

## Step 1: Initial CSCE® Pre-Approval Application

Certified Secondary Culinary Educator®

American Culinary Federation, Inc. • 180 Center Place Way • St. Augustine, FL 32095 • Toll-free: (800) 624-9458 • Fax: (904) 940-0741 • www.acfchefs.org

Personal Information				
First Name:				
Home Phone:	Cell Phone:	Email:		
Home Address:				
City:		St	tate:	Zip:
Mandatory Requiremen Include proof of education, cour diplomas, certificates of comple	rses and work experience with			
1. Education	Da	ate Completed		Documentation Included
Associate's Degree in Cu	linary Arts or			
Bachelor's Degree in any	Discipline plus			
30 hour course in Basic F	ood Preparation			
Plus				
Plus 120 hours of Education D	evelopment			
120 hours of Education D	evelopment riculum Planning & Developm	ent, Evaluation & Testing, Te	eaching Method	ology,
120 hours of Education D		ent, Evaluation & Testing, Te	eaching Methodo	ology,
120 hours of Education D Minimum of 8 hours: Curr Education Psychology	riculum Planning & Developm	ent, Evaluation & Testing, Te	eaching Methodo	ology,
120 hours of Education D  Minimum of 8 hours: Curr Education Psychology  Courses	riculum Planning & Developm	ent, Evaluation & Testing, Te	eaching Methodo	ology,
120 hours of Education D  Minimum of 8 hours: Curr Education Psychology  Courses  30-Hour Culinary Nutrition	riculum Planning & Developm  n anitation	ent, Evaluation & Testing, Te	eaching Methodo	ology,
120 hours of Education D  Minimum of 8 hours: Curr Education Psychology  Courses  30-Hour Culinary Nutrition 30-Hour Food Safety & S 30-Hour Culinary Supervi	riculum Planning & Developm  n anitation			ology,
120 hours of Education D  Minimum of 8 hours: Curr Education Psychology  Courses  30-Hour Culinary Nutrition 30-Hour Food Safety & S 30-Hour Culinary Supervi	riculum Planning & Developm  anitation sory Management urse required if initial 30-ho			ology,
120 hours of Education D  Minimum of 8 hours: Curre Education Psychology  Courses  30-Hour Culinary Nutrition 30-Hour Food Safety & S 30-Hour Culinary Supervi  Eight hour refresher con	riculum Planning & Developm  anitation sory Management urse required if initial 30-ho		i five years.	ology,
120 hours of Education D  Minimum of 8 hours: Curr Education Psychology  Courses  30-Hour Culinary Nutrition 30-Hour Food Safety & S 30-Hour Culinary Supervi Eight hour refresher coulinary 8-Hour Refresher Culinary	n anitation sory Management urse required if initial 30-ho y Nutrition afety & Sanitation	our courses are older than	i five years.	ology,
120 hours of Education D  Minimum of 8 hours: Curreducation Psychology  Courses  30-Hour Culinary Nutrition 30-Hour Food Safety & S 30-Hour Culinary Supervi  Eight hour refresher collinary 8-Hour Refresher Food S 8-Hour Refresher Supervi 2. Work Experience: 1,200 se	riculum Planning & Developm  anitation sory Management urse required if initial 30-ho y Nutrition afety & Sanitation sory Management	our courses are older than	i five years.	
120 hours of Education D  Minimum of 8 hours: Curre Education Psychology  Courses  30-Hour Culinary Nutrition 30-Hour Food Safety & S 30-Hour Culinary Supervi  Eight hour refresher con 8-Hour Refresher Culinary 8-Hour Refresher Food S 8-Hour Refresher Supervi 2. Work Experience: 1,200 se	riculum Planning & Developm  anitation sory Management urse required if initial 30-ho y Nutrition afety & Sanitation sory Management econdary or postsecondary te	our courses are older than	i five years.	
120 hours of Education D  Minimum of 8 hours: Curre Education Psychology  Courses  30-Hour Culinary Nutrition 30-Hour Food Safety & S 30-Hour Culinary Supervi Eight hour refresher con 8-Hour Refresher Culinary 8-Hour Refresher Supervi 2. Work Experience: 1,200 sepast 10 years.	riculum Planning & Developm  anitation sory Management urse required if initial 30-ho y Nutrition afety & Sanitation sory Management econdary or postsecondary te	our courses are older than	o <b>five years.</b>	ence must be within the

Certification must be completed within three years of approval. If certification is not complete within three years, reapplication will be required.

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Payment Information									
\$50.00 ACF Member Pre-Approval Fee (fee is non-refundable)									
\$100.00 Non-Member Pre-Approval Fee (fee is not	n-refundable)	ı							
I have enclosed a check made payable to the Amer	rican Culinary	y Federation (	ACF).						
Please bill my: Visa MasterCard	Amex	Discover							
Credit Card Number:	Exp Date:		CSC #:	Amount:					
Billing Address:									
City:			State:	Zip:					
lame on Account: Signature:									
Certification Agreement  With this application, I verify the information provided is truthful and accurate. I grant the ACF permission to investigate employment and education, and I release from liability all persons and companies supplying such information. I agree to adhere to the ACF Certification Code of Ethics, Designation Usage and policies of the certification program and agree to accept the ACF Certification Commission's determination on all certification decisions. Certification is awarded for five years and recertification is required to maintain certification designation. I acknowledge that false statements or misrepresentation may result in the revocation of this application and/or approved certification. I agree to allow ACF to share my certification accomplishment in ACF communications and with local newspapers and industry publications.  Check this box if you do not want your certification accomplishments included in ACF communications or shared with media.									
Signature:  Retention Policy: Certification documents will be retained.									

Valid through 12/31/2020. ICCEPAA011018