

## **Evaluation of Day 2 and weighing of marks are done as follows:**

### **Kitchen Marking (50 % of final mark)**

- 25% Application of Technical Skills
- 20% Mise-en-place and Organization
- 10% Communication and Use of Apprentice
- 5% Sanitation and Cleanliness of Workstation
- 0% Waste and Product Handling
- 5% Use of Equipment
- 5% Professionalism
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### **Six Course Menu Execution (50 % of final mark)**

- 10% Timing
  - On Time within a 2 minute window (0 to 2 min.) = 10
  - Up to 1 minute late (2 to 3 minutes) = 8.5
  - 1 to 2 minutes late (3 to 4 minutes) = 7
  - 2 to 3 minutes late (4 to 5 minutes) = 5.5
  - 3+ minutes late (5+ minutes) = 0
- 10% Temperature
  - Properly hot or cold (appropriate temperature for service) = 10
  - Adequately hot or cold (above 140F/60C or below 40F/4C) = 7
  - Improperly hot or cold (between 140F/60C and 40F/4C) = 0
- 40% Presentation
- 40% Taste

Note: Evaluation of presentation and taste carry a certain amount of subjectivity therefore each candidate will be examined by three (3) examiners. □Au courant□presentation is the expectation and samples of suitable work can be shown to you during the program.

## **References for culinary preparations and techniques are as follows:**

- Larousse Gastronomies
- Le Guide Culinaire
- Herring's Encyclopedia
- La Repertoire

- The Professional Chef

The flavour and seasoning levels expected are commensurate with the standard for a certification of this kind.

Final tabulation of marks will be done immediately following the dessert presentation after which all candidates will be debriefed individually as part of the evaluation. **Marks are not given, a “pass” or a “fail” will be given by the lead examiner on examination day.** Official notification of challenge status will be given in writing **within 7 business days** along with a detailed synopsis.

A note-taker will be present on the day of the exam to properly record all comments from the 3 examiners. **Examiners will take pictures or short videos of your work for potential later review.**

#### **In the event of an unsuccessful challenge:**

1. The candidate may request a meeting with the lead examiner to have a discussion regarding the results. The purpose of this discussion is to clarify any points that may not be clear in the written synopsis only. To reiterate, this is not an appeal process.  
Examiner's decisions are final.
2. The candidate may re-challenge the practical exam after 6 months if there is an examination being held. Neither the CCI nor the local branch is under any obligation to provide a make-up exam.

\* At the re-challenge of the practical exam both Day 1 and Day 2 must be completed

\* The examination can be taken anywhere in Canada it is being offered.

\* The candidate will be re-examined by different examiners.

Should you be unsuccessful in your challenge to the practical exam, the written synopsis is intended to give you a blueprint for a successful re-challenge. We recommend a six to 12 month interval before re-challenging. We have found that the success rate dramatically improves as this time period gives the candidate adequate time to develop and hone the necessary skills.