

**Certified Working Pastry Chef® (CWPC®)/Certified Secondary Culinary Educator™ (CSCE™)/Certified Culinary Educator™ (CCE™)
(Baking Instructors) 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 three different variations of Choux pastry products and fill with pastry cream and finish appropriately. Present 4 portions of each. _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare Pate' Sucree and produce an 8" round fruit flan. Dough and filling (pastry cream) must be made and fruit prepared during the exam time. Present on a suitable platter. _____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Prepare and decorate one 8" torte or gateau of your choice demonstrating two different piping techniques (base may be brought in, but filling, icing, and decorations must be made during the allotted time for the exam).

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Present 12 portions of Banana Nut Quickbread arranged for buffet service on a suitable platter. _____ 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 #: _____