



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



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



killexams.com

Americal Culinary Foundation (ACF)

ACF-CEC

ACF Certified Executive Chef - 2025

ORDER FULL VERSION

<https://killexams.com/pass4sure/exam-detail/ACF-CEC>



Question: 1297

A Certified Executive Chef at a pub evaluates a line cook scoring 75% on accuracy but 60% on speed, slowing 150-cover dinners. What improves this in 2 months?

- A. Set a 8-week plan with daily speed drills and weekly feedback
- B. Reduce the cook's prep load by 20% until speed hits 75%
- C. Pair the cook with a fast peer for 4 weeks, then reassess
- D. Require a 10-hour speed course and review next quarter

Answer: A

Explanation: Drills with feedback target speed systematically, building efficiency within 2 months while maintaining accuracy. Load cuts avoid growth, pairing lacks structure, and courses delay impact, whereas this drives measurable improvement.

Question: 1298

Which of the following is a common source of foodborne illness caused by the bacterium *Campylobacter*, often found in poultry and unpasteurized milk?

- A. Contaminated water
- B. Raw or undercooked chicken
- C. Improperly cooked seafood
- D. Undercooked pork

Answer: B

Explanation: *Campylobacter* is commonly found in raw or undercooked chicken and unpasteurized milk, and is a leading cause of foodborne illness worldwide.

Question: 1299

A Certified Executive Chef at a fine dining restaurant analyzes the profitability and popularity of a 10-item dinner menu over a 3-month period with total sales of \$150,000 and 5,000 covers. The signature filet mignon sells 1,200 units at \$40 each (cost \$12), while the roasted chicken sells 800 units at \$28 each (cost \$8). Using menu engineering principles, how should the chef classify these two dishes?

- A. Filet mignon: Dog; Chicken: Puzzle
- B. Filet mignon: Puzzle; Chicken: Dog
- C. Filet mignon: Plowhorse; Chicken: Star
- D. Filet mignon: Star; Chicken: Plowhorse

Answer: D

Explanation: Filet mignon: Sales = $1,200 \times \$40 = \$48,000$ (32% of \$150,000), contribution margin = $\$40 - \$12 = \$28$, popularity = $1,200 / 5,000 = 24\%$ (above average of 10% per item). High profit, high popularity = Star. Chicken: Sales = $800 \times \$28 = \$22,400$ (14.9%), margin = $\$28 - \$8 = \$20$, popularity = $800 / 5,000 = 16\%$ (above average). High popularity, moderate profit = Plowhorse.

Question: 1300

In a dietary clinic, a chef prepares a meal for a client needing 8 mg of zinc daily, using 200 g of oysters (15 mg zinc/100 g), 150 g of beef (5 mg zinc/100 g), and 100 g of pumpkin seeds (7 mg zinc/100 g). The meal must supply 75% of the daily need. Which adjustment ensures this?

- A. Reduce oysters to 100 g
- B. Increase pumpkin seeds to 150 g
- C. Increase beef to 200 g
- D. Add 50 g of chickpeas (0.75 mg/50 g)

Answer: B

Explanation: Oysters at 200 g (30 mg), beef at 150 g (7.5 mg), and pumpkin seeds at 100 g (7 mg) total 44.5 mg, exceeding 75% (6 mg) of 8 mg. Increasing pumpkin seeds to 150 g (10.5 mg) raises it to 48 mg, ensuring zinc.

25 web pages

Question: 1301

A 3 kg chicken is brined in a 10% salt solution (by weight) using 6 kg of water. If 20% of the solution is absorbed, what is the salt absorbed by the chicken?

- A. 150 grams
- B. 120 grams
- C. 100 grams
- D. 130 grams

Answer: B

Explanation: Salt = $0.10 \times 6,000 = 600$ g. Absorbed solution = $6,000 \times 0.20 = 1,200$ g. Salt absorbed = $600 / 6,000 \times 1,200 = 120$ g.

Question: 1302

A chef is enhancing a lentil soup with 300 g of lentils (umami), 10 g of salt, and 5 g of cumin (bitter). To add a sour and herbaceous note, which ingredient should be added at 15 ml?

- A. Fresh thyme

- B. Ground cloves
- C. Soy sauce
- D. Lime juice

Answer: D

Explanation: Lime juice provides a bright sourness and subtle herbaceous quality, balancing the lentils' umami and cumin's bitterness. This lifts the soup's flavor without adding unnecessary saltiness.

Question: 1303

During a dinner service, a chef prepares 25 kg of turkey cooked to 165°F (74°C) on a grill cleaned weekly, held at 140°F (60°C). A *Clostridium perfringens* outbreak occurs. Which ServSafe cleaning schedule adjustment would have prevented this?

- A. Cook turkey to 175°F (79°C)
- B. Clean grill every 4 hours
- C. Hold at 135°F (57°C)
- D. Wash grill with soap daily

Answer: B

Explanation: Cleaning the grill every 4 hours prevents *Clostridium perfringens* buildup, which can survive cooking and grow on surfaces, adhering to ServSafe sanitation standards.

Question: 1304

A Certified Executive Chef at a pub analyzes a 12-item menu with weekly sales of \$40,000 and 2,000 covers. The burger sells 500 units at \$16 each (cost \$5), and the onion soup sells 150 units at \$10 each (cost \$3). What's the best action?

- A. Classify burger as Plowhorse, soup as Puzzle; feature burger, reprice soup
- B. Classify burger as Star, soup as Dog; promote burger, eliminate soup
- C. Classify burger as Puzzle, soup as Plowhorse; tweak burger cost
- D. Classify burger as Dog, soup as Star; reposition both

Answer: B

Explanation: Burger: Sales = $500 \times \$16 = \$8,000$ (20%), margin = $\$16 - \$5 = \$11$, popularity = $500 / 2,000 = 25\%$ (above 8.33%) = Star. Soup: Sales = $150 \times \$10 = \$1,500$ (3.75%), margin = $\$10 - \$3 = \$7$, popularity = $150 / 2,000 = 7.5\%$ (below average) = Dog. Promote burger, cut soup.

Question: 1305

A chef is tasked with preparing a sauce for a braised beef dish during a fine-dining service, starting with 500 ml of brown stock reduced to 200 ml over medium heat, then incorporating 50 g of mirepoix

browned in 20 g of butter, and finishing with 30 ml of red wine. The goal is a rich, glossy sauce with deep flavor derived from a classic mother sauce. Which mother sauce serves as the foundation for this preparation?

- A. Velouté
- B. Béchamel
- C. Hollandaise
- D. Espagnole

Answer: D

Explanation: The use of brown stock, reduced with browned mirepoix and red wine, indicates a sauce built on espagnole, a mother sauce made from brown stock thickened with a roux and enriched with aromatics, ideal for robust meat dishes.

Question: 1306

In inventory management, what is the purpose of using the FIFO (First In, First Out) method, and how does it contribute to food safety?

- A. To maximize profit margins regardless of product age
- B. To allow for arbitrary stock rotation based on preference
- C. To simplify the ordering process
- D. To ensure that older products are used before newer ones, minimizing spoilage and waste

Answer: D

Explanation: The FIFO method ensures that older products are used before newer ones, minimizing spoilage and waste, which is crucial for maintaining food safety and quality in the kitchen.

Question: 1307

Which of the following practices is essential for ensuring compliance with industry-recognized food safety protocols, particularly in a commercial kitchen environment?

- A. Allowing food to cool at room temperature
- B. Relying on visual inspection for food freshness
- C. Regularly monitoring food temperatures using calibrated thermometers
- D. Using the same utensils for all food types

Answer: C

Explanation: Regularly monitoring food temperatures with calibrated thermometers is essential for compliance with food safety protocols, ensuring that food is cooked and held at safe temperatures to prevent foodborne illnesses.

Question: 1308

Which of the following factors should be considered when determining the ideal yield percentage for a meat dish after trimming?

- A. The cooking method used
- B. The weight of the meat before cooking
- C. The weight of the bones and fat removed during preparation
- D. The number of servings planned

Answer: C

Explanation: The weight of the bones and fat removed during preparation is a crucial factor in determining the ideal yield percentage for a meat dish after trimming, impacting the usable portion.

Question: 1309

In managing a diverse kitchen team, which of the following strategies is most effective for promoting inclusivity and respect among staff?

- A. Celebrating diversity through team events and discussions
- B. Ignoring cultural differences
- C. Enforcing a uniform approach to all staff
- D. Limiting communication to formal channels

Answer: A

Explanation: Celebrating diversity through team events and discussions promotes inclusivity and respect among staff, enhancing collaboration and morale within the kitchen.

Question: 1310

A chef is enhancing a salad dressing with 40 ml of olive oil, 15 ml of lemon juice (sour), and 5 g of honey (sweet). To add an umami and aromatic note, which ingredient should be added at 3 g?

- A. Anchovy paste
- B. Ground cinnamon
- C. Fresh mint
- D. Orange zest

Answer: A

Explanation: Anchovy paste provides a rich umami flavor and subtle aromatic depth, balancing the lemon's sourness and honey's sweetness. This elevates the dressing with a savory complexity.

Question: 1311

What should be the primary focus when establishing a food cost budget for a new menu item in order to maximize profitability?

- A. The popularity of the item
- B. The aesthetics of the presentation
- C. The time it takes to prepare the dish
- D. The cost of ingredients and preparation

Answer: D

Explanation: The cost of ingredients and preparation should be the primary focus when establishing a food cost budget, as it directly influences the food cost percentage and overall profitability of the menu item.

Question: 1312

When preparing food, which of the following personal hygiene practices is critical for preventing the spread of pathogens, particularly among food handlers?

- A. Wearing jewelry while cooking
- B. Using clean, appropriate uniforms
- C. Keeping hair loose and uncovered
- D. Applying hand lotion before cooking

Answer: B

Explanation: Using clean, appropriate uniforms is critical for preventing the spread of pathogens, as it minimizes the risk of contamination from clothing.

Question: 1313

When managing beverage inventory, which of the following strategies is most effective for minimizing losses and maximizing profitability?

- A. Relying solely on staff to track inventory
- B. Ignoring discrepancies in inventory records
- C. Ordering based on past sales without considering current trends
- D. Implementing a regular inventory count and using software for tracking

Answer: D

Explanation: Implementing a regular inventory count and using software for tracking helps minimize losses and maximize profitability by providing accurate data for decision-making.

Question: 1314

Which of the following statements regarding caloric content is most accurate when calculating portion sizes for a recipe?

- A. Portion sizes should be based solely on visual appeal
- B. Only the main protein source contributes to total calories
- C. All ingredients must be accounted for in caloric calculations
- D. Caloric content can be ignored if the dish is labeled healthy

Answer: C

Explanation: All ingredients must be accounted for in caloric calculations to accurately determine the total caloric content of a recipe and ensure portion sizes meet dietary needs.

Question: 1315

When evaluating the profitability of a wine list, which of the following metrics is most useful for assessing the financial performance of individual wines?

- A. Total number of bottles sold
- B. Brand recognition of the wines offered
- C. Customer reviews of each wine
- D. Contribution margin per bottle sold

Answer: D

Explanation: The contribution margin per bottle sold is the most useful metric for assessing the financial performance of individual wines, providing insights into profitability.

Question: 1316

When preparing a sauce that requires emulsification, such as a vinaigrette, which of the following techniques is essential for achieving a stable mixture?

- A. Gradually incorporating oil while whisking continuously
- B. Adding the oil all at once
- C. Whisking vigorously without adding oil
- D. Using a blender to combine all ingredients

Answer: A

Explanation: Gradually incorporating oil while whisking helps create a stable emulsion by allowing the oil to disperse evenly throughout the mixture.



KILLEXAMS.COM

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.*