

Bellingham Technical College (#131093)

3028 Lindbergh Avenue
Bellingham, Washington 98225-1518

AAS Degree in Culinary Arts
Certificate Culinary Arts
Certificate Pastry Arts

Non-Compliance Issues: NA

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 7-year Exemplary grant of accreditation to expire on June 30, 2023 was made, seconded and approved by unanimous consent.

The Culinary of Virginia College- Savannah

14045 Abercorn Street
Savannah, Georgia 31419-1957

Certificate in Baking and Pastry

Non Compliance Issues: NA

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 5-year NEW grant of accreditation to expire on June 30, 22021 was made, seconded and approved by unanimous consent.

Louisiana Culinary Institute (#212075)

10550 Airline Highway
Baton Rouge, Louisiana 70816

AOS Degree in Culinary Arts
AOS Degree in Baking and Pastry

Non-Compliance Issues: 6.07

Reviewed by Chef Michael Carmel and Cindy Cannon

School met all non-compliance issues with program response.

A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent

Jefferson Community and Technical College (# 014039)

109 East Broadway
Louisville, KY 40202-2005

AS Degree in Culinary Arts
Certificate in Advanced Culinary Arts

Non-Compliance Issues: NA

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 7-year Exemplary grant of accreditation to expire on June 30, 2023 was approved by unanimous consent.

West Virginia Northern Community College (#142200)

1704 Market Street
Wheeling, WV 26003-3643

AAS Degree in Culinary Arts

Non-Compliance Issues: NA

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 7-year Exemplary grant of accreditation to expire on June 30, 2023 was made, seconded and approved by unanimous consent.

Nashville State Technical Community College (#169151)

5428 Hickory Hollow Parkway
Nashville, Tennessee 37013

AAS Degree in Culinary Arts

Non-Compliance Issues: 5.11

School met all non-compliance issues with program response.

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent

**Rel Maples Institute for Culinary Arts at
Walters State Community College (#164608)**

1720 Old Newport Highway
Sevierville, Tennessee 37876-5100

AAS Degree in Culinary Arts

AAS Degree in Baking and Pastry

Certificate in Culinary Arts

Certificate in Baking and Pastry

Hot Food Certificate- Initial

Non-Compliance Issues: NA

Reviewed by Chef Michael Carmel and Chef Bryan Frick

A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

Waukesha County Technical College (#048739)

800 Main Street
Pewaukee, Wisconsin 53072-4601

AAS Degree in Culinary Arts Management

Non-Compliance Issues: NA

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 7-year Exemplary grant of accreditation to expire on June 30, 2023 was made, seconded and approved by unanimous consent.

Orange Technical College- Westside Campus (#266133)

East Story Road
Winter Garden, Florida 34787-3733

Commercial Foods and Culinary Arts Certificate

Non-Compliance Issues: 1.04, 5.02, 5.05, 5.06, 5.08

School met all non-compliance issues with program response.

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 3-year NEW grant of accreditation to expire on June 30, 2019 was made, seconded and approved by unanimous consent.

Le Cordon Bleu Los Angeles (#180134)

Pasadena

530 East Colorado Boulevard
Pasadena, California 91101-2037

AOS Degree in Le Cordon Bleu Culinary Arts

AOS Degree in Le Cordon Bleu Baking and Pastry

Diploma in Le Cordon Bleu Culinary Arts

Diploma in Le Cordon Bleu Baking and Pastry]

Non-Compliance Issues: NA

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

Culinard of Virginia College- Baton Rouge (#257318)

9501 Cortana Place
Baton Rouge, Louisiana 70815-8504

Certificate of Baking and Pastry

Non-Compliance Issues: NA

Reviewed by Michael Carmel and Cindy Cannon

A motion for a 5-year NEW grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

Culinard of Virginia College- Greensboro (#253074)

3740 South Holden Road
Greensboro, North Carolina 274016-9587

Certificate in Baking and Pastry

Non-Compliance Issues: 5.14, 5.15

School met all non-compliance issues with program response.

Reviewed by Chef Cindy Komarinski and Peter Freuler

A motion for a 3-year NEW grant of accreditation to expire on June 30, 2019 was made, seconded and approved by unanimous consent.

Culinard of Virginia College- Fort Pierce (#264854)

2810 South US Highway 1
Fort Pierce, Florida 34982

Certificate in Culinary Arts

Certificate in Baking and Pastry

Non-Compliance Issues: 6.7

School met all non-compliance issues with program response.

Reviewed by Chef Gene Fritz and Chef Michael Harants

A motion for a 3-year NEW grant of accreditation to expire on June 30, 2019 was made, seconded and approved by unanimous consent.

The Art Institute of Las Vegas (#169145)

2350 Corporate Circle
Henderson, Nevada 89074

AAS Degree in Culinary Arts

AAS Degree in Baking and Pastry

BA Degree in Culinary Management

Non-Compliance Issues: NA

Reviewed by Chef Cindy Komarinski and Peter Freuler

A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

SWISSAM Hospitality and Business School

20 Dobrolyubov Avenue
Building #1
St. Petersburg, Russia

Diploma in Culinary Arts

Non-Compliance Issue- 5.02, 5.11, 6.07, 6.09, 8.02

School met all non-compliance issues with program response.

Reviewed by Chef Cindy Komarinski and Peter Freuler

A motion for a 3-year NEW grant of accreditation to expire on June 30, 2019 was made, seconded and approved by unanimous consent.

AHA Philippines

131 Tordesville Street
Salcedo Village, Makati City 1227
Philippines

AAS Degree in Culinary Arts
Diploma in Culinary Arts

Non-Compliance Issue- NA

Reviewed by Chef Cindy Komarinski and Peter Freuler

A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

Henry Ford Community College

5101 Evergreen Road
Dearborn, Michigan 48128

AAS Degree in Culinary Arts
AAS Degree in Baking and Pastry- NEW

Non-Compliance Issue- NA

Reviewed by Chef Cindy Komarinski and Peter Freuler

A motion for a 7-year Exemplary grant of accreditation to expire on June 30, 2023 was made for the AAS Degree Culinary Arts and a 5-year NEW grant of accreditation to expire June 30, 2021 was made for the AAS Degree in Baking and Pastry the motion was seconded and approved by unanimous consent.

Lake Washington Institute of Technology

11605 132nd Avenue Northeast
Kirkland, Washington 98034-8505

AAS Degree in Culinary Arts
AAS Degree in Baking and Pastry

Non-Compliance Issue- 5.08, 5.14

School met all non-compliance issues with program response.

Reviewed by Chef Chis Koetke and Chef Bryan Frick

A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

Diablo Valley College (#048701)

321 Golf Club Road
Pleasant Hill, California 94523

Certificate in Culinary Arts
Certificate in Baking and Pastry
Certificate in Restaurant Management

Non-Compliance Issue- 3.2, 3.2.1, 4.2, 4.7, 8.1, 8.2, 8.2.2, 8.2.3, 8.3, 8.4, 8.5

This was a re-review of their Conditional Status. School met all non-compliance issues with program response.

Reviewed by Chef Brian Peffley and Chef Tom Capretta
A motion for a 3-year grant of accreditation to expire on December 31, 2018 was made, seconded and approved by unanimous consent.

Le Cordon Bleu Atlanta (#169139)

1927 Lakeside Parkway
Tucker, Georgia 30084

Non-Compliance Issue- NA

Reviewed by Chef Brian Peffley and Chef Tom Capretta
A motion for a 7-year Exemplary grant of accreditation to expire on June 30, 2023 was made, seconded and approved by unanimous consent.

Art Institute of Michigan- Novi (#211372)

28125 Cabot Drive
Suite 120
Novi, Michigan 48377

AAS Degree in Culinary Arts
Diploma in Culinary Arts
Diploma in Baking and Pastry
BS in Culinary Management

Non-Compliance Issue- 5.17

School met all non-compliance issues with program response.

Reviewed by Chef Brian Peffley and Chef Tom Capretta
A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

Tri-County Technology Center (#215199)

6101 Nowata Road
Bartlesville, Oklahoma 74006

Diploma in Culinary Arts
Non-Compliance Issue- 4.09

Reviewed by Chef Brian Peffley and Chef Tom Capretta
A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

West Kentucky Community and Technical College (#223570)

4840 Alben Barkley Drive
Paducah, Kentucky 42001-6774

AAS Degree in Culinary Arts
Diploma in Culinary Arts

Non-Compliance Issue- 6.07

School met all non-compliance issues with program response.

Reviewed by Chef Chris Koetke and Chef Bryan Frick
A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

Pinellas Technical College (#061536)

6100 154th Avenue North
Clearwater, Florida 33760

Non-Compliance Issue- NA

Reviewed by Chef Chris Koetke and Chef Bryan Frick
A motion for a 7-year Exemplary grant of accreditation to expire on June 30, 2023 was made, seconded and approved by unanimous consent.

Sowela Technical Community College (#223108)

P.O. Box 16950
Lake Charles, Louisiana 70616-6950

AAS Degree in Culinary Arts
Diploma in Culinary Arts

Non-Compliance Issue- 4.09, 5.11, 5.14

School met all non-compliance issues with program response.

Reviewed by Chef Gene Fritz and Chef Michael Harants
A motion for a 5-year grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

The following schools were reviewed by the ACFEF Commission and granted a Conditional grant of accreditation. Once information is received and reviewed by the commission, the conditional status will be lifted.

Art Institute of Charlotte (#184700)

2110 Water Ridge Parkway
Charlotte, North Carolina 28217-4536

BS Degree in Culinary Management
AAS Degree in Culinary Arts
Certificate in Baking and Pastry
Certificate in Culinary Arts

Non Compliance Issues: 5.15, 5.16, 5.17, 6.07

Reviewed by Chef Brian Peffley and Chef Tom Capretta
A motion for a 5-year conditional renewal grant of accreditation to expire on June 30, 2021 was made, seconded and approved by unanimous consent.

The school must provide:

5.15 The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

The Commission reviewers request completed temperature logs and HACCP plan for C-Vac machine.

Cuyahoga Community College (#092279)

2900 Community College Avenue
Cleveland, Ohio 44115

AAB Degree in Culinary Arts

Non Compliance Issues: 4.03, 4.09, 5.17, 6.03, 6.07, 6.08, 8.03

Reviewed by Chef Bryan Frick and Chef Chris Koetke
A motion for a 5-year conditional grant of accreditation to expire on June 30, 2020 (school had been extended) was made, seconded and approved by unanimous consent.

The school must provide:

4.03 The faculty has professional preparation relevant to their areas of responsibility, and has demonstrated and documented professional participation in those areas.

4.09 The program faculty must show evidence of professional growth on an annual basis in the area of instructional and technical skills.

The Commission reviewers request a schedule that documents the use of professional development dollars available to each member of faculty member. The plans need to include adjunct faculty.

5.17 Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).

The Commission reviewers request to see a set of student completed equipment safety checklists.

Zane State College (#124080)

1555 Newark Road
Zanesville, Ohio 43701-2694

AAB Degree in Culinary Arts

Non Compliance Issues: 1.04, 4.09, 5.02, 5.08, 5.11, 6.07

Reviewed by Chef Bryan Frick and Chef Chris Koetke

A motion for a 3-year conditional grant of accreditation to expire on June 30, 2019 was made, seconded and approved by unanimous consent.

The school must provide:

1.04 The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skill Competencies", which are designed to include both hands-on and theoretical culinary instruction.

The Commission reviewers request to see a set of completed lesson plans with references to chapters in text books utilized in the course.

4.09 The program faculty must show evidence of professional growth on an annual basis in the area of instructional and technical skills.

The Commission reviewers request to see updated Professional Development Reports for faculty.

5.02 Course description and units of instruction follow syllabi and lesson plans which clearly state measurable objectives, student activities, learning resources, time allotment, grading criteria and student evaluation methods.

5.08 The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skill Competencies", which are designed to include both hands-on and theoretical culinary instruction.

5.11 There are well-defined, verifiable, and consistent measurement strategies utilized in the grading procedures in both lecture and lab courses.

The Commission reviewers request to see syllabi and lesson plans to include- goals and objectives of the course, text and reference materials requires, evaluation methods, laboratory or classroom policies, schedule of materials to be covered and a grading matrix.

Ivy Tech Community College- Muncie (178729)

4301 South Cowan Road
Muncie, Indiana 47302-9448

AS Degree in Culinary Arts
AAS Degree in Culinary Arts
AAS Degree in Baking and Pastry
Certificate in Culinary Arts
Certificate in Baking and Pastry

Non Compliance Issues: 4.04, 5.14, 6.07, 8.02, 8.06, 8.07

Reviewed by Chef Michael Carmel and Cindy Cannon

A motion for a 3-year conditional grant of accreditation to expire on June 30, 2018 (3 programs were extended to combine dates) was made, seconded and approved by unanimous consent.

The school must provide:

4.04 All program faculty in the technical phase of the program must meet the following qualifications: For Postsecondary Programs: a. Certifiable at the ACF Certified Sous Chef (CSC) level.

The Commission reviewers request to see updated Professional Development Reports for G. Abbott and K. Robey showing confirmed work experience to be certified at the CSC level, OR a documented action plan to achieve certifiable levels.

5.14 The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

The Commission reviewers request to see a uniform policy and visual proof that it is being enforced.

6.07 The lab facilities reflect safe and sanitary conditions.

The Commission reviewers request to see completed documentation (i.e. sanitation checklist, daily cleaning schedules) and, visual proof of "use by dates" and proper food labeling.

8.02 There is a process for collecting programmatic assessment data from a variety of sources.

8.06 The assessed data findings are publicly available and used in the program planning involving: administration, faculty, students, Advisory Committee, employers and graduates affiliated with the program.

8.07 The plans developed, based on the assessment of data, are implemented for programmatic change.

The Commission reviewers request to see the collected programmatic assessment data by using the following suggestions to bring into compliance.

Perform required programmatic assessment data collection from a variety of sources.

Data analysis used to assess the effectiveness of the program and to develop long-term program vision and trends. Analysis should include follow up information on former student success, a formal evaluation from industry employers, and student retention data. Provide examples of a system that implements change, driven by data and not opinion. Post programmatic outcomes on website.

Pensacola State College (#121917)

1000 College Boulevard
Pensacola, Florida 32504-8910

AS Degree in Culinary Management
Certificate in Culinary Arts

Non Compliance Issues: 5.20

Reviewed by Chef Cindy Komarinski and Peter Freuler

A motion for a 5-year conditional renewal grant of accreditation to expire on June 30 2021, was made, seconded and approved by unanimous consent.

The school must provide:

5.20 Externship, internship, co-op, or apprenticeship training program must include a written agreement which meets the objectives of the total program. Documentation on file must include documented and signed training agreements, employer evaluations of students, instructor evaluations of students, and students' evaluations of work stations and experience.

The Commission reviewers request to see a completed co-op packet including documented and signed training agreements, employer evaluations of students, instructor evaluations of students, and students' evaluations of work stations and experience.

The following schools were reviewed by the ACFEF Commission and granted up to a one-year Deferral of grant of accreditation. Once information is received and reviewed re-reviewed by the commission, a grant of accreditation will be issued.

Ozarka College

218 College Drive
Melbourne, Arkansas 72556-0010

ASs Degree in Culinary Arts

Non Compliance Issues: 1.04, 5.05, 5.06, 5.08, 5.09, 5.13, 3.04, 4.06, 3.06, 5.02, 5.11, 6.07

Reviewed by Chef Gene Fritz and Chef Michael Harants

A motion for a one-year deferral was made, seconded and approved by unanimous consent.

The Commission reviewers request a one-day follow-up site visit to visually verify confirmation of the following.

3.04 Instructors have a balance of teaching, lab coordination, and administrative responsibilities to result an effective educational program.

4.06 The faculty is adequate in number to implement the program of instruction and related activities effectively and safely.

Suggestions to bring into compliance: The Team strongly recommended adding a minimum of 2 adjunct instructors to assist the full time instructors; one to possibly teach Food Science and Nutrition and one to teach Baking & Pastry. It was also recommended to consider adding a part time administrative assistant.

3.06 Members of the Advisory Committee include a variety of representatives from the hospitality industry (institutional foodservice, restaurants, clubs, hotels, allied foodservice businesses or education) and must include a current student or recent graduate of the program.

Suggestions to bring into compliance: The Team recommended adding additional members to the Advisory Committee to help build a stronger relationship with the community. Although the school is located in a rural area, some potential representatives may be available from local (or semi local) hospitals, senior centers, grocery stores, distributors, culinary programs, etc.

5.11 There are well-defined, verifiable, and consistent measurement strategies utilized in the grading procedures in both lecture and lab courses.

Suggestions to bring into compliance: The Team recommends full and consistent implementation of lab evaluation rubric. It is recommended to submit several months' worth of completed lab evaluations as evidence to the Accreditation Commission.

Illinois Central College

5407 North University –Dogwood Hall
Peoria, Illinois 61635

ASS Degree in Culinary Arts Management

Non Compliance Issues: 3.07, 4.08, 5.16, 8.05, 8.06, 8.07

Reviewed by Chef Tom Capretta and Chef Brian Peffley

A motion for a one-year deferral was made, seconded and approved by unanimous consent.

The Commission reviewers request to see a completed equipment checklist and

5.17 Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).

The Commission reviewers request to see an equipment checklist completed and signed by current students.

8.07 The plans developed, based on the assessment of data, are implemented for programmatic change.

The Commission reviewers request to see assessment data collected from the employer survey sent out on Survey Monkey

The following school was reviewed by the ACFEF Commission. The Commission withheld the accreditation based on failure to meet ACFEF standards.

Bishop State Community College

414 Stanton Road
Mobile, Alabama 36617

AAS Degree in Commercial Food Service
Certificate in Commercial Food Service

Non Compliance Issues: 3.04, 3.05, 3.07, 4.06, 5.01, 5.11, 5.12, 5.13, 5.2, 5.20, 5.3, 5.5, 5.6, 5.8, 6.5, 6.7, 8.4

Reviewed by Chef Cindy Komarinski and Peter Freuler

A motion to **withdraw** the current grant of accreditation that expired on December 31, 2014 was made, seconded and approved by unanimous consent. Bishop State Community College was given an extension until December 31, 2015 and was issued a 6-month conditional grant in January 2016, however those conditions were not fulfilled.

If Bishop State so chooses, they may appeal the commission's decision or reapply and begin the accreditation process again once they feel they can show evidence that the sited non-compliances have been brought into compliance.

The school must provide:

- Narrative describing what has been done to bring standards 3.4 and 4.6 into compliance. Provide date of implementation and supporting documents (i.e.; new hire information, job description, policies & procedures, etc.)
- Narrative describing what has been done to bring standards 3.4 and 4.6 into compliance. Provide date of implementation and supporting documents (i.e.; new hire information, job description, policies & procedures, etc.)
- Narrative describing what has been done to bring standard 3.5 into compliance. Provide date of implementation and supporting documents (i.e.; Advisory Committee meeting schedule, recent Advisory Committee minutes to include titles of attendees and specify year student member graduated.)
- Narrative describing what has been done to bring standard 3.7 into compliance. Provide date of implementation and supporting documents (i.e.; letters inviting local industry representatives to serve on Advisory Committee)
- Since all of these standards are related, a comprehensive response should satisfy all standards. Please provide a narrative describing what has been done to bring standards 5.1, 5.2, 5.3, 5.5, 5.6, 5.8, 5.11, 5.13 into compliance. Provide documents evidencing compliance:
 1. Course syllabi which includes mission/goals/measurable objectives, established grading criteria, student activities, learning resources, time allotment and evaluation methods.

2. Completed and consistent lesson plans which include goals/measurable objectives, established grading criteria, student activities, learning resources, time allotment and evaluation methods.
 3. Identify specific lesson plans that strengthen student communication skills, critical thinking, problem solving, leadership and human relation skills.
 4. Provide recommended course sequence from program website/brochure/catalog and rationale.
 5. Ensure ACFEF Required Knowledge and Skill Competencies can be confirmed in the course curriculum. (i.e.; provide copies of course syllabi identifying competencies, student assignments, quizzes/tests)
 6. Provide several completed rubrics to demonstrate consistent implementation
- Provide procedure on how students are kept informed on performance and progress. Provide documentation evidencing use of Blackboard.
 - Narrative describing what has been done to bring standard 5.20 into compliance. Provide date of implementation and supporting documents to include Internship/Externship course description, required documents.
 - Narrative describing what has been done to bring standard 8.4 into compliance (i.e.; student surveys, faculty meeting minutes, advisory committee minutes)

The school must provide:

STANDARD 3.03 – The Program Coordinator is responsible for ongoing assessment, planning, implementation and evaluation critical to an effective educational program.

- Job description or formal professional development plan to include the requirement to engage in activities to increase awareness and understanding of ACFEF standards in order to better serve the culinary program.

STANDARD 3.06 Members of the Advisory Committee include a variety of representatives from the hospitality industry (institutional foodservice, restaurants, clubs, hotels, allied foodservice businesses or education) and must include a current student or recent graduate of the program.

- Provide recent Advisory Minutes to include attendance and introduction of new student/graduate member(s).

STANDARD 5.16 Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Safety Data Sheets (SDS) are available in each of the lab and are reflective of current inventory.

- Provide photo of SDS books visible and accessible in each lab and include SDS on safety checklist to ensure student knowledge.

STANDARD 5.17 Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet)

- Add SDS to safety check sheet. Provide copy of a filled out Equipment Safety Checklist with student/instructor signature/date to demonstrate implementation.

STANDARD 8.05 – There is an ongoing system for assessing and documenting graduate placement (college, workforce, military), student retention, and educational achievements for students, in verifiable and consistent ways, including employer surveys, graduate follow-up surveys, and job placement rates.

- Provide copies of surveys and compiled assessment data.

STANDARD 8.07 – The plans developed, based on the assessment of data, are implemented for programmatic change.

- Provide minutes of Department Meetings and Advisory Committee Meetings reflecting discussion of assessment data and any resulting changes.

The following school responded to the ACFEF Commission's decision in writing:

Ozarka College
218 College Drive
Melbourne, Arkansas 72556-0010

ASs Degree in Culinary Arts

Non Compliance Issues: 1.04, 5.05, 5.06, 5.08, 5.09, 5.13, 3.04, 4.06, 3.06, 5.02, 5.11, 6.07

School response is on the following pages.



Ozarka College

Providing life-changing experiences through education.

Bryan Frick, CEC, AAC
ACFEF Accrediting Commission Chair
180 Center Place Way
St. Augustine, FL. 32095

August 8, 2016

Dear Mr. Frick,

I recently received a copy of your letter of July 27, 2016 concerning accreditation of our Culinary Program. I seek to better understand, and request consideration of, the ACFEF Accrediting Commission's decision. I have worked with various allied health accrediting commissions, with manufacturing related college program accrediting agencies, and with engineering accrediting commissions in preparing the documentation for site visits from those accrediting bodies. I am also a peer reviewer for the Higher Learning Commission in making accreditation recommendations for colleges and universities in the United States; so I am familiar with the accreditation process.

My request for additional clarity in the ACFEF decision relates to deferring our initial accreditation and requiring documentation responding to four standards that were perceived as being non-compliant to the site visitors in February 2016. We responded to those specific perceived non-compliance issues in our response to your letter of February 24, 2016. This response was provided to ACFEF in late May 2016. We discussed our rationale for the numbers of instructors in the program and even provided the Legislative Act that establishes a baseline for when full time faculty should be added to programs based on Student Semester Credit Hours generated by the program. I provided the fall 2016 instructor schedules for our culinary instructors to demonstrate the distribution of teaching loads within the program. We indicated to the site visitors that we already use adjunct instructors in the program and plan to continue that as needed in the future. We discussed with the site visitors that our program is small and we believe is adequately staffed to meet program needs and compliance with ACFEF standards.

In our response to Standard 3.06 non-compliance, we provided information on our culinary program advisory board members to include contact information for each of them. This list was composed of nine culinary professionals from across our region and we stated that we were not satisfied with the numbers on the board and were seeking to add from three to five additional members. We will seek to add institutional members as the program progresses. Again in our area and with the cross representation of culinary professionals on the advisory board, we believe the basic standard to be met but was one we desired to make improvements upon.

Finally in our response to Standard 5.11, we provided a working copy of the lab evaluation rubric that was first piloted in our fall 2015 classes and then fully implemented in the spring 2016 classes. Grading procedures are defined in the course syllabi and are addressed in each course during the first few days of class. Procedures are in place for student appeals of grades and methodologies are in place for students to address issues up to and including the President. All of the documentation cited in the most recent ACFEF letter was made available in electronic format to the site visit team and hard copies were provided on anything that the site visit team desired upon their request. Copies of the completed rubrics were provided in our response package to this perceived standard violation.

We believe that we have already provided all of the documentation requested in your most recent accreditation letter and that it was available to the site visitors at the time of the initial site visit. We do not have any reservations with your ensuring academic and skills rigor, maintenance of adequate student records of progress, in meeting standards of accreditation, or in ensuring adequate culinary professional input in those programs that you accredit. However, we believe that these standards have been met and demonstrated by our program and that we have already provided any needed supplemental documentation to ACFEF. I would encourage the ACFEF Accreditation Commission to look again at the documentation previously submitted. If it is still lacking, then I would request that specific examples of documentation needed to satisfy the ACFEF Accrediting Commission as it applies to a program such as ours be provided to us for review.

Again, we are not trying to be challenging, but rather we feel that our program does meet the minimum standards for accreditation established by ACFEF and should be granted initial accreditation. We know our program is not perfect and we will continually seek to improve upon it. That desire for continuous improvement was one reason that we sought ACFEF accreditation initially.

With hopes that you reconsider your decision,



Keith McClanahan, Ed.D.
Provost and Executive Vice President of Learning
Ozarka College