

**Certified Chef de Cuisine® (CCC®)/Certified Secondary Culinary Educator™
(CSCE™)/Certified Culinary Educator™ (CCE™)
(Culinary Instructors) Practical Exam Score Sheet**

Candidate: _____ ACF Member #: _____

Facility/Site: _____ Date: _____

Certification level tested: _____

Exam Time 3 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)

Prepare 60 ounces of chicken consommé _____ Acceptable _____ Unacceptable
Prepare 1 quart of veloute sauce _____ Acceptable _____ Unacceptable
Prepare 1 quart of espagnole sauce _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare 2 portions of one chicken for main course using at least 2 cuts of the bird with appropriate accompaniments _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare 2 portions of one first course using part of the Dover sole or flounder and one of the other seafood basket components _____ Acceptable _____ Unacceptable

Flavor & Texture (0-30) _____

Presentation and Nutritional Balance (0-10) _____

Total Test Score (0-100) _____

Evaluator's Signature: _____

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