FOR IMMEDIATE RELEASE:
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American Culinary Federation Education Foundation Grants Accreditation for Initial and Renewal Programs in Connecticut, Missouri and North Carolina

ST. AUGUSTINE, Fla., September 2, 2009—Culinary programs at four schools in Connecticut, Missouri and North Carolina received initial and renewal program accreditation by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) at the Accrediting Commission meeting July 10 in Orlando, Fla.

ACFEF accreditation assures that a program is meeting at least a minimum amount of standards and competencies set for faculty, curriculum and student services. Accreditation creates public trust by ensuring that the program follows established standards, has accountability and credibility standards, and maintains a high level of professionalism and up-to-date practices. ACFEF accreditation also acts as a third-party endorser for federal funding. The ACFEFAC is recognized by the Council on Higher Education Accreditation.

“The Commission evaluates faculty, curriculum, facilities, student services and administrative capability to ensure that the program promotes successful student outcomes,” said David Pantone, CEC, CEPC, CCE, AAC, ACFEF Accrediting Commission chair. “We are proud to recognize these programs as ACFEF accredited.”

Programs at the following schools received accreditation:

- **Asheville-Buncombe Technical Community College**, Asheville, N.C.
  - Initial accreditation program: AAS degree in Baking and Pastry Arts
  - Renewal accreditation program: AAS degree in Culinary Technology

- **Connecticut Culinary Institute—Hartford**, Hartford, Conn.
  - Initial accreditation program: Professional Pastry and Baking Diploma
  - Renewal accreditation program: Advanced Culinary Arts Diploma

- **Connecticut Culinary Institute—Suffield**, Suffield, Conn.
  - Initial accreditation program: Professional Pastry and Baking Diploma
  - Renewal accreditation program: Advanced Culinary Arts Diploma

- **St. Louis Community College**, St. Louis
  - Initial accreditation program: AAS degree in Hospitality Studies: Baking and Pastry
  - Renewal accreditation program: AAS degree in Hospitality Studies: Culinary Arts

To receive accreditation, a program must first submit a self-study. Then, a three-member team performs an on-site evaluation to validate the information submitted in the self-study, which is compiled into a team report. Next, the Accrediting Commission reviews the team report, along with the institution’s self-study, and decides if accreditation will be granted and for how long. (An initial grant can only be for three or five years; a renewal grant can be for three, five or seven years.)

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There are currently 366 postsecondary programs in 197 institutions accredited by the American Culinary Federation Education Foundation Accrediting Commission worldwide.

**About the American Culinary Federation**
The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions. For more information, visit [www.acfchefs.org](http://www.acfchefs.org).

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