Personal Certified Executive Chef™ (PCEC™) Practical Exam Score Sheet

Candidate: _________________________________   ACF Member #: ______________
Facility/Site: ________________________________   Date: _______________________
Certification level tested: ______________________________________________________

Exam Time 4 Hours – Set up Time ________ Start Time ________
15 minute service Window Closed _______

Safety & Sanitation Skills

_________Acceptable    _________Unacceptable

COMMENTS/EXPLANATIONS:

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Organizational Skills (20 Points)

Mise en Place/ Work Habits (0-10)   __________

Utilization of Ingredients & Use of Allotted Time (0-10)   __________

COMMENTS/EXPLANATIONS:

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Craftsmanship Skills (40 Points)

Cooking Skills and Culinary Techniques (0-30)   __________

Serving & Portion Size (0-10)   __________

COMMENTS/EXPLANATIONS:

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Finished Product Skills (40 Points)

Prepare 2 different three-course menus including a fish, salad, and main course, all with appropriate accompaniments. Two portions of each course will be prepared and plated. The meal must include 4 classical vegetable cuts, demonstrate 4 different cooking methods, including appropriate vegetable and starch accompaniment for the main course, an emulsified vinaigrette, and 4 different sauces using different methods.

Each ingredient must be used at least once:

1 each 10 ounce salmon filet                        2 each 1.25 pound live Maine lobster
2 each whole chickens                               2 ounces smoked bacon
1 pound fresh spinach                               2 heads Boston lettuce
1 piece Belgian endive                              1 pound carrots
3 each Russet or Yukon potatoes                    2 each Globe artichokes
2 each Bartlett pears or Granny Smith apples       1 pint grape tomatoes

The three courses shall include (need two separate menus):

Fish Course One (Including both seafood items): appetizer portion.

________ Acceptable ________ Unacceptable

COMMENTS/EXPLANATIONS:

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Fish Course Two (Including both seafood items): appetizer portion.

________ Acceptable ________ Unacceptable

COMMENTS/EXPLANATIONS:

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Salad Course One (tossed, with extra dressing served on the side as part of three course meal.)
Salad Course Two (tossed, with extra dressing served on the side as part of three-course meal. 

Main Course One (two or more accompanying vegetables and starch); approximately 6-7 ounces protein.

Main Course Two (two or more accompanying vegetables and starch); approximately 6-7 ounces protein.

Flavor & Texture (0-30) __________
Presentation and Nutritional Balance (0-10) __________
Total Test Score (0-100) ________

Evaluator’s Signature: ___________________________
Evaluator’s Printed Name: _____________________________ACF Member #:____________
ACF PCEC® Practical Exam Evaluation Review

Candidate Name: ___________________________ ACF ID #: ___________________
Location: ___________________________ Date: ______________

Domain I - Safety and Sanitation

Domain II - Organizational Skills

Domain III - Craftsmanship Skills

Domain IV - Finished Product Skills

Evaluation review should support the candidates test results (outcome).

This review is to be given to the candidate at the conclusion of the Practical Exam.