

Certified Executive Pastry Chef® (CEPC®) Practical Exam Score Sheet

Candidate: _____ ACF Member #: _____

Facility/Site: _____ Date: _____

Certification level tested: _____

Exam Time 4 Hours – Set Up Time _____ **Start Time** _____

Safety & Sanitation Skills _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Organizational Skills (20 Points)

Mise en Place/ Work Habits 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 and decorate two torte or gateau including the fillings, icings, and garnitures.

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare four portions of a contemporary cold plated dessert. Serve with the appropriate sauces and garnishes.

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare four portions of a hot restaurant style dessert. Serve with the appropriate sauces and garnishes.

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare 2 dozen yeast leavened rolls with three types of makeup and present on a suitable vessel for buffet service.

_____ Acceptable _____ Unacceptable

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 #: _____