Culinary Meat Selection & Cookery

CERTIFICATION

CERTIFICATION BLUEPRINT

CERTIFICATION EXAM OVERVIEW

The AMSA Culinary Meat Selection & Cookery Certification confirms that individuals have the essential knowledge and skills for the restaurant and culinary industries. The certification exam, hosted on the iCEV Testing Platform, consists of 100 questions. It evaluates understanding of culinary foundations, meat and food safety principles, beef grading, and retail cut identification. The exam must be proctored in a controlled environment. Proctoring guidelines can be found at www.icevonline.com/proctoring-guidelines.

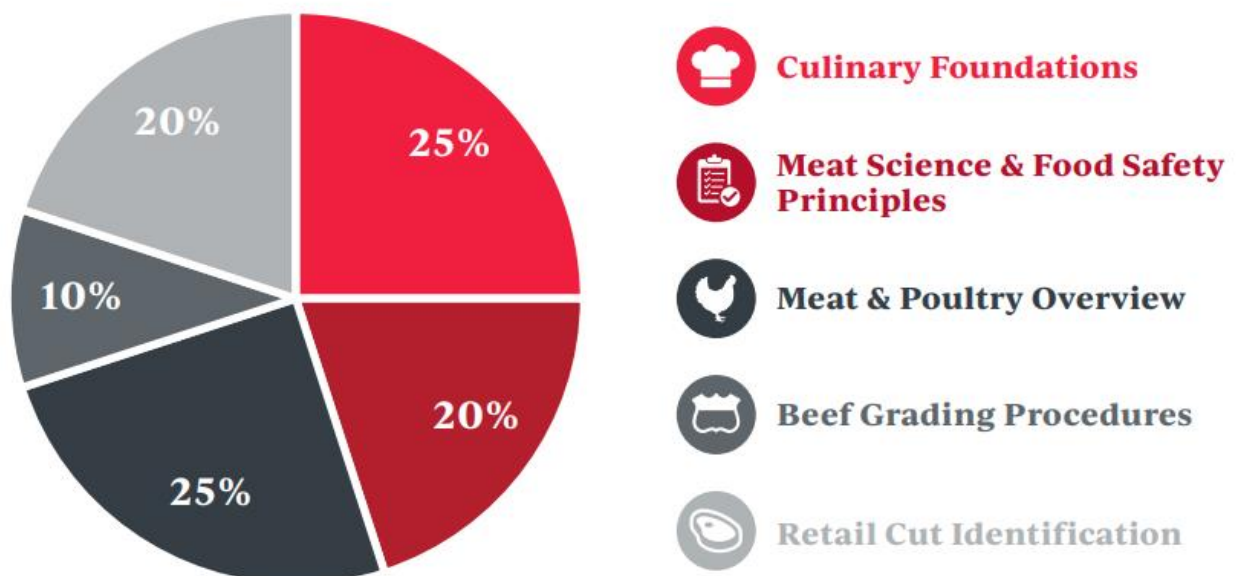More information about the certification and testing platform can be found at www.icevonline.com/culinary.

ABOUT THE AMERICAN MEAT SCIENCE ASSOCIATION

The American Meat Science Association (AMSA) is dedicated to advancing meat science through leadership, education, and professional development. They foster a learning community of meat scientists, industry partners, and other stakeholders. AMSA members conduct research and education in muscle growth, meat quality, food safety, processing technology, and consumer and marketing issues.

Learn more at: https://meatscience.org/.

INDUSTRY STANDARDS OVERVIEW

Pie chart segments:
- 25% Culinary Foundations
- 20% Meat Science & Food Safety Principles
- 25% Meat & Poultry Overview
- 10% Beef Grading Procedures
- 20% Retail Cut Identification

LEARNING OBJECTIVES & INDUSTRY STANDARDS

1. Culinary Foundations

1.1 Food Quality & Palatability Factors

1.1.1 To explain the factors which affect food palatability

1.1.2 To describe the importance of performing quality-assurance tests on food products

1.1.3 To perform quality-assurance tests on food products

1.2 Introduction to Culinary Techniques & Methods

1.2.1 To describe proper knife handling and use

1.2.2. To identify common types of knife cuts

1.2.3 To apply the concept of mise en place

1.2.4 To examine the different cookery methods used in the professional kitchen

2. Meat Science & Food Safety Principles

2.1 Meat Science & Food Safety

2.1.1 To explore legislation and history in relation to the meats industry

2.1.2 To study animal care and handling techniques

2.1.3 To identify the nutritional content and benefits of meat

2.1.4 To consider consumer options when purchasing meat

2.1.5 To describe meat storage and handling practices

2.1.6 To understand meat cooking methods

2.1.7 To study meat additives and processed meats

2.1.8 To analyze food safety practices and causes of foodborne illnesses

3. Meat & Poultry Overview

3.1 Meat, Poultry & Seafood

3.1.1 To describe the different types of meat and meat grading systems.

3.1.2 To examine the preparation methods of meat.

3.1.3 To identify the different types of poultry.

3.1.4 To show the proper method of fabricating and preparing poultry.

3.1.5 To state the different types of seafood.

3.1.6 To analyze the proper method of preparing different types of seafood

3.2 Evaluating Ready-to-Cook Turkeys & Broilers

3.2.1 To gain an understanding of how to grade a poultry carcass

3.2.2 To learn the defects to look for on a poultry carcass

3.2.3. To learn how to evaluate and place a class or ready-to-cook turkeys

3.2.4 To gain an understanding of oral reasons

4. Beef Grading Procedures

4.1 Meat Evaluation: Beef Quality Grading

4.1.1 To understand why quality grades are important

4.1.2 To examine maturity of beef carcasses

4.1.3 To examine marbling of beef carcasses

4.1.4 To look at the factors used to calculate final quality grades

4.2 Meat Evaluation: Beef Yield Grading

4.2.1 To understand why yield grades are important

4.2.2 To look at the factors used to calculate final yield grades

5. Retail Cut Identification

5.1 Retail Cut Identification

5.1.1 To identify retail cuts of beef

5.1.2 To identify retail cuts of pork

5.1.3 To identify retail cuts of lamb

5.1.4 To identify variety of meats

5.2 ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation

5.2.1 To understand how to identify different parts of a poultry carcass

5.2.2 To know the defects of further processed poultry meats

5.2.3 To understand how to evaluate further processed poultry meats