

If a program has had an on-site visit the Accrediting Commission will take action at its next scheduled meeting. Programs can receive an Initial Grant of 3 or 5 years; or a renewal grant of 3, 5 or 7 years. Programs that receive 7 year grants of accreditation and had no areas of non-compliance listed on the evaluation team report will receive an "Exemplary status" and identified on the ACF website with an exemplary seal. The following lists are compiled to identify programs that have gone through the ACFEF Accreditation process in Fall 2014. The listing is in alphabetical order and are identified as Initial or Renewal, Conditional or Withheld. ACFEF Accrediting Commission met on January 18-20, 2015 and the following action was taken:

Programs granted Initial Accreditation

Art Institute of Raleigh Durham

AAS Degree in Culinary Arts
 AAS Degree in Baking and Pastry
 Certificate in Culinary Management
 Certificate in Baking and Pastry

Bates Technical College

Associate of Technical Degree- Culinary Arts
 Certificate of Competency: Culinary Arts Line Cook

Brookdale Community College

AAS Degree in Culinary
 Arts Certificate in Culinary Arts
 Certificate in Baking and Pastry

Culinary of Virginia College- Baton Rouge

Diploma in Culinary Arts

Culinary of Virginia College- Greensboro

Diploma in Culinary Arts

Guam Community College

AAS Degree in Culinary Arts

Le Cordon Bleu – Austin

AAS Degree in LCB Culinary Arts
 Certificate in LCB Culinary Arts
 Certificate in LCB Patisserie and Baking

Pellissippi State Community College

AAS Degree in Business and Culinary Arts

South Louisiana Community College

AAS Degree in Culinary Arts

Stratford University, Baltimore Campus

AAS Degree in Culinary Arts
 AAS Degree in Baking and Pastry
 Professional Cooking Certificate

University of New Hampshire

AAS Degree in Culinary Arts and Nutrition

Virginia Western Community College

AAS Degree in Culinary Career Studies
 Certificate in Culinary Arts

Programs granted Renewal Accreditation

Auguste Escoffier School of Culinary Arts

** Exemplary**

Diploma in Culinary Arts

College of Coastal Georgia

AA Degree in Advanced Culinary
 Arts Certificate of Achievement in Culinary Arts

Culinary Institute of the Carolinas at Greenville Technical College

** Exemplary**

AAS Degree in Culinary Arts Technology

Delaware Technical and Community College

** Exemplary**

AAS Degree in Culinary Arts

Dorsey Culinary Academy

Exemplary

Dorsey School Culinary Arts Certificate

First Coast Technical College

Certificate of Culinary Operations

L'Cole Culinaire

AOS Degree in Culinary Arts

Le Cordon Bleu- Orlando

AAS Degree in LCB Culinary Arts
 AAS Degree in LCB Patisserie and Baking
 Diploma in LCB Culinary Arts
 Diploma in LCB Patisserie and Baking

Midwest Culinary Institute at Cincinnati State

**** Exemplary****

AAB Degree in Culinary Arts Technology

Monroe College

AAS Degree in Culinary Arts

AAS Degree in Baking and Pastry

South Louisiana Community College

Diploma in Culinary Arts

The Pennsylvania School of Culinary Arts at YTI

**** Exemplary****

SB Degree in Culinary Arts- Restaurant Management

Diploma in Baking and Pastry

Wor-Wic Community College

AAS Degree in Culinary Arts Certificate in Culinary Arts

Programs granted conditional status at the July 2014-ACFEF Accrediting Commission Meeting

ACFEF Accrediting Commission Policies and Procedures:

CONDITIONAL STATUS: A program that has areas of non-compliance and has not appropriately responded will be placed under a conditional status. Since accreditation requires substantial compliance with the ACFEFAC STANDARDS, it may be granted initially, extended, or renewed with certain deficiencies noted which the program is obligated to correct or remedy. The program will have communicated in their program response to the visiting team report, that they will bring non-compliant standards into compliance by the time established by the Commission or by the next Commission meeting.

160495 Le Cordon Bleu Orlando

Program Coordinators:Michelle Noble, Kathleen Vossenber, Andrea Zelen

President of the Institution: Lamar Farr

Programs Offered: AAS Degree in LCB Culinary Arts, AAS Degree in LCB Patisserie and Baking, Diploma in LCB Culinary Arts, Diploma in LCB Patisserie and Baking

Current number of students: 718 Fulltime, 0 Part-time

Current number of faculty: 26 Fulltime, 13 Part-time

List of non-compliance issues:

1.6 The program must exhibit evidence of meeting the required competencies as specified in the ACFEF Required Knowledge and Competencies for Associate Degree Programs or for Certificate/Diploma Programs, and shall be ongoing and of sufficient time to result in a degree or certificate/diploma

4.4 The program faculty must show evidence of professional growth on an annual basis in the technical areas for which they have teaching responsibilities

6.3 *The kitchen/laboratory facilities reflect safe and sanitary conditions*

A motion for a 6 month conditional, 3 year renewal grant of accreditation to expire on December 31, 2017 was made and approved by unanimous consent.

School must show documentation of: 4.4 with evidence of continuing education for instructors in their technical area.

221265- Southwest Tennessee Community College

Program Director: Steven Leake

President of the Institution: Dr. Essex

Programs Offered: AAS Degree in Hospitality Management- Culinary Arts Concentration program

Current number of students: 27 Full-time, 26 Part time

Current number of faculty: 3 Full-time, 0 Part time

List of non-compliance issues:

4.7 Support services and personnel are provided to meet the needs of the program and to facilitate the work of the culinary faculty

5.4 There are well-defined, verifiable, and consistent outcome measurement strategies utilized in the grading procedures in both lecture and lab courses.

5.6.1 Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Material Safety Data Sheets (MSDS) are available in each of the laboratories and are reflective of current inventory.

6.3 The kitchen/laboratory facilities reflect safe and sanitary conditions.

A motion for a 3 month conditional, 3 year initial grant of accreditation to expire on December 31, 2017 was made and approved by unanimous consent.

School must show evidence of hired support personnel or explanation of why not hired. Provide examples of grading rubrics from 2 additional techniques and evidence of implementation. Provide photos of completed cubical reconstruction.

221454 Northwest Arkansas Community College

Program Director: Dede Hamm

President of the Institution:

Programs Offered: AAS Degree in Culinary Arts, Technical Certificate in Culinary Arts, Technical Certificate in Baking and Pastry

Current number of students: 75 Full-time, 0 Part time

Current number of faculty: Full-time, 5 Part time

List of non-compliance issues:

1.6 The program must exhibit evidence of meeting the required competencies as specified in the ACFEF Required Knowledge and Competencies for Associate Degree Programs or for Certificate/Diploma Programs, and shall be ongoing and of sufficient time to result in a degree or certificate/diploma.

3.2 The program coordinator is responsible for implementing ongoing assessment, planning, and evaluation critical to an effective educational program.

4.6 Resource people from various disciplines, community agencies, or other organizations may be used as guest lecturers, consultants, and discussion leaders. However, they may not substitute for adequate faculty staffing in a program.

5.6.2 Students are trained in the proper use of laboratory equipment with documentation/evidence of this training kept on file and available for review. (Equipment Safety Check Sheet)

5.11 In the case of an externship, internship, co-op, or apprenticeship training program, the relationship between the postsecondary institution and an outside food service establishment must include a written agreement which meets the objectives of the total program. Materials on file should include documented and signed training agreements, employer evaluation(s) of students, instructor evaluation(s) of students, and students' evaluations of work stations and experience.

6.4 The faculty, staff, and students are trained in the institutional policy for first aid and emergency services.

7.1 There is an established and documented method for improving retention of students in the program.

8.3 There is a process by which the collected data is assessed by all constituents involved in the program.

A motion for a 6 month conditional, 3 year initial grant of accreditation to expire on December 31, 2017 was made and approved by unanimous consent.

The commission requires that the following written and evidenced documents be received by June 20, 2015. The following areas of non-compliance requiring additional documentation are as listed: Completed Equipment Safety Checklist (dated/student signed/instructor signed), Completed internship paperwork, Completed Employer Survey.

183011- The Art Institute of Tampa

Program Director: Clyde Tanner

Programs Offered: AA Degree in Culinary Arts, BA Degree in Culinary Management, AAS Degree in Baking and Pastry

Current number of students: 186 Full-time, 0 Part-time

Current number of faculty: 6 Full-time, 5 Part-time

List of non-compliance issues:

3.3.1 The members of the Advisory Committee include a variety of representatives from the hospitality industry (institutional food service, restaurants, clubs, hotels, allied food service businesses or education) and must include current students and/or recent graduates of the program.

5.6 The kitchen/laboratory experiences reflect high standards of professional personal appearance by the instructors and students to ensure sanitation and safety policies are being met.

5.7 If part of the curriculum requires a lab/kitchen experience in which a student is supervised by other than program faculty, there should be a training agreement and plan as well as evidence on file that the supervisor is qualified according to Standard 4.1.1.

5.11 In the case of an externship, internship, co-op, or apprenticeship training program, the relationship between the postsecondary institution and an outside food service establishment must include a written agreement which meets the objectives of the total program. Materials on file should include documented and signed training agreements, employer evaluation(s) of students, instructor evaluation(s) of students, and students' evaluations of work stations and experience.

6.3 The kitchen/laboratory facilities reflect safe and sanitary conditions.

A motion for a 3 month conditional, 3 year renewal grant of accreditation to expire on December 31, 2017 was made and approved by unanimous consent. Chef Komarinski abstained from voting.

The commission requires that the following written and evidenced documents be received by April 20, 2015. The following areas of non-compliance requiring additional documentation are as listed. Provide documentation of completed daily kitchen checklists showing tasks necessary to ensure sanitation standards are met.

140388 Alaska Culinary Academy

Program Director: Elizabeth Johnston, CEPC, CCE

Programs Offered: Professional Cooking and Baking Certificate

Current number of students: 24 Full-time, 0 Part time

Current number of faculty: 3 Full-time, 0 Part time

List of non-compliance issues:

4.4 The program faculty must show evidence of professional growth on an annual basis in the technical areas for which they have teaching responsibilities.

A motion for a 3 month conditional, 5 year renewal grant of accreditation to expire on December 31, 2019 was made and approved by unanimous consent.

The commission requires that the following written and evidenced documents be received by April 20, 2015. The following areas of non-compliance requiring additional documentation are as listed. Provide documentation showing professional development activities for all fulltime instructors.

249730- University of Alaska- Anchorage

Program Director: Tim Doebler and Amy Green

Programs Offered: AAS Degree in Culinary Arts

Current number of students: 50 Full-time, 0 Part time

Current number of faculty: 5 Full-time, 4 Part time

List of non- compliance issues:

1.6 The program must exhibit evidence of meeting the required competencies as specified in the ACEF Required Knowledge and Competencies for Associate Degree Programs or for Certificate/Diploma Programs, and shall be ongoing and of sufficient time to result in a degree or certificate/diploma.

3.3 The program shall have an advisory committee (Board of Directors, Apprenticeship committee, Steering Committee) whose meetings are scheduled on a regular basis with a minimum of two meetings each year to advise the program and make recommendations as needed. Written agendas and minutes which include attendance are available to document this activity.

4.4 The program faculty must show evidence of professional growth on an annual basis in the technical areas for which they have teaching responsibilities.

4.5 The program faculty must show evidence of professional growth on an annual basis in the area of instructional skills.

5.6 The kitchen/laboratory experiences reflect high standards of professional personal appearance by the instructors and students to ensure sanitation and safety policies are being met.

5.11 In the case of an externship, internship, co-op, or apprenticeship training program, the relationship between the postsecondary institution and an outside food service establishment must include a written agreement which meets the objectives of the total program. Materials on file should include documented and signed training agreements, employer evaluation(s) of students, instructor evaluation(s) of students, and students' evaluations of work stations and experience.

A motion for a 3 month conditional, 3 year initial grant of accreditation to expire on December 31, 2017 was made and approved by unanimous consent. The commission requires that the following written and evidenced documents be received by April 18, 2015. The following areas of non-compliance requiring additional documentation are as listed. Copies of completed Equipment Safety Check Sheets, Copies of completed internship forms.

164550 Gulf Coast State College

Program Director: Denise Crider

Programs Offered: AAS Degree in Culinary Management

Current number of students: 89 Full-time, 0 Part time

Current number of faculty: 3 Full-time, 0 Part time

List of non- compliance issues:

3.2 The program coordinator is responsible for implementing ongoing assessment, planning, and evaluation critical to an effective educational program.

3.2.1 The program coordinator shall monitor compliance with the ACEF Accrediting Commission Standards.

4.3 There is evidence of participation and attendance at regularly scheduled faculty meetings. Minutes of these meetings are available for review.

5.1.1 Units of instruction follow written outlines and syllabi which clearly state course description, measurable objectives, student activities, learning resources, time allotment, grading criteria, and student evaluation methods.

5.4 There are well-defined, verifiable, and consistent outcome measurement strategies utilized in the grading procedures in both lecture and lab courses.

5.6 The kitchen/laboratory experiences reflect high standards of professional personal appearance by the instructors and students to ensure sanitation and safety policies are being met.

5.6.2 Students are trained in the proper use of laboratory equipment with documentation/evidence of this training kept on file and available for review. (Equipment Safety Check Sheet)

6.2 There shall be access to a resource center with adequate and accessible materials, in print or online, which supports the objectives of the program.

6.3 The kitchen/laboratory facilities reflect safe and sanitary conditions.

7.3 Students and graduates have access to files maintained by the program relating to their performance.

8.2.2 There is a documented and ongoing system for assessing validity of curriculum by students, faculty, recent graduates, employers and advisory committees.

8.4 The assessed data findings are used in program planning involving all constituents.

8.5 The plans developed, based on the assessment of data, are implemented for programmatic change.

A motion for a 2 month conditional, 3 year renewal grant of accreditation to expire on December 31, 2017 was made and approved by unanimous consent.

The commission requires that the following written and evidenced documents be received by March 18, 2015. The following areas of non-compliance requiring additional documentation are as listed. Syllabi need to reflect all competencies from both lecture and lab as indicated in Required Knowledge and Competencies.

The commission requires that the following written and evidenced documents be received by November 01, 2015 with the annual report. The following areas of non-compliance requiring additional documentation are as listed. Advisory Committee minutes from February and October 2015, Samples of 3 completed externship packets.

#22246 Navajo Technical College

Program Director: Robert Whitte

Programs Offered: AS Degree in Culinary Arts (renewal) Certificate in Culinary Arts (renewal) AAS Degree in Baking and Pastry (initial) Certificate in Baking and Pastry (initial)

Current number of students: 121 Full-time, Part time

Current number of faculty: 3 Full-time, 0 Part time

List of non-compliance issues:

3.3 The program shall have an advisory committee (Board of Directors, Apprenticeship committee, Steering Committee) whose meetings are scheduled on a regular basis with a minimum of two meetings each year to advise the program and make recommendations as needed. Written agendas and minutes which include attendance are available to document this activity.

3.3.1 The members of the Advisory Committee include a variety of representatives from the hospitality industry (institutional food service, restaurants, clubs, hotels, allied food service businesses or education) and must include current students and/or recent graduates of the program.

4.2 The faculty is adequate in number to implement the program of instruction and related activities effectively and to support the achievement of educational outcomes.

4.5 The program faculty must show evidence of professional growth on an annual basis in the area of instructional skills.

A motion for a 10 month conditional, 5 year initial and renewal grant of accreditation to expire on December 31, 2019 was made and approved by unanimous consent.

The commission requires that the following written and evidenced documents be received by November 20, 2015. The following areas of non-compliance requiring additional documentation are as listed. School must show proof that a second baking and pastry instructor has been hired.

#049178 Art Institute of Colorado

Program Director: Susan Ciriello

President of the Institution: James Caldwell

Programs Offered: AAS Degree in Culinary Arts

Current number of students: 77 Full-time, 63 Part time

Current number of faculty: 8 Full-time, 7 Part time

List of non-compliance issues:

1.6 The program must exhibit evidence of meeting the required competencies as specified in the ACFEF Required Knowledge and Competencies for Associate Degree Programs or for Certificate/Diploma Programs, and shall be ongoing and of sufficient time to result in a degree or certificate/diploma.

4.2 The faculty is adequate in number to implement the program of instruction and related activities effectively and to support the achievement of educational outcomes.

5.6.1 Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Material Safety Data Sheets (MSDS) are available in each of the laboratories and are reflective of current inventory.

5.6.2 Students are trained in the proper use of laboratory equipment with documentation/evidence of this training kept on file and available for review. (Equipment Safety Check Sheet)

6.1.4 All kitchen/laboratory experiences are in facilities that meet federal, state, and local codes and have sufficient and experienced personnel and adequate equipment.

A motion for a 3 month conditional, 3 year initial grant of accreditation to expire on December 31, 2017 was made and approved by unanimous consent.

The commission requires that the following written and evidenced documents be received by April 18, 2015. The following areas of non-compliance requiring additional documentation are as listed. Evidence of implementation of MSDS; picture of book location(s), copies/images of current forms, Completed equipment safety check sheets.

ACCREDITATION WITHHELD: A program has its accreditation withheld or denied when it is found to be in non-compliance with the *Standards*. When a grant of accreditation is denied, an applicant has the opportunity to present its case, including new evidence, in a fair and impartial hearing before the Commission. If the Commission upholds its original action of accreditation withheld, the program may then request an appeal. No accreditation action is considered to be final until after the institution has availed itself of all due process of the Appeals Procedures (Section VIII).

048704 Santa Barbara City College

Program Director: Randy Bublitz

Programs Offered: AS Degree in Culinary Arts, Certificate of Achievement in Culinary Arts

Current number of students: 122 Full-time, 32 Part time

Current number of faculty: 3 Full-time, 11 Part time

List of non-compliance issues:

- 3.2.1 The program coordinator shall monitor compliance with the ACFEF Accrediting Commission Standards.
- 4.5 The program faculty must show evidence of professional growth on an annual basis in the area of instructional skills.
- 5.1.2 Throughout the curriculum, opportunities are provided to strengthen the student's competence in communications, critical thinking, problem solving, leadership and human relation skills.
- 5.4 There are well-defined, verifiable, and consistent outcome measurement strategies utilized in the grading procedures in both lecture and lab courses.
- 5.4.1 Students are kept informed of their performance and progress in both lecture and lab classes.
- 5.6.1 Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Material Safety Data Sheets (MSDS) are available in each of the laboratories and are reflective of current inventory.
- 6.1 The facilities and equipment of the institution are adequate for the needs of the program.
- 6.3 The kitchen/laboratory facilities reflect safe and sanitary conditions.
- 6.4 The faculty, staff, and students are trained in the institutional policy for first aid and emergency services.
- 7.3 Students and graduates have access to files maintained by the program relating to their performance.
- 8.2.3 There is a documented and ongoing system for assessing and documenting graduate placements, student retention, and educational achievements for students, in verifiable and consistent ways, including employer surveys, graduate follow-up surveys, and job placement rates which indicate a majority of graduates are placed in their field of study following graduation.

After a lengthy and detailed discussion, a motion to withhold ACFEF accreditation was made. The motion was seconded and approved by unanimous consent.

The commission had already authorized a one year accreditation extension in 2013 which should have given sufficient time to prepare and ensure compliance to ACFEF standards. The standards found to be out of compliance are not new standards; therefore systems should have already been in place. In light of the ongoing areas of noncompliance, the Commission sees this as a lack of commitment to maintain ACFEF standards and expectations.

Actions required at this time:

- A letter must be sent to all current culinary student notifying them of the culinary program's withheld ACFEF Accreditation status.
- Remove statement on SBCC website and all publications indicating ACFEF Accreditation.

If the program wishes to resume ACFEF Accreditation status, the following actions must take place within one year:

- All changes proposed in the Program response letter must be implemented and must have documentation as evidence of compliance.
- A second visit with 2 evaluators must be scheduled.

ACCREDITATION DEFERRED: Deferral is not a negative action and does not initiate the appeals process. Specifically, when a program is measured against the *Standards* and either found not in substantial compliance, or if a program has projected actions which will bring the program in compliance but these actions have not yet been implemented, a program is given up to one year to prove to the Commission that the areas of non-compliance have in fact been eliminated. All materials may be submitted prior to the one-year time limit for deferral, and may be considered at the next scheduled Commission meeting.

There are two processes in which a Deferral may be invoked:

- School-initiated deferral
- Commission-initiated deferral

School-Initiated Deferral: Following an on-site visit, a program may request that action on its accreditation status be deferred for a period of up to one year. In the case of an existing program that is requesting a renewal grant of accreditation and has requested a deferral of action, the Commission may extend accreditation for same one-year period. At the end of the deferral period, the Commission decision will be to grant accreditation, withhold accreditation or revoke accreditation.

262718 Ivy Tech- East Chicago Campus

Program Director: Elida Abeyta

President of the Institution: Louis Gonzales

Programs Offered: AAS Degree in Hospitality Administration with a concentration in Culinary Arts, AAS Degree in Hospitality Administration with a concentration in Baking and Pastry

Current number of students: 93 Full-time, 55 Part time

Current number of faculty: 1 Full-time, 7 Part time

List of non- compliance issues:

3.2 The program coordinator is responsible for implementing ongoing assessment, planning, and evaluation critical to an effective educational program.

3.2.1 The program coordinator shall monitor compliance with the ACFEF Accrediting Commission Standards.

4.1 The faculty of the program is academically and professionally qualified.

4.1.1 The faculty has professional preparation relevant to their areas of responsibility, and has demonstrated and documented professional participation in those areas.

4.1.2 All full-time equivalent faculty in the technical phase of the program have credentials equivalent to any ACF certification at chef level. (CSC)

4.3 There is evidence of participation and attendance at regularly scheduled faculty meetings. Minutes of these meetings are available for review.

5.3 The program curriculum must include at least the required objectives as specified in the ACFEF Required Knowledge and Competencies for Associate Degree Programs or for Certificate/Diploma programs, and the number of hours allotted to each objective must be adequate for student competence.

6.1 The facilities and equipment of the institution are adequate for the needs of the program.

6.1.1 Classroom space is available to support the program objectives.

6.1.4 All kitchen/laboratory experiences are in facilities that meet federal, state, and local codes and have sufficient and experienced personnel and adequate equipment.

6.3 The kitchen/laboratory facilities reflect safe and sanitary conditions.

Ivy Tech- East Chicago sent the ACFEF a request for a School Initiated Deferral on December 17, 2014. The deferral will allow Ivy Tech –East Chicago to “make improvements, document changes, facility improvements, and necessary Curricula changes to the statewide Hospitality Committee”.

School was granted deferral.

262718 Ivy Tech- Michigan City Campus

Program Director: Terry Zych

President of the Institution: Thomas Snyder

Programs Offered: AAS Degree in Hospitality Administration with a concentration in Culinary Arts, AAS Degree in Hospitality Administration with a concentration in Baking and Pastry

Current number of students: 49 Full-time, 18 Part time

Current number of faculty: 1 Full-time, 8 Part time

List of non- compliance issues:

4.4 The program faculty must show evidence of professional growth on an annual basis in the technical areas for which they have teaching responsibilities.

4.5 The program faculty must show evidence of professional growth on an annual basis in the area of instructional skills.

5.3 The program curriculum must include at least the required objectives as specified in the ACFEF Required Knowledge and Competencies for Associate Degree Programs or for Certificate/Diploma programs, and the number of hours allotted to each objective must be adequate for student competence.

5.4 There are well-defined, verifiable, and consistent outcome measurement strategies utilized in the grading procedures in both lecture and lab courses.

5.6 The kitchen/laboratory experiences reflect high standards of professional personal appearance by the instructors and students to ensure sanitation and safety policies are being met.

6.1 The facilities and equipment of the institution are adequate for the needs of the program.

Ivy Tech- Michigan City sent the ACFEF a request for a School Initiated Deferral on December 18, 2014. The deferral will allow Ivy Tech – Michigan City to “aligning ACF competencies to course syllabi. Another factor in the request is the resignation of the Michigan City Hospitality Program Chair, Chef Terrance Zych, effective December 20, 2014. The hiring process is in motion to have a new program chair in place for the beginning of the Spring 2015 semester on January 12, 2015”.

School was granted deferral.