



American Culinary Federation  
The Standard of Excellence for Chefs

**Certified Chef de Cuisine (CCC®)**  
*Practical Exam – Evaluator Guide*

**Domain IV: Finished Product Skill – 40%**

**Menu Presentation – Achieving Stated Menu - Accurate Costing – weighted value for each course = 5%**

Each course assessed using the following guide:

- Menu typed using easy to read font
- Food presented matches menu description
- Menu written as a customer would read
- Proper grammar used/ no misspellings
- Menu items costed per ingredient
- Total cost per serving identified
- Recommended Target Food Cost identified (Candidates choice) for the course
- Food Cost Target is accurate to industry standards (believable)
- Proposed sale price identified
- Accurate calculations used