

ACF CFPC® Practical Exam Evaluator Scoresheet

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|-----------------------|--|---|
| ACF ID # (Candidate): | | Rating Scale |
| Candidate Name: | | Score competencies on a scale of 1-10 (whole numbers 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 - 6 Minor Deficiencies displayed few mistakes and/or had a quick recovery |
| Date: | | 7 - 10 Acceptable displayed minimal/no mistakes with quick recovery |

DOMAIN I: Safety and Sanitation (at Fundamental level)

 Acceptable

 Unacceptable

COMMENTS (REQUIRED if Unacceptable)

DOMAIN II: Organizational Skills

| Criteria | WV | 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: 33%;">:01-4:59 (9 pts)</td> <td style="width: 33%;">20:00-24:59 (5 pts)</td> </tr> <tr> <td>5:00-9:59 (8 pts)</td> <td>25:00-29:59 (4 pts)</td> </tr> <tr> <td>10:00-14:59 (7 pts)</td> <td>30:00+ Failure <input type="checkbox"/></td> </tr> <tr> <td>15:00-19:59 (6 pts)</td> <td></td> </tr> </table> | :01-4:59 (9 pts) | 20:00-24:59 (5 pts) | 5:00-9:59 (8 pts) | 25:00-29:59 (4 pts) | 10:00-14:59 (7 pts) | 30:00+ Failure <input type="checkbox"/> | 15:00-19:59 (6 pts) | |
| :01-4:59 (9 pts) | 20:00-24:59 (5 pts) | | | | | | | | | | |
| 5:00-9:59 (8 pts) | 25:00-29:59 (4 pts) | | | | | | | | | | |
| 10:00-14:59 (7 pts) | 30:00+ Failure <input type="checkbox"/> | | | | | | | | | | |
| 15:00-19:59 (6 pts) | | | | | | | | | | | |
| Food storage | | | | | | | | | | | |
| Selecting ingredients / equipment | | | | | | | | | | | |

DOMAIN III: Craftsmanship Skills

| Criteria | WV | Score (1-10) | COMMENTS (Required if 7.4 and under) |
|---|----|--------------|--------------------------------------|
| Blueberry Muffins – Muffin method Proper scaling of ingredients | | | |
| Proper usage of techniques/ methodologies for production | | | |
| Proper execution of mixing, baking and cooking methods | | | |

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

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| Candidate Name: | |
| Evaluator Name: | |

DOMAIN III: Craftsmanship Skills - (cont.)

| Criteria | Score (1-10) | COMMENTS (Required if 7.4 and under) |
|---|--------------|--------------------------------------|
| Chocolate Chip Cookies- Drop method Proper scaling of ingredients | | |
| Proper usage of techniques/ methodologies for production | | |
| Proper execution of mixing, baking and cooking methods | | |
| Pate a Choux- Proper scaling of ingredients | | |
| Proper usage of techniques/ methodologies for production | | |
| Proper execution of mixing, baking and cooking methods | | |

DOMAIN IV: Finished Product Skill

| Criteria | Score (1-10) | COMMENTS (Required if 7.4 and under) |
|--|--------------|--------------------------------------|
| Blueberry Muffins Achieved balanced flavor, texture and color | | |
| Proper doneness | | |
| Presented product esthetically | | |
| Chocolate Chip Cookies Achieved balanced flavor, texture and color | | |
| Proper doneness | | |
| Presented product esthetically | | |
| Pate a Choux - Achieved balanced flavor, texture and color | | |

| 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 - (cont.)

| Criteria | | Score (1-10) | COMMENTS (Required if 7.4 and under) |
|---|--|--------------|--------------------------------------|
| Pate a Choux (cont) Proper doneness | | | |
| Presented product esthetically | | | |
| Decorated Cake* Assembly | | | |
| Icing and decorating techniques | | | |
| Presented product esthetically | | | |
| TOTAL SCORE | | | 168 points required to pass |

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| Evaluator Signature: | |
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* pre-made cake, to be sliced once, iced and decorated onsite using pre-made buttercream icing