



Accreditation/Program Certification

Baking Pastry

Certified Pastry Culinarian (CPC)
Certified Working Pastry Chef (CWPC)
Certified Executive Pastry Chef (CEPC)
Certified Master Pastry Chef (CMPC)

Culinary Education

Certified Secondary Culinary Educator (CSCE)
Certified Culinary Educator (CCE)

Culinary Administration

Certified Culinary Administrator (CCA)

Candidates for initial ACF certification levels must have a high level of work and educational experience and pass both a written and practical cooking/baking examination. In addition, they must complete coursework in food safety, nutrition and supervisory management. To maintain their certification, chefs must periodically refresh their knowledge in specific competencies and skills and provide documentation of professional development. Certifications are valid for five years and must be renewed. Application fees are required and depend on the level of certification desired.

APPRENTICESHIP

The American Culinary Federation Foundation, Inc. (ACFF), the educational arm of the American Culinary Federation, Inc., offers a highly respected apprenticeship program that allows culinarians the ability to work full time under a qualified supervising chef while simultaneously enrolled in a culinary program. The U.S. Department of Labor has recognized the exceptional ACFF apprenticeship-training program since 1976.

Programs vary from an abbreviated six-month program to two- and three-year programs. Apprentices complete designated hours for on-the-job training and culinary classes each year of their program. Once the program is completed, apprentice graduates are eligible for CC or CPC status through ACF.

ACFF offers a variety of training models; the model best suited for schools is the Educational Institution Model. The institution, through a program coordinator or other faculty member, administers the program for the chapter. This includes recruiting students as well as record keeping. Volunteers may teach, work on an advisory committee or help the coordinator with work-site visits.

ACCREDITATION/PROGRAM CERTIFICATION

Programmatic accreditation/certification from ACFFAC is a voluntary action on the part of the institution and requires that curriculum, faculty

Certification

MEMBERSHIP

S M

By becoming a junior member, which is a culinarian with less than three years of field experience and/or who is enrolled in a postsecondary or apprenticeship program, students are entitled to all the resources ACF has to offer. In addition to personal and professional development, ACF junior membership allows students to compete in ACF regional and national events. Members gain access to and may associate with fellow members at educational forums that ACF hosts at various events throughout the country. Plus, ACF events are excellent opportunities for networking with top industry professionals and potential future employers.

P y M

A property membership affords employees networking and professional-growth advancements at a reduced rate, including major discounts on ACF certification levels. Depending on the number of employees, companies can save up to \$75 per membership.

Property membership with ACF is flexible and designed to meet a company's needs. Enrollment is an annual process that is managed through one invoice for the company, and membership rates are based on the number of employees enrolled.