American Culinary Federation to Launch New Entry-Level Certification Programs

U.S. Department of Labor-recognized Certified Fundamentals Cook (CFC®) and Certified Fundamentals Pastry Cook (CFPC®) credentials designed to meet industry demand and create opportunities for placement and career advancement

ST. AUGUSTINE, Fla., May 8, 2017—The American Culinary Federation (ACF), the premier professional chefs’ organization in North America, announced today it will soon launch two new entry-level certifications, Certified Fundamentals Cook (CFC®) and Certified Fundamentals Pastry Cook (CFPC®). Recently recognized as official certifications by the U.S. Department of Labor, CFC® and CFPC® provide entry-level career credentials for individuals entering the culinary field with no prior experience in a commercial foodservice operation.

“ACF is pleased to provide a new opportunity for individuals to develop fundamental skills, gain experience and prepare themselves for entry into the culinary industry,” said ACF National President Thomas Macrina, CEC, CCA, AAC. “Creating career pathways with certified credentials can lead to individuals’ success while also expanding the qualified workforce for the benefit of our entire industry.”

With continued growth in the hospitality industry, properly trained staff is in demand for restaurants and foodservice operations across the country. In fact, according to the Bureau of Labor Statistics, 66,000 jobs were added to the accommodation and foodservice sector in February 2017 alone. The new additions to ACF’s certification portfolio offer accessible and stackable career pathways for individuals interested in building successful futures in the culinary arena.

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“ACF is committed to supporting chefs in every step of their career journeys,” said Cindy Komarinski, PH.D, CCC, CCE, HAAC of the ACF Education Foundation (ACFEF) Accreditation Commission. “These new certifications help us do that from the first day a new cook steps into the kitchen. Moreover, they will enable a broader group of job seekers from all walks of life to take the first step toward promising and rewarding careers in the foodservice industry.”

Candidates for the CFC® and CFPC® programs are required to complete 30-hour courses in nutrition as well as food safety and sanitation, and must have earned a high school diploma or GED, 75 Continuing Education Hours or graduated from an ACFEF Secondary Program. Individuals who pass the program’s written and practical exams will have acquired the basic, fundamental skill set necessary to immediately work in and contribute to the foodservice industry. Certified individuals can continue their upward mobility by honing their skills and knowledge as they pursue additional savory or baking and pastry certifications.

ACFEF will partner with workforce programs, career and technical education programs, as well as other educational institutions to implement CFC® and CFPC® training programs nationwide.

“Up to 80 percent of restaurant owners report starting their foodservice careers in entry-level positions, demonstrating the great potential the industry offers employees once they get their foot in the door,” continued Komarinski. “ACF’s industry stackable credentials help individuals design a plan to achieve their culinary goals and dreams.”

The new CFC® and CFPC® certifications join ACF’s existing, progressive credentials that enable foodservice professionals to certify their skill, knowledge and professionalism at each stage of their careers. ACF is committed to supporting the advancement of cooks, chefs and the industry at large through continuing education opportunities that include certification, apprenticeships and program accreditation.

For more information on ACF Certification, visit www.acfchefs.org/ACF/Certify.

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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. Find ACF on Facebook, Instagram and Twitter.