



Value of ACF Certification

Value to Certificants:

- Enhances reputation by meeting the knowledge and skills required for the position;
- Conveys confidence by successfully achieving a reputable, quality-driven credential;
- Embraces continuing education as a life-long goal for continual improvement and mastery of the culinary arts;
- Upholds the Culinarian's Code of Ethics including conducting self with honesty, integrity and fairness in providing professional service;
- Collaborates with others to cultivate new and innovative culinary techniques and skills.

Value to Employers:

- Offers a seal of approval and increased confidence that potential employees meet a widely accepted standard of knowledge and skills;
- Demonstrates a benchmark of excellence to your customers;
- Motivates your team to participate in professional development and remain relevant;
- Improves recruiting and retention success while reducing training costs;
- Supports food safety risk prevention and sustainability practices;
- Provides results, which enhances performance and productivity and positively impacts your bottom line.

Value to the Public:

- Demonstrates accountability to maintain standards in preparing food in a safe and responsible manner;
- Increases confidence in service providers.

What's unique about the ACF Program?

- The ACF certification program is the most comprehensive certification program for culinarians offering 14 certification credentials based on skills, knowledge, integrity, and experience through an achievable process.
- Culinarians achieve certification based on education, experience, and successful completion of written and practical exams.
- To increase the value, credibility and recognition of the ACF Certification Programs, the ACF program has been accredited by the National Commission for Certifying Agencies (NCCA) for having met the highest standards for credentialing of a professional certification program, making it a mark of distinction for culinary professionals.

Why is accreditation important?

- Accreditation is a process whereby an external organization reviews, validates, and recognizes programs based on the quality and how well the program serves the certificants, industry, and public.
- Accrediting organizations create and use specific standards to ensure programs meet quality threshold expectations and provide established reporting and benchmarks to ensure program improvement over time.
- NCCA-accredited programs certify individuals in a wide range of professions and occupations including nurses, therapists, crane operators, emergency technicians, nutritionists, financial planners, home inspectors and now, chefs. NCCA has accredited more than 200 programs from more than 100 organizations.
- ACF has met all 21 NCCA Standards of Excellence for the CEC®, CEPC®, CCE®, and CSC® designations. These are the first culinary credentials to receive NCCA accreditation.