

## ACF CCC® Practical Exam Evaluator Scoresheet

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

### DOMAIN III: Craftsmanship Skills - 40%

Criteria		Score (1-10)	COMMENTS (Required if 7.4 and under)
Use of equipment/weighing and measuring			
Knife Handling/Butchering			

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

Candidate Name:	
Evaluator Name:	

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

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and under)
Preparing Sauces/Emulsification		
Fundamental Cooking Procedures/Methodologies		

### DOMAIN IV: Finished Product Skill - 40%

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and below)
<b>Appetizer/First Course (hot or cold) -</b> Menu presentation/Achieving stated menu/Accurate costing		
Food placement/presenting food aesthetically, colorfully		
Achieving nutritional balance		
Choosing vessels		
Serving food at desired temperature		
Constructing profiles/Maintaining food integrity		
Developing flavor profiles		
Achieving desired textures and colors		
Determining doneness		

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)
<b>Soup Course (hot or cold) -</b> Menu presentation/Achieving stated menu/Accurate costing			
Food placement/presenting food aesthetically, colorfully			
Achieving nutritional balance			
Choosing vessels			
Serving food at desired temperature			
Constructing profiles/Maintaining food integrity			
Developing flavor profiles			
Achieving desired textures and colors			
Determining doneness			
<b>Main Course -</b> Menu presentation/Achieving stated menu/Accurate costing			
Food placement/presenting food aesthetically, colorfully			

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

Candidate Name:	
Evaluator Name:	

Achieving nutritional balance			
Choosing vessels			
Serving food at desired temperature			
Constructing profiles/Maintaining food integrity			
Developing flavor profiles			
Achieving desired textures and colors			
Determining doneness			

Evaluator Signature:
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**Market Basket**

- ½ pound, 26/30 shell on shrimp
- 1 pound carrot or root vegetable of choice
- Hearty Green, choose from: escarole, turnip greens, collard, swiss chard, kale, mustard greens or similar
- 1 cup wine of choice
- 8 ounces button mushrooms
- 8 live oysters or choose from: mussels, clams, scallops in shell
- 1-2 pound pork tenderloin
- 8 ounces Barley or grain of choice (may be soaked overnight)

- 10 ounces prepared stock appropriate for menu
- 1 bulb (6-8 ounces) Fennel

**The meal must include:**

- 4 classic knife cuts
- 1 sauce thickened with slurry
- 1 additional sauce of choice
- Main course must be a composed course with proper balance
- Cooking methods much include:
  - Poaching
  - Sauteing
  - Roasting