

Certified Culinarian® (CC®) Practical Exam Score Sheet

Candidate: _____ ACF Member #: _____

Facility/Site: _____ Date: _____

Certification level tested: _____

Exam Time 2 ½ Hours – Set Up Time _____ **Start Time** _____

Safety & Sanitation Skills

_____ Acceptable

_____ Unacceptable

COMMENTS/EXPLANATIONS:

Organizational Skills (20 Points)

Mise en Place/ Work Habits (0-10)

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

COMMENTS/EXPLANATIONS:

Craftsmanship Skills (40 Points)

Cooking Skills and Culinary Techniques (0-30)

Serving & Portion Size (0-10)

COMMENTS/EXPLANATIONS:

Finished Product Skills (40 Points)

Exhibit the following:

Julienne carrot, 2 ounces	_____ Acceptable	_____ Unacceptable
Batonnet carrot, 4 ounces	_____ Acceptable	_____ Unacceptable
Fine chopped parsley, 4 Tablespoons	_____ Acceptable	_____ Unacceptable
Standard Mirepox, 1 pound	_____ Acceptable	_____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare and begin to cook 1.5 gallons chicken stock _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Fabricate 1 whole chicken into: 2 drumsticks, 2 thighs, 1 wing, 1 French breast, and 1 supreme
_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare chicken carcass for stock _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Sauté one of the chicken breasts applying appropriate seasonings and methodology and serve as main course with appropriate vegetable and starch accompaniments.

COMMENTS/EXPLANATIONS:

Flavor & Texture (0-30) _____

Presentation and Nutritional Balance (0-10) _____

Total Test Score (0-100) _____

Evaluator's Signature: _____

Evaluator's Printed Name: _____ ACF Member #: _____