

ACF CEPC® 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	WV	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"/>
Assessing formulations / Recipes				
Management of ingredients / Storage methods				
Selecting ingredients / Equipment				

DOMAIN III: Craftsmanship Skills - 40%

Criteria	WV	Score (1-10)	COMMENTS (Required if 7.4 and under)
Proper execution of mixing, baking and cooking			
Handling of ingredients			

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)
Use of production guidelines		
Techniques/methodologies for product development and creation of decorative elements		

DOMAIN IV: Finished Product Skill - 40%

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and under)
Decorated Cake* - Achieving stated menu		
Assembly/enrobing		
Decorating methods/Garnishing		
Balanced flavor, texture and color		
Presentation technique		
Truffles / Molded Chocolates - Achieving stated menu		
Assembly technique		
Decorating methods/Garnishing		
Balanced flavor, texture and color		
Presentation technique		

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)
Yeast Leavened Rolls - Achieving stated menu		
Assembly		
Production/Controlling temperatures		
Balanced flavor, texture and color		
Presentation technique		
Hot/Warm Plated Dessert **- Achieving stated menu /Design		
Decorating methods/Garnishing element		
Balanced flavor, texture and color		
Presentation technique		
Cold Plated Dessert **- Achieving stated menu /Design		
Elements		
Balanced flavor, texture and color		
Presentation technique		

		Rating Scale	
Candidate Name:		1 - 2	Unacceptable
		3 - 4	Major Deficiencies
Evaluator Name:		5 - 6	Minor Deficiencies
		7 - 10	Acceptable
DOMAIN IV: Finished Product Skill - 40% (cont.)			
Criteria		Score (1-10)	COMMENTS (Required if 7.4 and under)
Evaluator Signature:			

*Decorated Cake: enrobed with chocolate ganache and decorated with 12 ganache rosettes

** plated desserts must include: main item, sauce, crisp, garnish