

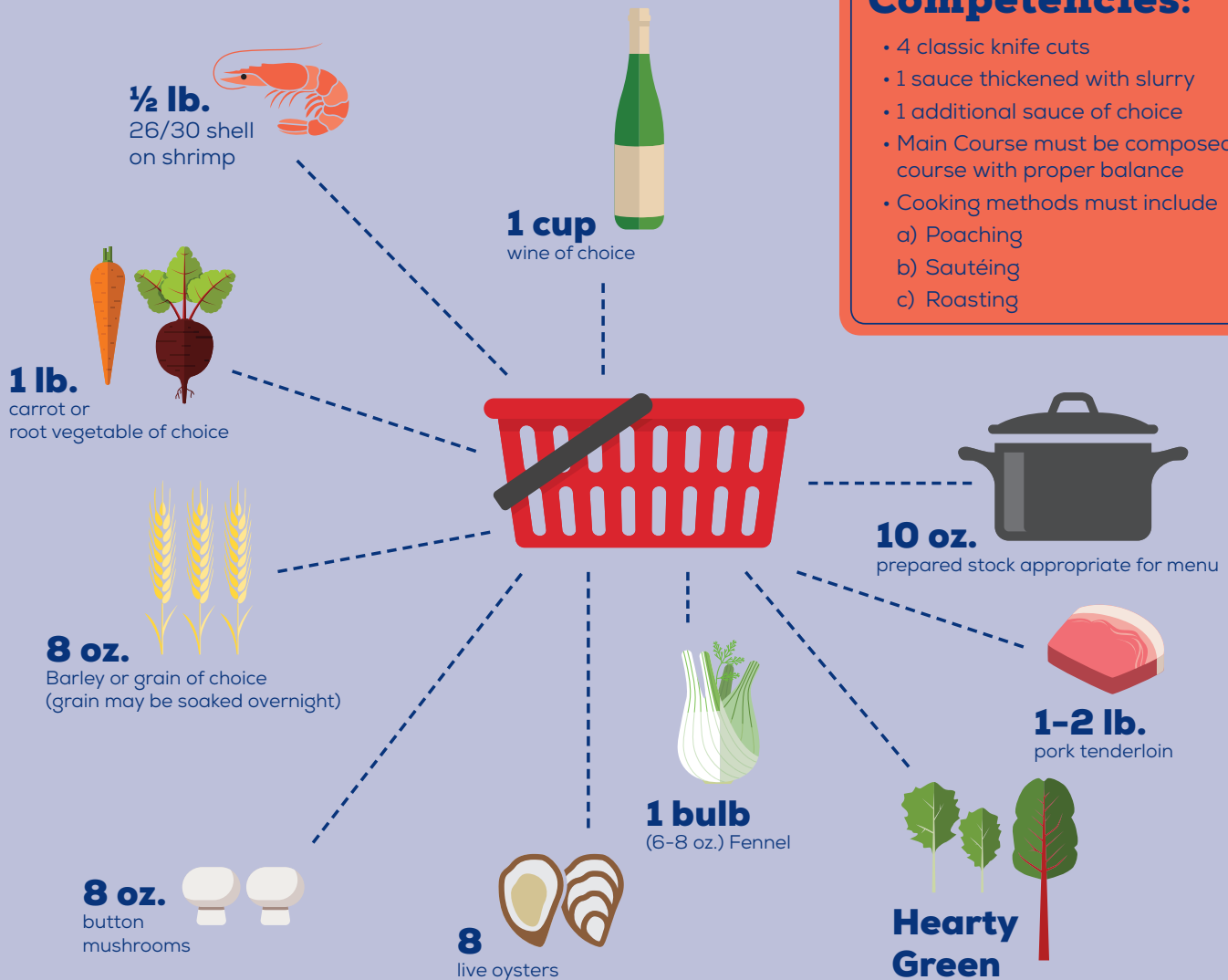
CCC® Market Basket

Certified Chef de Cuisine®

**Starting
August
1st, 2018**

Candidate will have 3 hours to prepare the following plus a 15 minute window to present: One appetizer/first course (hot or cold) to serve 4, one soup course (hot or cold) to serve 4, and one main course to serve 4 using the following market basket and demonstrating the defined competencies below.

Market Basket:



Competencies:

- 4 classic knife cuts
- 1 sauce thickened with slurry
- 1 additional sauce of choice
- Main Course must be composed course with proper balance
- Cooking methods must include
 - a) Poaching
 - b) Sautéing
 - c) Roasting

Knowledge of the following:

- Mise En Place (to include properly spelled menu)
- Safety and Sanitation
- Proper thickening
- Depouillage
- Proper Vessel of service
- Silver skin removal/fabrication
- Sauces
- Final plate of entrée with sauce, garnish, and sides
- Label, Date, and Rotate
- Doneness of Foods