

ACF CC® Practical Exam Evaluator Scoresheet

ACF ID # (Candidate):		Rating Scale
Candidate Name:		Score competencies on a scale of 1-10 (increments of 0.5 only)
ACF ID # (Evaluator):		1 - 2 Unacceptable did not meet minimum quality expectations
Evaluator Name:		3 - 4 Major Deficiencies displayed major mistakes or many minor mistakes with little or no recovery
Location:		5 - 7 Minor Deficiencies displayed minor mistakes with little or no recovery
Date:		7.5 - 10 Acceptable displayed minimal/no mistakes with quick recovery

DOMAIN I: Safety and Sanitation

 Acceptable

 Unacceptable

COMMENTS (REQUIRED if Unacceptable)

DOMAIN II: Organizational Skills - 20%

Criteria		Score (1-10)	COMMENTS (Required if 7.4 and under)		
Mise en place/ Work flow					
Use of time			<table border="1" style="width: 100%; border-collapse: collapse; font-size: small;"> <tr> <td style="width: 70%;">If over time limit: :01-4:59 (9 pts) 5:00-9:59 (8 pts) 10:00-14:59 (7 pts) 15:00-19:59 (6 pts)</td> <td style="width: 30%;">20:00-24:59 (5 pts) 25:00-29:59 (4 pts) 30:00+ Failure <input type="checkbox"/></td> </tr> </table>	If over time limit: :01-4:59 (9 pts) 5:00-9:59 (8 pts) 10:00-14:59 (7 pts) 15:00-19:59 (6 pts)	20:00-24:59 (5 pts) 25:00-29:59 (4 pts) 30:00+ Failure <input type="checkbox"/>
If over time limit: :01-4:59 (9 pts) 5:00-9:59 (8 pts) 10:00-14:59 (7 pts) 15:00-19:59 (6 pts)	20:00-24:59 (5 pts) 25:00-29:59 (4 pts) 30:00+ Failure <input type="checkbox"/>				
Food storage					
Use of ingredients					

DOMAIN III: Craftsmanship Skills - 40%

Criteria		Score (1-10)	COMMENTS (Required if 7.4 and under)
Julienne Carrot - Weighing and Measuring			
Knife Skills/Uniformity			

Rating Scale	
1 - 2	Unacceptable
3 - 4	Major Deficiencies
5 - 6	Minor Deficiencies
7 - 10	Acceptable

Candidate Name:	
Evaluator Name:	

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DOMAIN III: Craftsmanship Skills - 40% (cont.)

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and under)
Batonnet Carrot - Weighing and Measuring		
Knife Skills/Uniformity		
Fine Chopped Parsley - Weighing and Measuring		
Knife Skills/Uniformity		
Standard mirepoix - Weighing and Measuring		
Knife Skills/Uniformity		

DOMAIN IV: Finished Product Skill - 40%

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and below)
Chicken Stock - Maintaining Food Integrity		
Flavor Profile		
Fundamental Cooking Procedures/methodologies		
Fabricate Chicken - Maintaining Food Integrity		
Knife Skills/Butchering		
Fundamental Cooking Procedures/methodologies		

Rating Scale	
1 - 2	Unacceptable
3 - 4	Major Deficiencies
5 - 6	Minor Deficiencies
7 - 10	Acceptable

Candidate Name:	
Evaluator Name:	

DOMAIN IV: Finished Product Skill - 40% (cont.)

Criteria		Score (1-10)	COMMENTS (Required if 7.4 and under)
Prepare Chicken Carcass - Maintaining Food Integrity			
Fundamental Cooking Procedures/methodologies			
Main Course Protein - Maintaining Food Integrity			
Flavor Profile			
Determining doneness			
Presentation technique/Choosing vessels			
Use of garnishes & appropriate sauce accompaniments/Sauces			
Achieving nutritional balance/portion size			
Serving food at the desired temperature			

Evaluator Signature: