The Top Tiers of Pastry

The most successful pastry chefs bring daring desserts to famous restaurants and invaluable training to cooking schools. The chefs working at the highest levels —Executive and Certified Master Pastry chefs in North America, for example—have attained their titles through the completion of <u>1 inclusive</u> training programs that require the mastery of all the skills critical for creating a wide variety of fine desserts: sugar pieces, glazes, candies, and doughs all have to be prepared perfectly to produce the finest quality tarts, cakes, mousses, crisps and confits. <u>2 The intensive certification process to reach the top of this career field is challenging, but the effort yields numerous professional advantages.</u>

- A) NO CHANGE
- B) infinite
- C) encircling
- D) exhaustive

2

Which choice most effectively concludes the first paragraph by setting up the main focus of the passage?

- A) NO CHANGE
- B) While many attempt to succeed in this career field, toplevel pastry work involves arduous tasks that many find to be too challenging.
- C) The Certified Executive Chef title is one of the most challenging and exciting careers to which a pastry chef can aspire.
- D) Positions in this field extend beyond bakeries and restaurants to universities, hotels, and even the White House.





Two of the highest titles a pastry chef can achieve in North America are Certified Executive Chef (CEF) and Certified Master Pastry Chef (CMPC), granted by the American Culinary 3 <u>Federation, both involve</u> a rigorous examination process and numerous prerequisites. The Executive Chef certification, the less prestigious of the two positions with 165 North American pastry chefs holding the title, requires at least three years of practical work experience and over 100 hours of 4 taking classes in Nutrition, Management, and Food Safety and Sanitation courses. The examination includes a 90-minute written portion and a fourhour practical portion. This intense work pays off, however: regular pastry chefs earn about \$10,000 more a year than -5 assistant pastry chefs.

Career	Median annual salary*
Assistant pastry chef	\$ 39,419
Pastry chef	\$ 50,978
Executive pastry chef	\$ 60,480

Sources: Salary.com's January 2014 Survey; Assistant Pastry Chef; Pastry Chef-Casino; Executive Pastry Chef.

*The salary information listed is based on a national average. Actual salaries may vary greatly based on specialization within the field, location, years of experience and a variety of other factors.

3

- A) NO CHANGE
- B) Federation. Both involve
- C) Federation. Both involving
- D) Federation, they both involve

4

- A) NO CHANGE
- B) taking classes in the subjects of
- C) classes in
- D) DELETE the underlined portion.

5

The writer wants to support the claim in the first part of the sentence with data from the table. Which choice best accomplishes this goal?

- A) NO CHANGE
- B) Executive pastry chefs typically make less than \$70,000 annually.
- C) Executive pastry chefs earn an average of roughly \$10,000 a year more than do regular pastry chefs.
- D) Regular pastry chefs can earn approximately \$60,000 annually.



These high-level chefs take their expertise to exciting heights. 6 Consequently, Certified Executive Chef Hilary DeMane has prepared confections for 7 celebrities, governors, and even President Ronald Reagan. In addition to corporate posts in some of the world's most famous hotels and cruise ships, DeMane has also shared her knowledge in the education 8 field for instance, she created an International Baking and Pastry program at the Florida Culinary Institute while serving as its Department Chair.

6

- A) NO CHANGE
- B) For example,
- C) However,
- D) Additionally,

7

A) NO CHANGE

- B) celebrities, governors, and even,
- C) celebrities, governors and even,
- D) celebrities; governors; and even

8

- A) NO CHANGE
- B) field, for instance,
- C) field, for instance
- D) field: for instance,



Even more rigorous are the hurdles that pastry chefs must surmount to achieve CMPC status. Only eleven people in the United States currently hold this title. In order to be considered, <u>9 they</u> must endure an eight-day-long practical exam that showcases their culinary skills; the prize affords membership in an elite cadre of pastry professionals and <u>10 bestows</u> valuable name recognition and clout in the culinary world. Climbing to the top of the dessert world is an arduous task, but those who achieve high levels of success receive considerable recognition. This career path is not for everyone as it requires incredible precision under immense pressure, but CEFs and CMPCs often thrive under these conditions. <u>11</u>

9

A) NO CHANGE

- B) he or she
- C) candidates
- D) those

10

A) NO CHANGE

- B) bestow
- C) have bestowed
- D) are bestowing

11

At this point, the writer is considering adding the following sentence.

By working to achieve the most prestigious titles in pastry, these chefs have the ability to make changes in their field.

Should the writer make this addition here?

- A) Yes, because it reinforces the passage's claim about the widespread professional influence of executive pastry chefs.
- B) Yes, because it answers a question raised in the previous paragraph.
- C) No, because it contradicts the passage's claim about the difficulties many pastry chefs face.
- D) No, because it weakens the passage's conclusion by introducing a new, unexplained idea.

