

Certified Secondary Culinary Educator (CSCE) Classroom Demonstration Evaluation



Return this by:

Email (preferred): certify@acfcchefs.net

Fax: (904) 940-0742

Mail: American Culinary Federation, Inc.

Attn: Certification Department

180 Center Place Way

St. Augustine, FL 32095

Candidate Name: _____

INSTRUCTIONS:

You have been selected to evaluate video demonstrations because you are considered a subject matter expert. Use your best judgement when assigning ratings and please be as fair and objective as possible in your ratings. Remember: The presenter is tasked with performing the components adequately and competently, and is not expected to be exemplary or perfect. Maximum points per component are listed. A minimum score of 75 is a passing score.

This is an interactive form. Please type in the necessary information, save the document, then email this form back to certify@acfcchefs.net for processing. Be sure to include both positive and negative comments to assist in communicating with candidate. Thank you.

SCORING COMPONENTS (maximum points per component listed):

- 1 Class Organization/Lesson Plan/Objectives shared with students (5 pts.) _____
- 2 Appearance/Proper Uniforms (instructors and students) (5 pts.) _____
- 3 Proper Sanitation and Food Safety Demonstrated (15 pts.) _____
- 4 Mise en Place (10 pts.) _____
- 5 Student Engagement (involvement, questioning, coaching) (10 pts.) _____
- 6 Platform Skills (clarity, pace, body language, etc.) (15 pts.) _____
- 7 Five Classical Cuts Demonstrated (knife techniques and knife safety included) (20 pts.) _____
- 8 Fabrication and preparation of one item - included in finished plate presentation (20 pts.) _____

TOTAL POINTS: _____

Evaluator Signature: _____ Evaluator ACF ID#: _____

Evaluator Printed Name: _____ Date: _____

EVALUATOR COMMENTS: