

ACF CEC® 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 few mistakes and/or had a quick 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 style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 70%; border: none;"> 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%; border: none; vertical-align: top;"> 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"/>
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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 under)
Fish Course - 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)
Salad Course - 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			
Main Course - 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:

Market Basket

- 1 whole roundfish
- 2 each 1.25 live Maine lobsters
- 1 whole chicken averaging 4.5 pounds with demonstration of 2 cooking methods. No additional chicken can be used.
- 2 ounces smoked bacon/pancetta
- 1 pound Swiss chard or fresh spinach
- Choose 1 bitter leaf variety: Belgian endive, radicchio, frisee
- Choose 1 tender leaf variety: Bibb, red/green oak, Lola Rosa

- Choose 1 root veg (1 lb): carrot, beets, turnips, parsnips, celery root, rutabaga
 - 3 each Russet or Yukon potatoes
 - Choose 2 of: artichoke, beets, eggplant, sunchokes, plantain, using different methods, presented in dishes.
 - Any variety apple or pear
 - Choose 1 (1 pint): grape, Roma, heirloom
- Three courses must include:**
- Fish course (with both seafood items) presented as appetizer portion
 - Salad course (tossed, extra dressing served on side)
 - Main course (2+ accompanying veg and starch) utilizing approximately 6-7 ounces protein

