



American Culinary Federation
The Standard of Excellence for Chefs



CEC® CEPC® AND CSC® EARN ACCREDITATION

WHAT DID ACF DO TO BE ACCREDITED?

Accrediting organizations create and use specific standards both to assure that programs meet threshold expectations of quality and to assure that they improve over time. In an almost three-year process, ACF documented that it met 21 NCCA standards that address key areas such as:

- Purpose, Governance and Resources
- Responsibility to Stakeholders
- Assessment Instruments
- Recertification
- Maintaining Accreditation

WHY?

To increase the value, credibility and recognition of the ACF certification programs, the ACF Board of Directors, under the direction of then president John Kinsella, CMC, CCE, WGMC, AAC, formed the Certification Commission in late 2007 to guide and strengthen the certification program through an accreditation process.

WHAT?

Accreditation is the process of a neutral, external party reviewing programs to judge their quality and how well they serve the certificants, industry and public. It is third-party recognition and validation. Accreditation is a mark of quality in a certification program. It is a way of demonstrating that a program has achieved a standard of excellence.

VALUE to stakeholder

- **Certificants**—Provides confidence that the credential has value and that the program is a quality program. Enhances the reputation of the credential.
- **Employers**—Offers a seal of approval and increased confidence that potential employees meet a widely accepted standard of knowledge and skill.
- **Public**—Shows accountability to maintain standards in preparing food in a safe and responsible manner. Increases confidence in service providers.

WHO ACCREDITS CERTIFICATION PROGRAMS?



Established in 1977, the Institute for Credentialing Excellence (ICE) is the leading international membership organization representing the credentialing community. ICE fulfills its mission through the delivery of education and training programs, in setting quality standards for credentialing and by providing accreditation services through its accreditation division, the National Commission for Certifying Agencies (NCCA).

NCCA-accredited programs certify individuals in a wide range of professions and occupations including nurses, counselors and therapists, crane operators, emergency technicians, nutritionists, financial planners, home inspectors and many others, and now, chefs. ACF and the CEC®, CEPC® and CSC® credentials are the first culinary certifications to receive NCCA accreditation.

To date, NCCA has accredited more than 200 programs from more than 100 organizations.

Contact ACF at:

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The Certification Commission comprises 20 professionals with experience in culinary, media, marketing, management, education and government. Commission members represent many different levels of ACF certificants from all over the country.

Certification Commission Mission Statement: "The American Culinary Federation Certification Commission, being an autonomous entity within the ACF, is committed to developing, implementing and monitoring a validated process of globally recognized certifications based on skills, knowledge, integrity and equality through an achievable process for all culinary professionals."