



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

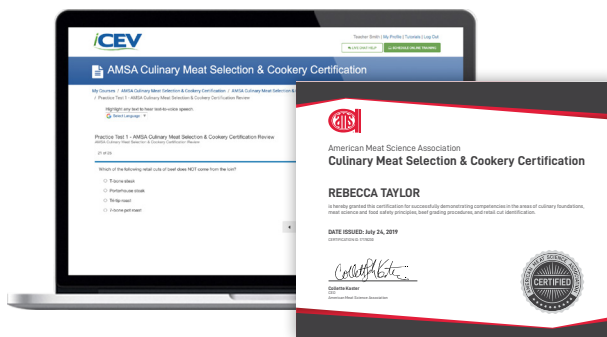
- USDA Quality Grading
- USDA Yield Grading

RETAIL CUT IDENTIFICATION

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

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



TESTING PLATFORM

The American Meat Science Association utilizes iCEV 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

Schedule a Demo & Get a Free Trial

Schedule a demo today to discuss:

- The wide range of subjects iCEV brings to life
- Abundant resources available for learner engagement and education
- Solutions to teaching challenges with iCEV support
- How you'll be supported by the iCEV team

After your demo, try iCEV with a **FREE 30-day unlimited access trial** to our full library, offering innovative career & technical education curriculum accessible anytime, anywhere.



Contact Us: Contact iCEV's dedicated support team by phone, email or fax.

 **800.922.9965**

 **customersupport@icevonline.com**

 **800.243.6398**

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.”

Deidrea Mabry, M.S.

Associate Executive Director
American Meat Science Association