

# Professional Cook 2

## CERTIFICATE OF QUALIFICATION EXAM BREAKDOWN

The following table shows the number of questions per General Area of Competency (GAC) and Competency on the *Professional Cook 2 Certificate of Qualification Exam*.

**Number of questions on each exam: 100**

Certificate of Qualification GAC/Competency	#
<b>A. OCCUPATIONAL SKILLS</b>	<b>10</b>
A1. Trade Knowledge	1
A5. Menu Planning	1
A6. Ordering and Inventory	1
A7. Ingredients and Nutritional Properties	2
A8. Human Resource and Leadership Skills	1
A9. Cost Management	3
A10. Front of House	1
<b>B. STOCKS, SOUPS AND SAUCES</b>	<b>20</b>
B3. Soups	6
B4. Sauces	14
<b>C. VEGETABLES AND FRUITS</b>	<b>10</b>
C1. Vegetables	7
C3. Vegetarian Dishes	3
<b>D. STARCHES</b>	<b>10</b>
D1. Potatoes	3
D2. Pasta and Farinaceous Products	3
D3. Rice, Grains and Legumes	4
<b>E. MEATS</b>	<b>10</b>
E1. Cut and Process Meats	5
E2. Cook Meats	5
<b>F. POULTRY</b>	<b>10</b>
F1. Cut and Process Poultry	4

*Professional Cook 2: Certificate of Qualification Exam Breakdown*

*January 1, 2023*

Certificate of Qualification GAC/Competency	#
F2. Cook Poultry	6
<b>G. SEAFOOD</b>	<b>10</b>
G1. Cut and Process Seafood	3
G2. Cook Fish	4
G3. Cook Shellfish	3
<b>H. GARDE MANGER</b>	<b>10</b>
H1. Dressings, Condiments and Accompaniments	3
H2. Salads	3
H4. Hors d'oeuvre and Appetizers	3
H5. Presentation Platters	1
<b>J. BAKED GOODS AND DESSERTS</b>	<b>10</b>
J2. Pastries	4
J6. Yeast Products	2
J7. Cakes and Tortes	4
<b>Total:</b>	<b>100</b>