

# ACF CSC® Practical Exam Evaluator Scoresheet

ACF ID # ( <b>Candidate</b> ):		<b>Rating Scale</b>
Candidate Name:		Score competencies on a scale of 1-10 (increments of 0.5 only)
ACF ID # ( <b>Evaluator</b> ):		<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 - 7 Minor Deficiencies</b> displayed few mistakes and/or had a quick recovery
Date:		<b>7.5 - 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				
Use of ingredients and menu development				

## DOMAIN III: Craftsmanship Skills - 40%

Criteria		Score (1-10)	COMMENTS (Required if 7.4 and under)
Use of equipment/weighing and measuring			
Knife Skills/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)
<b>Matignon</b> - Maintaining Food Integrity			
Flavor Profile			
Achieving desired texture and colors			
Determining doneness			
<b>Tomato Concasse</b> - Maintaining Food Integrity			
Flavor profile			
Achieving desired texture 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)
<b>Protein NOT part of main course (whole flat/round fish or strip steak) -</b> Maintaining Food Integrity			
Flavor profile			
Achieving desired texture and colors			
Determining doneness			
<b>Salad Course -</b> Emulsification/use of dressing			
Maintaining food integrity			
Flavor development			
Achieving desired textures and colors			
Serving food at the desired temperature			
Presentation technique/choosing vessels			

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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)
<b>Rice Pilaf</b> – Maintaining food integrity			
Flavor profile			
Achieving desired texture and colors			
Determining doneness			
<b>Protein part of main course (whole flat/round fish or strip steak)</b> Maintaining food integrity			
Flavor profile			
Achieving desired texture and colors			
Determining doneness			
<b>Main Course Overall</b> – Achieving the stated menu/construction			
Presentation technique/choosing vessels			
Use of garnishes and appropriate accompaniments/sauces			
Achieving nutritional balance/portion size			
Serving food at desired temperature			

**Evaluator Signature:**