

ACF Certification Requirements

Certification	Education	30 Hour Course Requirements	Experience (must be within the past 10 yrs)	Additional Requirements
CFC™ - Certified Fundamentals Cook™ CFPC™ - Certified Fundamentals Pastry Cook™	High School Diploma or GED	Nutrition Food Safety & Sanitation	No experience required	NOCTI ACF Written and Performance Certification Assessments
	or 75 CEH			
	or Graduation from ACFEF Secondary Program			
CC® - Certified Culinarian® CPC® - Certified Pastry Culinarian®	High School Diploma or GED	Nutrition Food Safety & Sanitation Supervisory Mgmt	2 yrs. entry level culinarian/pastry	Written Exam Practical Exam (<i>exempt if graduate of ACF accredited program</i>)
	or 100 CEH		1 yr. entry level culinarian/pastry	
	or Culinary Arts program Certificate (1 yr.)		No Experience Required	
	or Associate Degree in Culinary Arts			
CSC® - Certified Sous Chef® CWPC® - Certified Working Pastry Chef®	High School Diploma <i>plus</i> 50 CEH	Nutrition Food Safety & Sanitation Supervisory Mgmt	5 yrs. entry level culinarian/pastry	Written Exam Practical Exam
	or GED <i>plus</i> 50 CEH		4 yrs. entry level culinarian/pastry	
	or 150 CEH		3 yrs. entry level culinarian/pastry	
	or ACFEF Culinary Arts Program Certificate		Min. 4000 hrs. on the job training	
	or Associate Degree in Culinary Arts			
CCC® - Certified Chef de Cuisine®	High School Diploma <i>plus</i> 100 CEH	Nutrition Food Safety & Sanitation Supervisory Mgmt	3 yrs. as Sous Chef or chef who supervises a shift or station(s) in a food service operation. Must have supervised at least 2 FT people in the preparation of food	Written Exam Practical Exam
	or GED <i>plus</i> 100 CEH			
	or 200 CEH			
	or Associate Degree in Culinary Arts			
CEC® - Certified Executive Chef® CEPC® - Certified Executive Pastry Chef®	High School Diploma <i>plus</i> 150 CEH	Nutrition Food Safety & Sanitation Supervisory Mgmt Cost Control Mgmt Beverage Mgmt	5 yrs. as Chef de Cuisine or Executive Sous Chef/Pastry Chef or chef in charge of food production in a food service operation. Must have supervised at least 5 FT (3 for CEPC®) people in the preparation of food	Written Exam Practical Exam
	or GED <i>plus</i> 150 CEH			
	or 250 CEH			
	or Associate Degree in Culinary Arts			
CMC® - Certified Master Chef® CMPC® - Certified Master Pastry Chef®	See CMC®/CMPC® Manual	Same as CEC®/CEPC® <i>plus</i> CCA® Wine	See CMC®/CMPC® Manual	See CMC®/CMPC® Manual
	See CMC®/CMPC® Manual			
PCC™ - Personal Certified Chef™	Same as CSC®	Nutrition Food Safety & Sanitation Business Mgmt	3 yrs. as an entry level culinarian <i>plus</i> 1 FT yr. as Personal Chef	Written Exam Practical Exam
PCEC™ - Personal Certified Executive Chef™	Same as CEC®	Nutrition Food Safety & Sanitation Business Mgmt	3 yrs. FT as a Personal Chef engaged in all aspects of food preparation and management	Written Exam Practical Exam
CCA® - Certified Culinary Administrator® (Must be current CEC® or CEPC®)	Same as CEC®	Nutrition Food Safety & Sanitation Supervisory Mgmt Advanced Sanitation Human Resource Mgmt	3 yrs. as an Executive Chef in charge of all culinary units in a food service operation. Must have supervised at least 5 FT people.	Narrative paper Written Exam - CCA® Must be CEC®/CEPC®
CCE® - Certified Culinary Educator®	Associate Degree in Culinary Arts <i>plus</i> 120 hrs. Education Development**	Nutrition Food Safety & Sanitation Supervisory Mgmt	2 yrs. FT as a Chef de Cuisine or Working Pastry Chef (within 10 yrs. prior to employment as a culinary instructor). 1200 Post Secondary contact hrs. (FT or PT within the past 10 yrs.)^	Classroom Video Written Exam Practical Exam - CCC® or Practical Exam - CWPC®
	or Bachelor's Degree in any discipline <i>plus</i> 120 hrs. Education Development**			
CSCE® - Certified Secondary Culinary Educator®	Associate Degree in Culinary Arts <i>plus</i> 120 hrs. Education Development**	Nutrition Food Safety & Sanitation Supervisory Mgmt	1200 Secondary or Postsecondary contact hours (FT or PT)^	Classroom Video Written Exam Practical Exam - CCC® or Practical Exam - CWPC®
	or Bachelor's Degree in any discipline <i>plus</i> 120 hrs. Education Development** 30 hr. (course) Basic Food Prep		1200 Secondary or Postsecondary contact hours (FT or PT)^	

**Education Developments include: Curriculum Planning & Development, Evaluation & Testing, Teaching Methodology, Educational Psychology

^Contact hours are actual teaching hours at an accredited institution. Hours should be documented by the respective school on official letterhead.

Written Exam scores are valid for two years. Practical Exam scores are valid for one year.