

ACF CPC® 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 / Weight / Measurement				
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)
Handling and use of ingredients / equipment / tools			
Proper execution of mixing, baking and cooking			

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)
Proper techniques / methodologies for production of products		

DOMAIN IV: Finished Product Skill - 40%

Criteria	Score (1-10)	COMMENTS (Required if 7.4 and under)
Genoise Cake - Achieving balanced flavor, texture and color		
Determining doneness		
Construction of baking/pastry product		
Presenting product esthetically/choosing vessel		
Choc Chip / Butter Cookies - Achieving balanced flavor, texture and color		
Determining doneness		
Construction of baking/pastry product		
Presenting product esthetically/choosing vessel		
Bavarian Cream - Achieving balanced flavor, texture and color		
Determining doneness		
Construction of baking/pastry product		

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

Candidate Name:	
Candidate Name:	

DOMAIN IV: Finished Product Skill - 40% (cont.)

Criteria		Score (1-10)	COMMENTS (Required if 7.4 and under)
Bavarian Cream (cont) Presenting product esthetically/choosing vessel			

Evaluator Signature: