

# 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.

\_\_\_\_\_ Acceptable \_\_\_\_\_ Unacceptable

COMMENTS/EXPLANATIONS:

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

\_\_\_\_\_ Acceptable \_\_\_\_\_ Unacceptable

COMMENTS/EXPLANATIONS:

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

\_\_\_\_\_ Acceptable \_\_\_\_\_ Unacceptable

COMMENTS/EXPLANATIONS:

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

\_\_\_\_\_ Acceptable \_\_\_\_\_ Unacceptable

COMMENTS/EXPLANATIONS:

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Flavor & Texture (0-30)

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Presentation and Nutritional Balance (0-10)

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**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**

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### **Domain II - Organizational Skills**

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### **Domain III - Craftsmanship Skills**

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### **Domain IV - Finished Product Skills**

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*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.*