

Q&A!

ACF-CCP Dumps
ACF-CCP Braindumps
ACF-CCP Real Questions
ACF-CCP Practice Test
ACF-CCP Actual Questions

Up-to-date Questions and Answers from authentic resources to improve knowledge and pass the exam at very first attempt.
---- Guaranteed.



killexams.com

Food

ACF-CCP

ACF Certified Cooking Professional

ORDER FULL VERSION



Question: 42

The Japanese soup made with katsuobushi and dried kelp is called:

- A. Miso Soup
- B. Dashi
- C. Tashi
- D. Mosho Soup

Answer: B

Dashi is a Japanese soup made with katsuobushi and dried kelp. This soup tastes very light and is extremely nutritious.

Question: 43

A method of preserving meats, especially poultry, associated with Southwestern France is known as:

- A. Foure
- B. Confecture
- C. Preserved Poultry
- D. Confit

Answer: D

Confit is a method of preserving meat, especially poultry, that is associated with Southwestern France. The meat is cooked in its own fat and stored in the fat for a longer shelf life.

Question: 44

A salad which consists of chopped chicken, tomatoes, avocado, bacon, hardboiled egg, scallions, cheddar and lettuce is called a:

- A. Chicken Salad
- B. Cheddar Delight
- C. Cobb Salad
- D. Derby Salad

Answer: C

A Cobb Salad is a salad which consists of chopped chicken, tomatoes, avocado, bacon, hardboiled egg, cheddar cheese and lettuce. Some variations include a vinaigrette that is also topped with blue cheese.

Question: 45

A written order form from the buyer specifying the goods to be purchased from the purveyor is known as a:

- A. Purchase Order
- B. Inventory Form
- C. Ordering Form
- D. Supply Contract

Answer: A

A purchase order is a written order form from the buyer specifying the goods to be purchased from the supplier. While purchase orders are often related to the supplier by means of a telephone call, electronic and fax methods of ordering are becoming more popular and efficient.

Question: 46

What is the minimum temperature at which fried eggs should be cooked internally?

- A. 165°F
- B. 140°F
- C. 160°F

D. Until yolks and whites are firm

Answer: D

The minimum temperature at which fried eggs should be cooked is until the yolks and whites of the egg are firm. This technicality does not require a temperature reading since the food is served very quickly and it is difficult to obtain an accurate temperature reading with fried

Question: 47

A New York Strip steak should be cooked to which temperature to assure food safety?

- A. 150°F
- B. 145°F
- C. 165°F
- D. To the customers desired doneness

Answer: B

A New York Strip steak should be cooked to an internal temperature of 145°F to assure food safety. While you can cook the steak to a lower temperature if requested by the customer, it is recommended that you cook all steaks to a temperature of 145°F or higher.

Question: 48

The “Soft Ball” Stage of Cooked Sugar occurs in which temperature range?

- A. 150°F to 180°F
- B. 230°F to 234°F
- C. 250°F to 265°F
- D. 234°F to 240°F

Answer: D

The Soft Ball stage of cooked sugar occurs in the temperature range of 234°F to 240°F. During this stage, a sugar liquid can form a soft, flat ball.

Question: 49

A marketing term for a line of foods, beverages and other products that carry the name of the retailer and not the manufacturer are known as:

- A. Retail Brands
- B. Sub Brands
- C. Private Label
- D. Quality Equivalent

Answer: C

Private Labels is a marketing term for a line of foods, beverages or other foods that carry the name of the retailer and not the manufacturer. While these foods are often cheaper than national brands, these brands are often made and packaged by the national brand itself. This saves money in regards to marketing, slotting allowances and packaging.

Question: 50

In a kitchen following the brigade system, the person who works wherever needed is known as the:

- A. Tournant
- B. Roundsman
- C. Swing Cook
- D. All of the above

Answer: D

In a kitchen following the brigade system, the person who works whichever station is in need of help is known as a kitchen Tournant, Roundsman or Swing Cook. The cook is usually well versed in all aspects of cooking including fish cookery, meat cookery, sauce making and pastries.



SAMPLE QUESTIONS

These questions are for demo purpose only. Full version is up to date and contains actual questions and answers.

Killexams.com is an online platform that offers a wide range of services related to certification exam preparation. The platform provides actual questions, exam dumps, and practice tests to help individuals prepare for various certification exams with confidence. Here are some key features and services offered by Killexams.com:



Actual Exam Questions: Killexams.com provides actual exam questions that are experienced in test centers. These questions are updated regularly to ensure they are up-to-date and relevant to the latest exam syllabus. By studying these actual questions, candidates can familiarize themselves with the content and format of the real exam.

Exam Dumps: Killexams.com offers exam dumps in PDF format. These dumps contain a comprehensive collection of questions and answers that cover the exam topics. By using these dumps, candidates can enhance their knowledge and improve their chances of success in the certification exam.

Practice Tests: Killexams.com provides practice tests through their desktop VCE exam simulator and online test engine. These practice tests simulate the real exam environment and help candidates assess their readiness for the actual exam. The practice tests cover a wide range of questions and enable candidates to identify their strengths and weaknesses.

Guaranteed Success: Killexams.com offers a success guarantee with their exam dumps. They claim that by using their materials, candidates will pass their exams on the first attempt or they will refund the purchase price. This guarantee provides assurance and confidence to individuals preparing for certification exams.

Updated Content: Killexams.com regularly updates its question bank and exam dumps to ensure that they are current and reflect the latest changes in the exam syllabus. This helps candidates stay up-to-date with the exam content and increases their chances of success.

Technical Support: Killexams.com provides free 24x7 technical support to assist candidates with any queries or issues they may encounter while using their services. Their certified experts are available to provide guidance and help candidates throughout their exam preparation journey.

For More exams visit <https://killexams.com/vendors-exam-list>
Kill your exam at First Attempt...Guaranteed!