

ACF CEC® Practical Exam Evaluator Scoresheet

ACF ID # (Candidate):		Rating Scale
Candidate Name:		Score competencies on a scale of 1-10
ACF ID # (Evaluator):		1 - 2.5 Unacceptable
Evaluator Name:		2.6 - 5 Major Deficiencies
Location:		5.1 - 7.4 Minor Deficiencies
Date:		7.5 - 10 Acceptable

DOMAIN I: Safety and Sanitation

Acceptable Unacceptable

COMMENTS:
(REQUIRED if Unacceptable)

DOMAIN II: Organizational Skills - 20%

Criteria	WV	Score (1-10)	COMMENTS (Required if Unacceptable or 7.5 and below)
Mise en place/ Work flow	5%		
Use of time/ Use of area	5%		
Food storage	5%		
Identifying ingredients/ Using ingredients and recipe development	5%		

DOMAIN III: Craftsmanship Skills - 40%

Criteria	WV	Score (1-10)	COMMENTS (Required if Unacceptable or 7.5 and below)
Use of equipment/ Weighing and measuring	5%		
Knife handling/ Butchering	5%		
Preparing sauces/ Emulsification	10%		
Fundamental cooking procedures & methodologies	20%		

Additional Comments

The meal must include at least:

- 4 classical vegetable cuts (i.e. Julienne, Tournée, Brunoise, Alumette, small dice, Paysanne, and Batonette)*
- 4 different cooking methods must be shown (i.e. fry, broil, saute, roast, boil, poach, steam, or grill)*
- 2 cooking methods must be used on the chicken in particular*
- Appropriate vegetable and starch accompaniment for the main course prepare and presented during exam (may bring in additional ingredients and prepare them for plate accompaniment).*
- An emulsified vinaigrette made by hand (ingredients must be brought into exam kitchen).*
- 2 different sauces using different methods (i.e. roux based, reduction, or butter)*

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ACF ID # (Candidate):		Candidate Name:	
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Date:		Location:	

DOMAIN IV: Finished Product Skill - 40%

Criteria	WV	Score (1-10)	COMMENTS (Required if Unacceptable or 7.5 and below)
Fish Course: Menu Presentation/ Achieving stated menu	5%		
Food Placement/ Presenting food aesthetically Presenting food colorfully	5%		
Achieving nutritional balance	5%		
Choosing vessels	5%		
Serving food at the desired temperature	10%		
Constructing profiles/ Maintaining food integrity	10%		
Developing flavor profiles	40%		
Achieving desired textures and colors	10%		
Determining doneness	10%		
Salad Course: Menu Presentation/ Achieving the stated menu	5%		
Food Placement/ Presenting food aesthetically Presenting food colorfully	5%		
Achieving nutritional balance	5%		
Choosing vessels	5%		
Serving food at the desired temperature	10%		
Constructing profiles/ Maintaining food integrity	10%		
Developing flavor profiles	40%		
Achieving desired textures and colors	10%		
Determining doneness	10%		
Main Course: Menu Presentation/Achieving the stated menu	5%		
Food Placement/ Presenting food aesthetically Presenting food colorfully	5%		
Achieving nutritional balance	5%		
Choosing vessels	5%		
Serving food at the desired temperature	10%		
Constructing profiles/ Maintaining food integrity	10%		
Developing flavor profiles	40%		
Achieving desired textures and colors	10%		
Determining doneness	10%		

Evaluator Name:	ACF ID #:
Evaluator #:	1 2 3



American Culinary Federation
The Standard of Excellence for Chefs

CEC® Practical Exam Notes

Candidate Name: _____

ACF ID #: _____ Date: _____ Evaluator #: _____

Domain 1 – Sanitation

Acceptable or Unacceptable: _____

Domain 2 – Organizational Skills

Domain 3 – Craftsmanship Skills

Domain 4 – Finished Product Skills

- 1 whole roundfish (i.e. Arctic Char, Snapper, Branzino, or Trout)
- 1 whole chicken averaging 4.5 pounds with demonstration of 2 cooking methods
- Choose 1 of the following bitter leaf varieties (Belgian endive, radicchio, and frisee)
- Choose 1 of the following root vegetables (1 lb.) (carrots, beets, turnips, parsnips, celery root, or rutabaga)
- Choose 1 of the following tomato varieties (1 pint) (grape, Roma, or heirloom)

- 2 each 1.25 pound Maine lobsters
- 2 ounces smoked bacon or pancetta
- 1 pound Swiss chard or fresh spinach
- 2 each Globe artichokes
- 3 each Russet or Yukon potatoes
- Any variety apple or pear

Baby or petite varieties of any of the Market Basket Items is not acceptable.