



## AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE

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### **American Culinary Federation and WORLDCHEFS Open Up a New ‘World of Possibilities’ for Chefs in America**

**St. Augustine, Fla., February 27, 2017**—Chefs in America can now satisfy their taste for adventure, thanks to an historic agreement between the American Culinary Federation (ACF) and the World Association of Chefs Societies (WORLDCHEFS). ACF-certified chefs have the opportunity to earn a globally recognized professional certification, without having to leave the kitchen.

At the end of last year, WORLDCHEFS, in partnership with City & Guilds, a global leaders in skills development, launched a new digital platform for its global culinary certification that allows chefs to be recognized for their work experience in the industry. Using the platform, users can verify their expertise at nine different levels, including professional cook, master chef, pastry chef and master pastry chef.

ACF, WORLDCHEFS and City & Guilds, the quality assurance body for WORLDCHEFS certification, have now made it possible for ACF-certified chefs to apply for a globally recognized professional title within the WORLDCHEFS certification.

Kirstie Donnelly, managing director, City & Guilds, said, “As people’s palates grow ever more adventurous, chefs from all corners of the globe are increasingly popular in countries other than their own – with American food particularly in demand. WORLDCHEFS’ internationally recognized standards will allow chefs who have been certified by the American Culinary Federation to earn a globally recognized certification which will allow them to work wherever their talents are in demand. This new digital platform is helping to raise the standards of culinary excellence across the globe and has already been praised by governments and industry worldwide. We are delighted that the American Culinary Federation is now part of this revolution, adding its strong reputation to the others involved in this international program and better enabling U.S. chefs to access this career-enhancing tool.”

ACF President Thomas J. Macrina, CEC, CCA, AAC, said “We are excited about adding this new dimension to our longstanding partnership with WORLDCHEFS and what it means for chefs in America. ACF certification is already seen as the industry standard in the U.S. and North America, and aligning it to the WORLDCHEFS certification adds international recognition for the achievement of our culinary professionals.

“There are a lot of chefs who want to work in different countries to broaden their horizon, learn new skills and progress in their careers. The WORLDCHEFS certification opens up a new world of possibilities for them.”

Thomas A. Gugler, president of WORLDCHEFS, said: “We could not be happier that we have completed the alignment between the ACF and WORLDCHEFS certifications. It marks a key milestone in the culinary industry and provides an excellent example of how the WORLDCHEFS global certification can complement and enhance national certifications. We look forward to establishing similar arrangements with other member associations so that we can help address the skills shortages our industry is suffering from and connect skilled chefs with employers all around the world.”

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The WORLDCHEFS certification offers a new way for employers to recruit staff as it provides a large pool of skilled chefs who are certified to a common benchmark.

Using the digital badges, chefs can showcase their skills and experience online, on social media and on job sites, giving employers instant information about work levels.

The certification is not just for experienced chefs or employers. Student chefs and cooks can also use the system to demonstrate their skills to prospective employers in the marketplace, giving them a competitive edge.

The innovative online platform was designed by DigitalMe, a City & Guilds Group company, that works with teachers, charities and employers across the world to create a new digital currency that recognizes people's skills and talents.

For more information on the certification, visit: [www.worldchefs.org/certification](http://www.worldchefs.org/certification).

For more information on the fast track arrangements for ACF-certified chefs, visit: [www.worldchefs.org/certification/fasttrack](http://www.worldchefs.org/certification/fasttrack).

For more information about ACF certification, visit <http://www.acfchefs.org/ACF/Certify/ACF/Certify/>.

### **[About the American Culinary Federation](#)**

The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With more than 17,500 members spanning more than 150 chapters nationwide, ACF is the leading culinary association offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations accredited by the National Commission for Certifying Agencies. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit [www.acfchefs.org](http://www.acfchefs.org). Find ACF on [Facebook](#) and on [Twitter](#).

### **About WORLDCHEFS**

WORLDCHEFS ([www.worldchefs.org](http://www.worldchefs.org)) is the leading authority in global cuisine, dedicated to defining and promoting standards within professional cooking and hospitality around the world.

Through educational programs, international culinary competitions, congresses and assemblies, WORLDCHEFS has been leading the way in shaping the role of the professional chef since it was established in 1928.

WORLDCHEFS membership includes cooks, chefs and culinary educators from more than 100 countries, representing over 10 million professionals.

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### **About City & Guilds**

The City & Guilds Group ([www.cityandguilds.com](http://www.cityandguilds.com)) is a global leader in skills education. Approximately 2 million people are currently working towards City & Guilds qualifications, which are offered in more than 20 industry sectors.

The City & Guilds Group operates in 80 countries, with regional offices in Hong Kong, Malaysia, Ireland, Sri Lanka, Dubai, South Africa and New Zealand. City & Guilds is incorporated by a royal charter and its president is HRH The Princess Royal. Any surpluses made through its work are reinvested into education or used for student support programs.

DigitalMe, A City & Guilds Group company, offers digital credentialing services to help organizations and individuals to realize their potential by making all skills visible. [www.digitalme.co.uk](http://www.digitalme.co.uk).

The Open Badge Academy (OBA) is an online marketplace and evidenced-based assessment platform that enables organizations to offer people opportunities to discover, evidence and gain recognition and endorsement, using Open Badges, for the in-demand skills they need to transition into employment and progress in their career.: [www.openbadgeacademy.com](http://www.openbadgeacademy.com).

Open Badges is a global, open digital credentialing (certification) standard for the recognition of formal, informal and non-formal development. <https://openbadges.org>.

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