

# ACF Practice Test Questions and Answers

**1. What does ACF typically stand for in culinary certification?**

- A) American Culinary Federation
- B) Advanced Cooking Foundation
- C) Association of Chef Professionals
- D) American Catering Federation

**2. What is the safe minimum internal temperature for cooking poultry?**

- A) 145°F (63°C)
- B) 165°F (74°C)
- C) 155°F (68°C)
- D) 180°F (82°C)

**3. Which mother sauce is the base for hollandaise sauce?**

- A) Béchamel
- B) Hollandaise is itself a mother sauce
- C) Velouté
- D) Espagnole

**4. What knife technique involves cutting vegetables into small, uniform cubes?**

- A) Julienne
- B) Brunoise
- C) Chiffonade
- D) Rondeau

Answers: 1-A 2-B 3-B 4-B

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