

American
Culinary
Federation

Stirs Things Up



ACF *at a* Glance



2009 marks

ACF's 80th
consecutive year of operation.

Founded

The American Culinary Federation, Inc. (ACF) was established in 1929, the combined visions of three chefs' associations in New York, and chartered in New York. 2009 marks ACF's 80th consecutive year of operation.

ACF Mission

To make a positive difference for culinarians through education, apprenticeship and certification, while creating a fraternal bond of respect and integrity among culinarians everywhere.

Vital Statistics

- With more than 20,000 members, ACF is the largest organization of culinarians in North America and the Western Hemisphere.
- There are more than 210 ACF chapters in all states except North Dakota, plus Bermuda and the Caribbean, including a national chapter that represents approximately 15% of total ACF membership.
- 14 sub-chapters in Texas under the Texas Chefs Association umbrella.
- 124 property memberships.
- In 1976, the United States Department of Labor upgraded its definition of chef from the designation of domestic to professional, as a result of an ACF initiative.
- Each year, approximately 1,000 chefs receive ACF certification.
- The only certifier of U.S. master chefs (59) and master pastry chefs (13). ACF's certified-master-chef program was launched in 1981.
- ACF Culinary Team USA is the official representative for the United States in major international and national culinary competitions.

Membership

The American Culinary Federation has been advancing the value and professionalism of the culinary profession for 80 years. ACF is comprised of the following membership categories, tailored not only to meet a culinarian's specific professional-development needs, but to encourage participation by foodservice companies, suppliers, and the general public.

- Junior Culinarians
- Student Culinarians
- Culinarians
- Professional Culinarians
- Senior Professional Culinarians
- Associate Members
- Allied Members
- Culinary Enthusiast Members
- Property Members
- Military Members



ACF serves nearly
22,000 members
throughout the U.S.

Certification

Nearly 10,000
individuals are currently
certified through ACF.



ACF operates the only comprehensive certification program for chefs in the United States. This program provides assurance to the public that the culinarian or chef holding the ACF-sponsored credential possesses the knowledge, skills, experience and competency for safe, quality practice in the field. Certification is awarded for five years. Candidates recertify by providing documentation of required continuing education, including nutrition, sanitation/food safety and supervisory management. Currently, nearly 10,000 individuals are credentialed by ACF.

ACF awards 14 levels of certification

- Certified Culinarian® (CC)®
- Certified Sous Chef™ (CSC)™
- Certified Chef de Cuisine® (CCC)®
- Certified Executive Chef® (CEC)®
- Certified Master Chef® (CMC)®
- Personal Certified Chef™ (PCC)™
- Personal Certified Executive Chef™ (PCEC)™
- Certified Pastry Culinarian® (CPC)®
- Certified Working Pastry Chef® (CWPC)®
- Certified Executive Pastry Chef® (CEPC)®
- Certified Master Pastry Chef® (CMPC)®
- Certified Culinary Administrator™ (CCA)™
- Certified Secondary Culinary Educator™ (CSCE)™
- Certified Culinary Educator™ (CCE)™

ACFEF Apprenticeship



The ACFEF Apprenticeship Program is the Department of Labor's **sole provider** of apprenticeship training for the culinary industry.

The American Culinary Federation Educational Foundation (ACFEF) globally lauded apprenticeship-training program for culinarians and baking/pastry cooks began in 1976, and is recognized by the United States Department of Labor. Apprenticeship is on-the-job training combined with technical classroom instruction. The two- and three-year apprenticeship programs, as well as a six-month training program, provide basic training to employees to enhance their skills and value to their operations. In 2009 the U.S. Department of Labor awarded ACFEF a grant for the ACFEF Apprenticeship Program to advance the growing needs of apprenticeship in the 21st century. As the Department of Labor's only provider of apprenticeship training for the culinary industry, the further development of the ACFEF Apprenticeship Program will be instrumental in providing industry-sanctioned training for chefs in high demand in areas that lead to a higher-wage career path.

ACFEF Accreditation

Recognized by the Council for Higher Education, the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC), established in 1986, accredits postsecondary culinary-arts institutions and certifies secondary culinary programs. Institutions and programs that earn approval from the ACFEFAC show a commitment to excellence to both students and leading employers in the culinary-arts industry, as well as distinguishing themselves from hundreds of other postsecondary schools and secondary programs in the nation and abroad.

- Postsecondary Programmatic Accreditation – certificate, diploma and associate degrees began in 1986; currently more than 180 institutions serving 352 approximately 48,000 students.
- Secondary Programmatic Certification – first program approved in 1999; more than 100 programs training more than 7,200 students.



ACFEFAC approval shows a program's
commitment
to excellence.

American *Academy of* Chefs



Academy Fellows demonstrate the highest standards of
professionalism.

The American Academy of Chefs (AAC), the honor society of the ACF, was organized in 1952 by the ACF Board of Directors. Academy Fellows demonstrate the highest standards of professionalism in the organization, society and industry.

- Comprised of more than 800 fellows.
- Provides scholarship opportunities for culinary students. In 2008, nearly \$35,000 in scholarship funds was awarded.
- Awards presented by the AAC include: Chair's Medal, Chef Good Taste Award, Sharing Culinary Traditions Award, Lt. Gen. John D. McLaughlin Award, Joseph Amendola Award and Lawrence A. Conti Chair's Achievement Award.
- Founded in 1988 by then Academy Chair Jon Greenwalt at the ACF National Convention in Las Vegas, the AAC Hall of Fame has more than 70 members, including Julia Child (1912-2004).

ACF Chef & Child *Foundation*



ACF chapters work in their
local communities
to educate children and families.

The purpose of the Chef & Child Foundation (CCF), which was founded in 1989, is to educate children and families in understanding proper nutrition through community-based initiatives led by American Culinary Federation, Inc. (ACF) members, and to be the voice of the culinary industry in its fight against childhood hunger, malnutrition and obesity.

- The foundation funds programs that give instruction on nutrition and proper eating habits to school-age children.
- Through CCF, ACF chapters across the country work in their local communities to provide nutrition-based educational programs to children from preschool through grade 5.
- The Michael Ty, CEC, AAC, Endowment Fund Award was established in 2000. It is awarded annually to an ACF chef who has dedicated countless hours to fighting childhood hunger, working on behalf of the foundation and teaching the children who benefit from CCF programs. The fund was named in tribute to Ty, current and past ACF president, who conceived and produced the highly successful School Lunch Challenges for three years.
- The Little Oscar Award is presented annually to ACF chapters that put forth exceptional effort in advancing the CCF's mission.
- The ACF Chef & Child Foundation and Clemson University have partnered to offer a series of monthly culinary nutrition-focused articles to bridge the nutrition gap for chefs by providing up-to-date research and nutrition-related information. Developed in response to a survey of ACF chefs, topics pinpoint information chefs need to offer healthier foods.

Events Series



- ACF annually hosts four regional conferences across the nation to foster continuing education and communication among culinarians at all levels.
- ACF's annual convention is the largest gathering of professional cooks in the nation with more than 1,500 attendees and 125 exhibitor booths at the trade show each year.
- Approximately 100 culinary competitions nationwide are sanctioned by ACF each year.

ACF's annual convention is the **largest** gathering of professional cooks in the U.S.



ACF Awards



The American Culinary Federation, Inc. (ACF) honors its members, top industry professionals and students through an impressive annual awards and recognition program. A rigorous qualifying process begins at the local level, advances to the regional conferences and culminates at the ACF national convention. From a President's Medallion to the prestigious U.S.A.'s Chef of The Year™ in existence since 1963, these awards represent the highest honors ACF can bestow upon an individual.

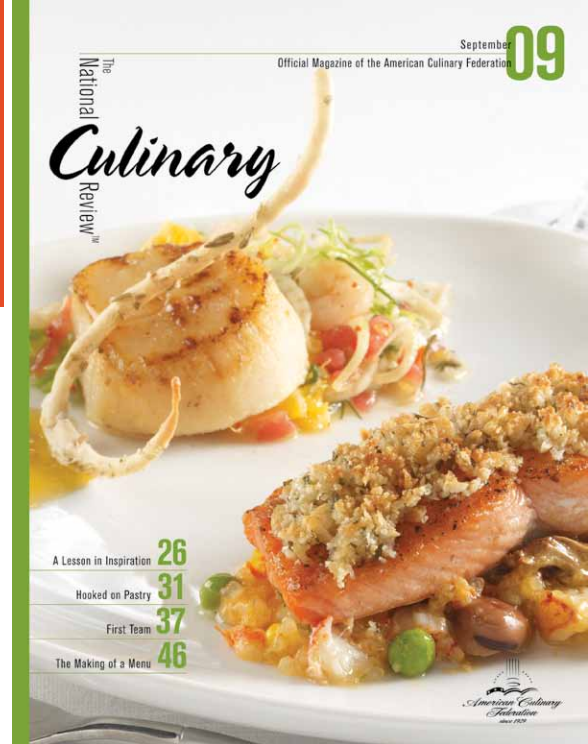
- U.S.A.'s Chef of the Year™, sponsored by Unilever Foodsolutions
- ACF Pastry Chef of the Year, sponsored by Splenda®
- ACF Chef Educator of the Year
- ACF Hermann G. Rusch Chef's Achievement Award
- ACF Chef Professionalism Award, sponsored by Nestlé Professional
- ACF Student Culinarian of the Year, sponsored by Custom Culinary, Inc.
- ACF Baron H. Galand Culinary Knowledge Bowl™, named in honor of past ACF National President Baron H. Galand, CEC, HOF, sponsored by American Technical Publishers
- ACF Student Team National Championship, sponsored by R.L. Schreiber, Inc., designed to raise the standards of culinary excellence and professionalism among students
- ACF Chapter of the Year Awards
- ACF Chapter Achievement Awards
- ACF Industry Partnership Awards
- ACF President's Medallions

These awards represent the
highest honors
ACF can bestow.

Publications



- Acclaimed for its content, *The National Culinary Review (NCR)*, the flagship publication of the American Culinary Federation (ACF), Inc., appeals to culinarians across the nation for its insightful articles on food and menu trends, management and lifestyle issues, personal and professional development, and recipes.
- Award-winning *Sizzle, The American Culinary Federation Quarterly for Students of Cooking*, is the only magazine in the United States exclusively targeting culinary, baking and pastry students and is distributed to 380 culinary programs nationwide with more than 52,000 students. *Sizzle's* editorial includes articles on mastering various culinary and pastry techniques, insight into emerging job markets, scholarship information, mentoring, continuing-education opportunities and culinary trends.
- The official e-newsletter of ACF, *The Culinary Insider* is e-mailed every other week to more than 17,500 readers nationwide. The *Culinary Insider* highlights the latest news in the culinary industry and within ACF.



Published monthly, *NCR* reaches
22,000 chefs
and culinary professionals.

Seal of Approval



ACF is recognized as a

highly credible

source for endorsement.

In the 1950s, the American Culinary Federation was already identified by retail and foodservice manufacturers as a highly credible source for endorsement. As a result, the ACF's Seal of Approval program was born to measure products against three sets of general criteria:

- Physical properties: consistent appearance, texture, color, shape and size
- Performance: use of or applying the product to cooking, baking or service procedures
- Application: ease of use, versatility of product, adaptability of product

The ACF Seal of Approval is only awarded after a product or service has been scrupulously tested by a dedicated team of ACF-certified chefs. Currently, everything from frozen pesto to gourmet coffee bear ACF's Seal of Approval.

ACF *Culinary Team* USA



ACF Culinary Team USA is the

official representative
team in culinary competitions.

- ACF Culinary Team USA is the official representative team of the United States in major national and international culinary competitions.
- ACF Culinary Team USA national team captured the first world championship at the 1960 *Internationale Kochkunst Ausstellung (IKA) Culinary Art Exhibition, "culinary Olympics,"* in Germany and repeated the distinction in 1980, 1984 and 1988 by taking the prestigious hot-food competition and establishing a new world record for the most consecutive gold-medal wins. The tradition continued with the team's win in 2004.
- ACF Culinary Team USA garnered eight gold medals and two silver medals at the 2008 IKA, with all teams placing in the top 10 overall. The ACF regional team won the championship in its category.
- ACF Culinary Team USA placed fifth overall and won two gold medals at the 2006 EXPOGAST Culinary World Cup in Luxembourg.
- ACF Culinary Regional Team USA placed fourth overall, second in hot food and fourth in cold food at the 2007 American Culinary Classic in Chicago.
- ACF Culinary Youth Team USA won three gold medals and placed first overall at the 2009 Knorr World Culinary Grand Prix in Scotland after placing second in 2007.