

ACF Sous Chef Exam Terms 2025. Terms with Definitions. Graded A

Barding – ANS A method of placing fat, such as bacon or fatback, around lean meats or fowl that are to be roasted so they will absorb additional moisture and fat to keep them from drying out.

Bouquet Gami - ANSA small bundle of herbs, as thyme, parsley, bay leaf, and the like, often tied in a cheesecloth bag and used for flavoring soups, stews, etc.

Braise - ANS to cook (meat, fish, or vegetables) by sautéing in fat and then simmering slowly in very little liquid.

Composed salad - ANSA salad prepared by arranging each of the ingredients (the base, body, garnish and dressing) on individual plates in an artistic fashion

Court Bouillon - ANSA stock made from wine and vegetables, typically used in fish dishes.

Deglaze - ANS The process of loosening, reducing, and dissolving the residue remaining in a pan after meat has been sautéed. After cooking, the meat is removed from the pan and a liquid such as wine, vinegar, stock, or juice is added to the remaining meat juices and bits, often sticking to the

Acf Sous Chef Study Guide

Annelies Wilder-Smith



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The American Culinary Federation's Guide to Culinary Certification American Culinary Federation, Michael Baskette, Brad Barnes, 2005-08-03 There are many opportunities to specialize in the culinary field but having broad skills varied experiences and a diverse knowledge of food and drinks facilitates a career of success and achievement American Culinary Federation Guide to Certification is the essential guide to obtaining a valuable credential awarded to cooks and chefs as well as pastry cooks and pastry chefs denoting a sophisticated level of industry experience and professional education rigorously evaluated by the American Culinary Federation ACF American Culinary Federation Guide to Certification holds essential knowledge to gaining acceptance into the only comprehensive certification program for chefs in the United States which is registered with the U S Department of Labor It s a must have for career minded cooks and chefs hungry for notoriety in the industry *Foodservice Management Fundamentals, Study Guide* Dennis R. Reynolds, Kathleen W. McClusky, 2013-03-04 Provides a fresh innovative approach to foodservice management Divided into four parts this book combines the perspectives of two seasoned professionals one an expert in business and hospitality and the other an authority in diet and nutrition Study Guide to Accompany Foodservice Management Fundamentals is a great supplement to the comprehensive book focusing on the tools necessary for managing foodservice operations in today s aggressive business environment Dennis Reynolds and Kathleen McClusky show readers how to position manage and leverage a successful food service operation both commercial and non commercial in a variety of venues Using a menu driven approach the book offers readers helpful management tools best practices and techniques **The Guide to Cooking Schools** ShawGuides, Inc, 2002-09 *American Culinary Federation Guide to Competitions* Edward G. Leonard, American Culinary Federation, 2006 More than a book of rules and regulations American Culinary Federation Guide to Competitions provides an insider s look at culinary competitions endorsed by the American Culinary Federation ACF and written by longtime member and leading force on the ACF Culinary Team USA Edward Leonard Highly illustrative coverage gives readers insights hints and expert techniques to help them achieve winning results at hot cold specialty and sponsor competitions American Culinary Federation Guide to Competitions features a full color insert of competitive food displays and dozens of illustrations outlining plate and buffet presentation to supplement exceptional coverage of every step of competing including The application process Practice and preparation Presentation Culinary techniques and fundamentals Culinary strategy for hot food competitions The market basket Judging Hosting a show Pastry displays Rules guidelines and categories The international arena *The Guide to Cooking Schools, 1994* Dorlene V Kaplan, 1993 **The Guide to Cooking Schools** ShawGuides, Inc, Dorlene V. Kaplan, 1997-10 **Guide to Cooking Schools, 1993** Lawrence H. Caplan, Dorlene V. Kaplan, 1992-10 **The National Culinary Review** , 2002 **The Guide to National Professional Certification Programs** Philip M. Harris, 2001 The job market continues to change Highly skilled and specialized workers are in demand Traditional education

cannot meet all the needs to create specialty skill workers Certification provides up to date training and development while promoting individual or professional skills and knowledge in a focused manner Certification as a way of continuing professional education can also be more cost effective

The Guide to Cooking Schools Dorlene V. Kaplan,1999-10 The only comprehensive resource to culinary education worldwide Contains detailed descriptions of more than 1000 career and recreational programs in the U S and other countries

Guide to Cooking Schools ShawGuides, Inc,1995-11 The Guide to Cooking Schools ShawGuides, Incorporated,2001-08 The Desk Guide to Training and Work Advisement Gail Baugher Kuenstler,1988 **California Occupational Guide** , Chef ,2008 *Culinary Colorado* Claire Walter,2003 Culinary Colorado clearly establishes that Colorado is rich in great fresh food experiences spotlighting the abundance of great foods and first rate chefs who have helped bring Coloradans dining satisfaction to an all time high Food Management ,1992-07 The College Board Book of Majors College Entrance Examination Board,2004 Picking a college major is a two step process First you have to discover which areas of study interest you the most then you need to find out which colleges offer those majors The College Board Book of Majors is the only resource that helps you do both Whether you re just beginning to look at colleges or have already enrolled you ll find what you need to know about every major from accounting to zoology offered in every college from Maine to Hawaii Book jacket **Culinary Schools** Peterson's Guides,Peterson's Guides Staff,Peterson's,2007-01-07 Detailed program listings of accredited Culinary Schools *The Culinarian* ,2007

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