American Meat Science Association

CULINARY MEAT SELECTION & COOKERY CERTIFICATION

The American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification verifies individuals possess knowledge and skills needed to thrive within the restaurant and culinary industries.

CERTIFICATION EXAM

The certification exam, tested for on the iCEV platform, consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:

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

MEETING THE INDUSTRY NEED

- ✔ Assesses Competencies Based on Weighted Industry-Valued & Industry-Accepted Standards
- ✔ Validates Knowledge & Skills
- ✔ Allows Employers to Identify & Connect with Skilled Candidates
- ✔ Jump-Starts Individuals' Careers

INDUSTRY STANDARDS BREAKDOWN

CULINARY FOUNDATIONS

Knife Care & Use
Knife Sharpening Procedures
Cutting Techniques
Mise en place
Proper Storage Practices

MEAT SCIENCE & FOOD SAFETY PRINCIPLES

Nutritional Composition of Meat
Meat Storage & Handling Procedures
Meat Purchasing Specifications
Food Microbiology Practices

MEAT & POULTRY OVERVIEW

Culinary Meat Fabrication Procedures (beef, pork)
Meat Cookery Techniques
Culinary Poultry Fabrication Procedures (chicken, duck, turkey)

BEEF GRADING PROCEDURES

USDA Quality Grading
USDA Yield Grading

RETAIL CUT IDENTIFICATION

Beef Retail Cut Identification
Pork Retail Cut Identification
Lamb Retail Cut Identification
Variety Meats Identification
Poultry Parts & Products Identification

www.icevonline.com**/culinarymeat**

EXAMPLE ASSESSMENT QUESTIONS

1. If you cook a steak to an internal temperature of 160°F (71°C), which of the following degrees of doneness should be expected?
   - **A** Rare
   - **B** Medium rare
   - **C** Medium
   - **D** Well done

2. When using the stone sharpener, which side should you first use to sharpen your knife?
   - **A** Fine side
   - **B** Medium side
   - **C** Coarse side
   - **D** It does not matter which side you begin

3. You have received a shipment of frozen chicken breasts and there is the appearance of a white covering on the outside of the breasts. Which of the following could have happened?
   - **A** Leakage in the package
   - **B** Freezer burn
   - **C** Freezer shrink
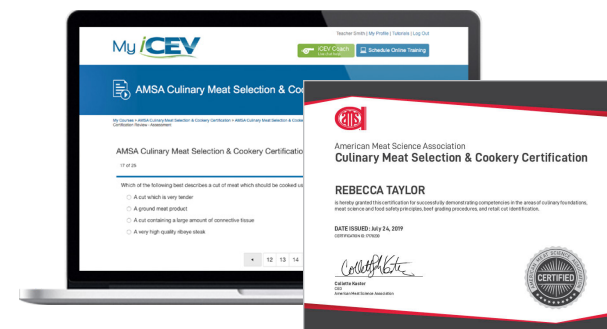   - **D** Cold shortening

4. Label the primal cuts of a lamb carcass.
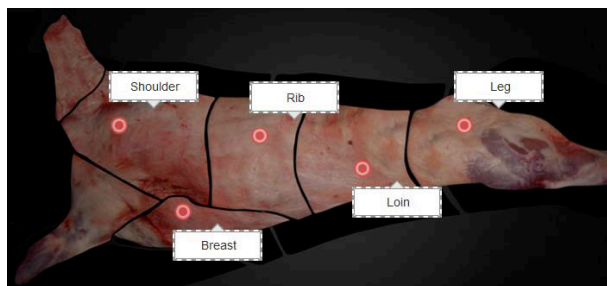
5. Assuming the carcass is A maturity, in which USDA Quality Grade range does the carcass belong?

   - **A** USDA Low Prime to USDA High Prime
   - **B** USDA Low Choice to USDA High Choice
   - **C** USDA Low Select to USDA High Select
   - **D** USDA Low Standard to USDA High Standard

TESTING PLATFORM

The American Meat Science Association utilizes iCEV, a division of CEV Multimedia, as the testing platform for this certification.

iCEV fulfills the following responsibilities:

1. Provides secure testing technology for certification exams

2. Regulates testing environments

3. Works with secondary and post-secondary academic institutions, workforce development associations and the public at large to offer certification options for career advancement

4. Provides certification verification to employers for potential job applicants

5. Offers optional certification exam preparation materials

ABOUT THE AMERICAN MEAT SCIENCE ASSOCIATION

The American Meat Science Association is a broad-reaching organization of individuals that discovers, develops and disseminates its collective meat science knowledge to provide leadership, education and professional development. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They accomplish this by fostering a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

"For students looking to start a career in the culinary arts, this new certification provides a viable path towards a successful and rewarding career in the culinary industry."

Deidra Mabry, M.S.
Associate Executive Director
American Meat Science Association