

Personal Certified Chef™ (PCC™) Practical Exam Score Sheet

Candidate: _____ ACF Member #: _____

Facility/Site: _____ Date: _____

Certification level tested: _____

Exam Time 3 Hours – Set up Time _____ **Start Time** _____

15 minute service Window Closed _____

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 a three-course menu including a fish, salad and main course, all with appropriate accompaniments. Four portions of each course will be prepared and plated. The meal must include 4 classical vegetable cuts, demonstrate 4 different cooking methods, and include appropriate vegetable and starch accompaniment for the main course, an emulsified vinaigrette, and 2 different sauces using different methods.

Each ingredient must be used at least once:

- | | |
|--|--------------------------------------|
| 1 each 10 ounce salmon filet | 2 each 1.25 pound live Maine lobster |
| 2 each whole chickens | 2 ounces smoked bacon |
| 1 pound fresh spinach | 2 heads Boston lettuce |
| 1 piece Belgian endive | 1 pound carrots |
| 3 each Russet or Yukon potatoes | 2 each Globe artichokes |
| 2 each Bartlett pears or Granny Smith apples | 1 pint grape tomatoes |

Fish Course (Including both seafood items): appetizer portion

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Salad Course (tossed, with extra dressing served on the side) as part of three course meal

_____ Acceptable _____ Unacceptable

COMMENTS/EXPLANATIONS:

Main Course (two or more accompanying vegetables and starch); approximately 6-7 ounces protein

_____ 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 #: _____