



Certification Requirements

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

All levels must include 30 hour courses in Nutrition, Sanitation & Safety, and Supervisory Management. ***

***CEC® and CEPC® must also complete a 30 hour Cost Control Management course.

CFC®/ CFPC® is excluded from 30 hour Supervisory Management

*PCC™ & PCEC™ require 30 hour course in Business Management in place of Supervisory Management

**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 valid for one year.