

Why choose an ACFEF accredited program?

The American Culinary Federation Education Foundation's Accrediting Commission (ACFEF-Accrediting Commission) has certified that the Culinary Arts and Pastry program offered at this institution has substantially met the standards set by the only accrediting commission dedicated to culinary arts at the post-secondary level.

What does this mean?

Accreditation is a voluntary process which a program undertakes in order to be judged by professionals in the field of culinary arts. This program had to meet standards for their curriculum, faculty, facilities, resources, support staff and organizational structure. Their objectives had to be realistic and obtainable, and they had to match current industry demands.

What does this mean to you, the student?

By attending a program which has gone through and passed the standards set by the educational division of the largest culinary arts organization in the United States, you have the assurance that the program content is current, has top professionals teaching in it, has top professionals guiding it and that this will assist you in networking effectively in the job market.

There is far more to becoming a chef than learning kitchen skills. Purchasing, pricing menus, supervising employees, designing nutritional meals, maintaining a sanitary workplace, all weigh heavily in your success in the culinary arts profession. This program incorporates all of these skills in its curriculum in order to help you with your future.

Other benefits.

A student in an accredited program who is also a student member of the local American Culinary Federation chapter, upon graduation of a degree in Culinary Arts or Specialty Desserts and Breads program, can become a Certified Cook or Certified Baker at no additional testing or cost. This is the first step on the certification ladder, which includes Certified Working (or Pastry) Chef, Certified Executive (Pastry) Chef, and Certified Master (Pastry) Chef. These designations are well known throughout the world as standards of excellence.

Also available to students in accredited programs who are affiliated with their local ACF chapters are scholarships up to \$500.00 per semester. Priority goes to students attending accredited programs. Local ACF chapters also give hundreds of dollars per year to ACF junior members attending culinary arts/baking and pastry programs.

A Good Choice

The ACFEF's Accrediting Commission's accreditation is a seal of approval on any program it accredits. It helps you, the student; know what standards it has met. And it will help the employer know what you have been taught.

An ACFEF Accredited Program is a good choice for everyone.