



American Culinary Federation Practical Exam Summary Score Sheet

American Culinary Federation, Inc. • 180 Center Place Way • St. Augustine, FL 32095 • Toll-free: (800) 624-9458 • Fax: (904) 940-0741 • www.acfchefs.org

Personal Information

Test Site Name: _____

Exam Date: _____ Host Chapter: _____

Exam Code (Internal Use): _____ Test Site ID #: _____

City: _____ State: _____

Candidate Name	Exam Level	Final Score	Pass or Fail	Sanitation (check if acceptable)	ACF ID #	Candidate Phone #

A score of 75 or better is **required** for passing. Any **unacceptable** sanitation score is an automatic failed exam.

Six Candidates are listed on this summary sheet. If additional candidates are testing, three additional evaluators or two separate sessions during the day are **required**. A failure to meet this requirement may invalidate all candidate scores.

Evaluator's Verification Signatures

Evaluator 1 Name & Certifications: _____ Approved Mentor Trainer

Signature: _____ ACF #: _____

Evaluator 2 Name & Certifications: _____ Approved Mentor Trainer

Signature: _____ ACF #: _____

Evaluator 3 Name & Certifications: _____ Approved Mentor Trainer

Signature: _____ ACF #: _____

Acknowledgement: To the best of my knowledge, all of the information in this document is true and accurate. The evaluators and I conducted the above listed examinations in strict compliance with the standards specified in the ACF Certification Practical Exam Administration Handbook.

Name & Certifications: _____

Signature: _____ ACF #: _____

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Certification Evaluator Apprentices (Apprentice Critiques attached):

Name & Certifications: _____

Signature: _____ ACF #: _____

Name & Certifications: _____

Signature: _____ ACF #: _____