

ACF CWPC® Practical Exam Evaluator Scoresheet

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|--------------------------------|--|---|
| 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 |

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|-----------------|--|
| 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) |
|--|--------------|--------------------------------------|
| Choux Pastry - Achieving balanced flavor, texture and color | | |
| Determining doneness | | |
| Construction of baking/pastry product | | |
| Maintaining food integrity | | |
| Chemical Leavened Product - Achieving balanced flavor, texture and color | | |
| Determining doneness | | |
| Construction of baking/pastry product | | |
| Presenting product esthetically/choosing vessel | | |
| Seasonal Fruit Tart - Achieving balanced flavor, texture, color | | |
| Maintaining and serving food at desired temp | | |
| Presenting product esthetically/choosing vessel | | |

| 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) |
|---|--------------|--------------------------------------|
| Seasonal Fruit Tart (cont) Product construction / Maintaining food integrity | | |
| Decorated Cake* Achieving stated menu / design | | |
| Assembly technique | | |
| Decorating methods / garnishing elements | | |
| Production construction / Maintaining food integrity | | |
| Achieving balanced flavor, texture and color | | |
| Presenting product esthetically / Choosing vessel | | |

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|-----------------------------|
| Evaluator Signature: |
|-----------------------------|

*decorated cake: torte – cut level, onsite; piping techniques: writing, shell border of choice, piped buttercream floral using natural or pastel color.