

Testimonials

“There is no substitute for hands-on experience. Completion of an apprenticeship shows career commitment and dependability. Going to a job interview with your log book as a portfolio instead of just a résumé shows a serious expression of commitment to the trade. Apprenticeship shows self motivation like nothing else. It is two to three years of hard work with no way to avoid optimal experience and devotion. Apprenticeship students learn by doing, not by academic theory alone.”
—*Jack A. Fredericks, CEC, chef instructor, Indian River Community College, Fort Pierce, Fla.*

“Apprentices are asked to do more during their apprenticeship, so immediately upon entering the job market, they have more of the skills employers are looking for when hiring. One advantage I had by apprenticing at the Westin Crown Center Hotel in Kansas City was that I worked with international chefs who rotated in and out of the Westin hotel chain. Because of this, I learned cooking techniques and cuisines from all over the world.”
—*Chef Edward Adel, apprenticeship graduate, district manager for catering and restaurant operations at Treat America Food Services, Kansas City, Mo.*



If you're looking for a rewarding career that combines flexibility, independence and an ever-changing work environment, there's no better way to prepare than through an apprenticeship. To learn more about the apprenticeship program, access our Web site at www.acfchefs.org or call us at (800) 624-9458.



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★ Apprenticeship Program ★



An apprenticeship is a two- or three-year commitment working full time under a qualified chef while attending school as a part-time or full-time student. The standard curriculum and competencies are delivered by a supervising chef in cooperation with an educational institution. Apprenticeship strengthens many ACF chapters by providing chefs and the chapters with an opportunity to share their culinary knowledge and expertise with future culinarians. You must be at least 17 years old and a high-school graduate or equivalent to apply for an apprenticeship.

Apprenticeship program objectives:

- Provide a solid foundation of practical experience in combination with an educational component
- Introduce students to proper sanitation requirements and basic principles of nutrition for the foodservice industry
- Provide hands-on training in actual “real service” kitchens and bake shops where students practice basic and advanced skills in food preparation
- Develop a strong work ethic for a career in the hospitality industry
- Prepare culinarians for ACF professional-certification testing

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Benefits of an apprenticeship:

- Receive mentoring from an ACF-certified or certifiable chef
- Participate in an “earn while you learn” approach
- Develop real-world skills based on job experience
- Pursue career paths that provide long-term financial security
- Receive nationally recognized credentials upon completion
- Develop documented culinary skills that are transferable

Apprenticeship Program Requirements

On acceptance into an apprenticeship program, students will be required to:

- Register with the U.S. Department of Labor
- Pay applicable registration fees
- Join ACF as a Student Culinarian within 90 days and maintain membership throughout apprenticeship
- Complete either two or three years of full-time, on-the-job training under the supervision of a qualified chef
- Complete a minimum of 12 courses in culinary-related subjects to include sanitation and food safety, nutrition, supervisory management, introduction to cooking and introduction to baking, through an approved institution, college or online educational provider. Many apprenticeship programs also offer an associate degree in culinary arts.

Employers of apprentices enjoy the benefit of committed and loyal culinarians who enhance the enthusiasm and positive attitudes of the entire staff. Apprentices enter the kitchen starting as an entry-level employee, giving the supervising chef the unique opportunity to develop a mentoring relationship with the apprentice. The training log cultivates this relationship by requiring a weekly entry by the apprentice. The supervising chef periodically reviews these entries.

Apprenticeship is a proven strategy that combines on-the-job training with related theoretical and practical classroom instruction to prepare exceptional professionals for the culinary industry.