

The American Culinary Federation, Inc. is the largest professional, not-for-profit organization for chefs and cooks in the United States, and was founded more than 75 years ago. ACF promotes the culinary profession by providing professional development, career building and networking opportunities to its members.

### National Model

The ACEF National Apprenticeship Program is administered by the ACF National Office and provides direction for in-house culinary training programs in various properties around the country. Apprentices commit to a two-year study program. All registration, follow-through and graduation information is managed by ACF staff, and required courses are available online through the ACF eCulinary Professional Development Institute, [www.acfchefs.org/eculinary](http://www.acfchefs.org/eculinary).

ACF Membership is encouraged in the nearest local chapter. If there is not a chapter available, apprentices may join the ACF National Chapter. The apprentices will be employed by a single company and for this reason, the program and the apprentices will be subject to the company's policies and procedures.



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American Culinary Federation  
Education Foundation  
★ Apprenticeship ★



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## Overview

The American Culinary Federation Education Foundation, Inc. (ACFEF), the educational arm of the American Culinary Federation, Inc., offers a highly-respected Apprenticeship program which may be a perfect fit for your company's staff recruitment, training and retention goals for staff. The program allows culinarians the ability to work full-time under a qualified supervising chef while enrolled in a culinary program simultaneously.

With the ability to train your own staff to industry standards, as well as increase your staff retention rate, the ACFEF Apprenticeship program has much to offer. Programs vary from an abbreviated six-month program to two- and three-year programs. Apprentices complete designated hours for both on-the-job training and culinary classes each year of their program.

The U.S. Department of Labor has recognized the exceptional ACFEF apprenticeship-training program since 1976. With employment opportunities for cooks and chefs steadily increasing, the Bureau of Labor Statistics estimates that employment in the foodservice industry will increase faster than the average of all other occupations.

Invest in the future of your company by proactively training your culinary staff to the highest standards in the industry. Once the program is completed, apprentice graduates are eligible for Certified Culinarian (CC) or Certified Pastry Culinarian (CPC) status through the ACF National Office. Having certified culinarians on staff is a way to communicate to your customers that your property invests in quality food and employee training.

### **Other benefits of hosting an ACFEF Apprenticeship program include:**

- retain staff through professional development
- attract new employees looking for progressive careers
- building a quality-oriented team
- improve cooking consistency and protect quality standards

## ACFEF offers a variety of training models:

### **Chapter Model**

The chapter, through its chair and/or committee takes an active role in maintaining the program. Chapter volunteers

recruit and select apprentices, maintain records, visit the work sites, work closely with the chosen educational institution, or teach the courses.

### **Educational Institution Model**

The institution, through its program coordinator or other faculty member, administers the program for the chapter. This includes recruiting students as well as record keeping. The working relationship between the institution and the chapter may vary. Volunteers may teach, work on an advisory committee or help the coordinator with work site visits. Often, the apprentices will be enrolled in the institution's certificate/degree program. For this reason the program and the apprentices will to a larger degree, be subject to the institution's policies and procedures.



### **Major Employer Model**

A large employer through a program coordinator and personnel office administers the program for the chapter. This includes recruiting students, as well as record keeping. The working relationship between the employer, the chapter and the educational institute (if one is used) may vary. Chapter volunteers may teach or work on an advisory committee. Most of the chapter members may be on staff if necessary. Some or all the apprentices may be employed by a single company. For this reason the program and the apprentices may, to a larger degree, be subject to the company's policies and procedures.

### **Corporate Model**

A corporation, or in some cases a single large employer, through a program coordinator or HR director, administers the program without sponsorship of a local ACF chapter. This includes recruiting students and record keeping. ACF membership and certification will be required for the supervising chef. Classes will be online with possible guest lectures and demonstrations on site.

*Models continued on back*