

Certified Sous Chef™ (CSC™) Practical Exam Score Sheet

Candidate: _____ ACF Member #: _____

Facility/Site: _____ Date: _____

Certification level tested: _____

Exam Time 2 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 1/2 recipe matignon vegetables. _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare 2 fresh Globe artichokes to a cooked state suitable for finishing depending on various menu descriptions (display whole cooked artichokes to the evaluators: plates do not need garnish or sauce).

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare 2 cups of cooked rice pilaf and use in final main course presentation.

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare at least one 6-ounce strip steak to medium rare (if not used as main course, display on a clean plate for the evaluators to check doneness and proper cooking technique).

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Fillet and poach one whole flat fish (if not used as main course protein, display on clean plate).

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare 4 servings of one salad with an emulsified vinaigrette dressing (tossed with extra dressing on the side); ingredients must be brought in.

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Choose one of the preceding proteins and serve a main course (4 portions) of that item along with appropriate sauces and accompaniments; additional ingredients may be brought in and prepared on site for the accompanying vegetables (rice pilaf must be used as part of the final presentation).

_____ 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 #: _____