of purchase.
 - d. Only buy ingredients that cost less than five dollars.
- 15. How does menu engineering contribute to a restaurant's success?**
 - a. By increasing the number of menu items.
 - b. By strategically designing and pricing dishes.
 - c. By focusing solely on high-cost ingredients.
 - d. By eliminating customer substitutions.
- 16. What is the recidivism rate for graduates of the culinary program started by ACF Chef Jimmy Lee Hill, HAAC, as highlighted in the film "Coldwater Kitchen"?**
 - a. 26%
 - b. 16%
 - c. 12%
 - d. 6%
- 17. Which of the following would best describe the approach to creating desserts made by ACF Pastry Chef Rebecca Freeman, CEPC?**
 - a. Traditional and very sweet
 - b. Savory with luxurious touches
 - c. Minimalistic and simple
 - d. Exotic with strong spice
- 18. Which taste does monosodium glutamate (MSG) enhance on the palate?**
 - a. Sweet
 - b. Bitter
 - c. Sour
 - d. Umami
- 19. Which generations are increasingly embracing MSG with a positive attitude?**
 - a. Baby Boomers and Gen X
 - b. Gen X and Millennials
 - c. Millennials and Gen Z
 - d. Gen Z and Baby Boomers
- 20. What alternative to traditional culinary schooling is gaining popularity among students?**
 - a. Online-only education
 - b. Apprenticeships
 - c. Private tutoring
 - d. Short-term workshops