

## ACF CFC® Practical Exam Evaluator Scoresheet

ACF ID # (Candidate):		<b>Rating Scale</b>
Candidate Name:		Score competencies on a scale of 1-10 (increments of 0.5 only)
ACF ID # (Evaluator):		<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 - 6 Minor Deficiencies</b> displayed few mistakes and/or had a quick recovery
Date:		<b>7 - 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				
Selecting ingredients/equipment				

### DOMAIN III: Craftsmanship Skills (40%)

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and under)
Knife Skill 1 - Uniformity		
Knife Skill 2 - Uniformity		
Protein Fabrication - Knife Skills		

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

Candidate Name:	
Evaluator Name:	

Proper execution of preparation and cooking methods		
---	--	--

**DOMAIN IV: Finished Product Skill (40%)**

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and under)
<b>Vinaigrette -</b> Flavor Profile		
Proper execution of preparation methods		
<b>Rice/Grain Preparation -</b> Flavor Profile		
Proper execution of cooking method		
Proper doneness		
<b>Protein Preparation Using Saute -</b> Flavor Profile		
Proper execution of cooking method		
Proper doneness		
<b>Salad presentation</b> Achieve nutritional balance/portion size		
Proper use of appropriate sauce accompaniments/Sauces		
Serve food at the desired temperature		
<b>Main course presentation</b> Achieve nutritional balance/portion size		
Proper use of garnishes & appropriate sauce accompaniments/Sauces		

Serve food at the desired temperature		
<b>TOTAL SCORE</b>		<b>Passing = 147 or above</b>
<b>Evaluator Signature:</b>		