

ACF CCC® Practical Exam Evaluator Scoresheet

ACF ID # (Candidate):		Rating Scale
Candidate Name:		Score competencies on a scale of 1-10
ACF ID # (Evaluator):		1 - 2.5 Unacceptable
Evaluator Name:		2.6 - 5 Major Deficiencies
Location:		5.1 - 7.4 Minor Deficiencies
Date:		7.5 - 10 Acceptable

DOMAIN I: Safety and Sanitation

Acceptable Unacceptable

COMMENTS:
(REQUIRED if Unacceptable)

DOMAIN II: Organizational Skills - 20%

Criteria	WV	Score (1-10)	COMMENTS (Required if Unacceptable or 7.5 and below)
Mise en place/ Work flow	5%		
Use of time/ Use of area	5%		
Food storage	5%		
Identifying ingredients/ Using ingredients and recipe development	5%		

DOMAIN III: Craftsmanship Skills - 40%

Criteria	WV	Score (1-10)	COMMENTS (Required if Unacceptable or 7.5 and below)
Use of equipment/ Weighing and measuring	5%		
Knife handling/ Butchering	5%		
Preparing sauces/ Emulsification	10%		
Fundamental cooking procedures & methodologies	20%		

Additional Comments

The meal must include at least:

4 classical knife cuts
1 sauce thickened with slurry
1 additional sauce of choice
Main Course composed with proper balance
Cooking Methods: poaching, sauteing, and roasting

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ACF ID # (Candidate):		Candidate Name:	
ACF ID # (Evaluator):		Evaluator Name:	
Date:		Location:	

DOMAIN IV: Finished Product Skill - 40%

Criteria	WV	Score (1-10)	COMMENTS (Required if Unacceptable or 7.5 and below)
Appetizer/First Course (hot or cold): Menu Presentation/ Achieving stated menu/Accurate costing	5%		
Food Placement/ Presenting food aesthetically Presenting food colorfully	5%		
Achieving nutritional balance	5%		
Choosing vessels	5%		
Serving food at the desired temperature	10%		
Constructing profiles/ Maintaining food integrity	10%		
Developing flavor profiles	40%		
Achieving desired textures and colors	10%		
Determining doneness	10%		
Soup Course (hot or cold): Menu Presentation/ Achieving stated menu/Accurate costing	5%		
Food Placement/ Presenting food aesthetically Presenting food colorfully	5%		
Achieving nutritional balance	5%		
Choosing vessels	5%		
Serving food at the desired temperature	10%		
Constructing profiles/ Maintaining food integrity	10%		
Developing flavor profiles	40%		
Achieving desired textures and colors	10%		
Determining doneness	10%		
Main Course: Menu Presentation/Achieving the stated menu/Accurate costing	5%		
Food Placement/ Presenting food aesthetically Presenting food colorfully	5%		
Achieving nutritional balance	5%		
Choosing vessels	5%		
Serving food at the desired temperature	10%		
Constructing profiles/ Maintaining food integrity	10%		
Developing flavor profiles	40%		
Achieving desired textures and colors	10%		
Determining doneness	10%		

Evaluator Name:	ACF ID #:
Evaluator #:	1 2 3



American Culinary Federation
The Standard of Excellence for Chefs

CCC® Practical Exam Notes

Candidate Name: _____

ACF ID #: _____ Date: _____ Evaluator #: _____

Domain 1 – Sanitation

Acceptable or Unacceptable: _____

Domain 2 – Organizational Skills

Domain 3 – Craftsmanship Skills

Domain 4 – Finished Product Skills

- | | |
|---|---|
| <input type="checkbox"/> ½ pound, 26/30 shell on shrimp | <input type="checkbox"/> 8 live oysters |
| <input type="checkbox"/> 1 pound carrot or root vegetable of choice | <input type="checkbox"/> 1-2 pounds pork tenderloin |
| <input type="checkbox"/> Hearty Green | <input type="checkbox"/> 8 oz. Barley or Grain of choice (must be soaked overnight) |
| <input type="checkbox"/> 1 cup wine of choice | <input type="checkbox"/> 10 oz. prepared stock appropriate for menu |
| <input type="checkbox"/> 8 oz. button mushrooms | <input type="checkbox"/> 1 bulb (6-8 oz.) fennel |

Baby or petite varieties of any of the Market Basket Items is not acceptable.