

Renton Technical College (048734)

3000 NE 4th St

Renton, WA 98056-4123

Non Compliance Issues: 3.08, 4.06, 4.10, 5.05, 5.06, 5.14, 6.07

School met all non-Compliance issues with program response.

AAS Degree in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

AAS-T Degree in Culinary Arts -Transfer

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.06 - The faculty is adequate in number to implement the program of instruction and related activities effectively and safely.

Commission's Requirements and Evidence to Bring into Compliance:

Replace "Demonstrators" with qualified part/full time instructors or lab technicians that are state certified.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.10 - Support services and personnel are provided to meet the needs of the program and to facilitate the work of the culinary faculty.

Commission's Requirements and Evidence to Bring into Compliance:

Replace "Demonstrators" with qualified part/full time instructors or lab technicians that are state certified.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.05 - There is a rationale for the organization of the curriculum.

Commission's Requirements and Evidence to Bring into Compliance:

Separate catering/ food service production from education. Show the educational component of the curriculum is separate from catering.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.06 - Course requirements are organized and sequenced so that knowledge and skills are developed progressively throughout the program.

Commission's Requirements and Evidence to Bring into Compliance:

Show the educational component of the curriculum is separate from catering. Must be two separate entities.

The Art Institute of Colorado (049178)

675 S Broadway

Denver, CO 80209-4003

Non Compliance Issues: 3.06, 5.15, 5.16, 6.01

School met all non-Compliance issues with program response.

AAS Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

AAS Degree in Baking and Pastry

A motion for a 5-year new approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

BA Degree in Culinary Management

A motion for a 5-year new approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

BA Degree in Food and Beverage Management

A motion for a 5-year new approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTCONDITIONAL6MO

The International Culinary School At the Art Institute of Houston (079967)

4140 Southwest Fwy

Houston, TX 77027-7311

Non Compliance Issues: 5.15, 6.01, 6.07

AAS Degree in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

AAS Degree in Baking and Pastry

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

BS Degree in Culinary Management

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Diploma in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Diploma in Baking & Pastry

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Please provide evidence of student backpacks stored outside of lab. The supporting documents shows backpacks stored above and below sheet pans and a wrapped bowl of possible food product. Backpacks should be stored outside the production kitchen.

RPOSTAPPROVED5

The International Culinary School At the Art Institute of Phoenix (114582)
2233 W Dunlap Ave
Phoenix, AZ 85021-2859

Non Compliance Issues: NA

AAS Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

AAS Degree in Baking and Pastry

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

BA Degree in Culinary Management

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED7EXMP

SUNY - Delhi College of Technology (128117)
2 Main Street, Alumni Hall
Delhi, NY 13753

Non Compliance Issues: NA

AAS Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2024 was made, seconded and approved by unanimous consent.

RPOSTCONDITIONAL6MO

Indiana County Technology Center (155660)
441 Hamill Rd
Indiana, PA 15701-1465

Non Compliance Issues: 5.02, 5.06, 5.08, 5.09, 5.11, 5.14, 5.15, 5.16

Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.02 - Course description and units of instruction follow syllabi and lesson plans which clearly state measurable objectives, student activities, learning resources, time allotment, grading criteria and student evaluation methods.

Commission's Requirements and Evidence to Bring into Compliance:

Have new instructor begin to work on complete course curriculum writing that includes:

- evaluation methods/Rubrics (used)
- laboratory or classroom policies
- schedule of materials to be covered

Site Visit Summary of Noncompliances

ACFEF Standard: 5.06 - Course requirements are organized and sequenced so that knowledge and skills are developed progressively throughout the program.

Commission's Requirements and Evidence to Bring into Compliance:

When creating curriculum teach and state on lesson plan order of tasks.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.08 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skill Competencies", which are designed to include both hands-on and theoretical culinary instruction.

Commission's Requirements and Evidence to Bring into Compliance:

Have new educator rewrite curriculum to cover all RK&C.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.09 - Nutrition, Sanitation and Human Relations Management competency areas must meet the minimum number of contact hours as listed below: Secondary Programs: Minimum of 15 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 7 hours directed by an instructor. Post-Secondary Programs: Minimum of 30 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 15 hours directed by an instructor.

Commission's Requirements and Evidence to Bring into Compliance:

Need lessons created and assessment taking to prove lesson taught and knowledge gained.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - There are well-defined, verifiable, and consistent measurement strategies utilized in the grading procedures in both lecture and lab courses.

Commission's Requirements and Evidence to Bring into Compliance:

Need to create rubrics and implement the use of them.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.14 - The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Create and hold students to a Standard uniform policy

Site Visit Summary of Noncompliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Commission recommended a second visit to confirm clean up and verify cleaning schedule was implemented.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.16 - Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Safety Data Sheets (SDS) or Comparable International Guidelines are available in each of the lab and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:

Make a class project and create new and current SDS folders and have them hanging in the kitchen in a "Right to Know" holder.

RSECAPPROVED5

Center of Applied Technology - North (155896)

800 Stevenson Rd

Severn, MD 21144-2207

Non Compliance Issues: 1.04, 5.15, 6.05

School met all non-Compliance issues with program response.

Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Baking and Pastry

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Mid-Maine Technical Center (155935)

3 Brooklyn Ave

Waterville, ME 04901-5354

Non Compliance Issues: 5.14

School met all non-Compliance issues with program response.

Secondary Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2017 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Upper Cape Cod Regional Vocational Technical School (156033)

220 Sandwich Rd

Bourne, MA 02532-3310

Non Compliance Issues: 6.07

School met all non-Compliance issues with program response.

Secondary Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

NSECDEFERREDUPTO1YR

Capital Region BOCES Career and Technical School at Schoharie (157277)

174 State Route 30a

Schoharie, NY 12157-5200

Non Compliance Issues: 4.09, 5.14, 5.15, 5.16, 5.17

A motion for a -year grant of accreditation to expire on was made, seconded and approved by unanimous consent.

A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit photo documentation of the cleaned ice machine along with a schedule of future cleanings. Please submit copies of completed temperature logs for walkins and freezers.

RPOSTAPPROVED5

East Central College (157919)

1964 Prairie Dell Rd

Union, MO 63084-4344

Non Compliance Issues: 1.04, 5.02, 5.08, 5.09

School met all non-Compliance issues with program response.

AAS Degree in Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2021 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Salt Lake Community College- Miller Campus (159081)

9750 S 300 W

Sandy, UT 84070-3264

Non Compliance Issues: 3.06, 5.14, 6.05

School met all non-Compliance issues with program response.

AAS Degree in Culinary Arts

A motion for a 7-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Gulf Coast State College (164550)

5230 W Highway 98

Panama City, FL 32401-1041

Non Compliance Issues: 4.10

School met all non-Compliance issues with program response.

AS Degree in Culinary Management

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Bristol Plymouth Regional Technical High School (174377)

207 Hart St

Taunton, MA 02780-3715

Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTCONDITIONAL6MO

J. Sargeant Reynolds Community College (174379)

700 E Jackson St

School of Culinary Arts #ROOM 643

Tourism and Hospitality

Richmond, VA 23219-1543

Non Compliance Issues: 2.01, 3.05, 5.15

School met all non-Compliance issues with program response.

AAS Degree in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.05 - The program will have an Advisory Committee whose meetings are scheduled twice per year (one meeting per semester) to advise the program and respond to the employment needs of the industry. Written agendas and minutes which include members in attendance and are available to document this activity.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit the minutes/ documentation of the Fall 2017 Advisory meeting.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit completed temperature logs.

RSECAPPROVED5EXMP

Dauphin County Technical School (175660)

6001 Locust Ln

Harrisburg, PA 17109-5631

Non Compliance Issues: NA

Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED7EXMP

North Georgia Technical College Blairsville Campus (177403)

121 Meeks Ave

Blairsville, GA 30512-2983

Non Compliance Issues: NA

AAS Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Culinary Arts Diploma

A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

RSECAPPROVED5EXMP

Reading Muhlenberg Career & Technology Center (178759)

2615 Warren Rd

Attn: Mayricel (de Leon) Soriano

Reading, PA 19604-1021

Non Compliance Issues: NA

Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Baking and Pastry

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Tarrant County College (181325)

2100 Southeast Pkwy

Arlington, TX 76018-3144

Non Compliance Issues: 4.06, 5.14

School met all non-Compliance issues with program response.

AAS Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.14 - The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

RSECCONDITIONAL6MO

JM Tawes Technical & Career Center (181640)

7982 Tawes Campus Dr

Westover, MD 21871-3908

Non Compliance Issues: 3.04, 3.05, 3.07, 5.04, 5.15, 5.17, 5.16, 8.04

Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 6/30/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.05 - The program will have an Advisory Committee whose meetings are scheduled twice per year (one meeting per semester) to advise the program and respond to the employment needs of the industry. Written agendas and minutes which include members in attendance and are available to document this activity.

Commission's Requirements and Evidence to Bring into Compliance:

Commission would like to see advisory meeting minutes with recorded attendance of advisory members.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.17 - Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).

Commission's Requirements and Evidence to Bring into Compliance:

Please submit copies of completed and signed safety checklist for equipment.

RPOSTCONDITIONAL6MO

The International Culinary School At The Art Institute of Tampa (183011)
4401 N Himes Ave Ste 150
Tampa, FL 33614-7086

Non Compliance Issues: 4.07, 4.08, 6.07

AA Degree in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

BS Degree in Culinary Management

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

AA Degree in Baking and Pastry

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.07 - The program needs to have a standard number of full-time equivalent faculty based on the institutional requirements of the student / faculty ratio.

Commission's Requirements and Evidence to Bring into Compliance:

The reviewers felt the need for additional full time faculty was not addressed in your response. Please resubmit with some explanation of the lack of or addition of full time faculty.

RPOSTCONDITIONAL6MO

Dabney S. Lancaster Community College (194071)
1000 Dabney Dr
Clifton Forge, VA 24422-3310

Non Compliance Issues: 1.04, 5.02, 5.08, 5.09, 5.15, 5.16, 5.20, 8.05

AAS Degree in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2021 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2021 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 1.04 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skill Competencies", which are designed to include both hands-on and theoretical culinary instruction.

Commission's Requirements and Evidence to Bring into Compliance:

The commission would like to see all re-developed syllabi

Site Visit Summary of Noncompliances

ACFEF Standard: 5.02 - Course description and units of instruction follow syllabi and lesson plans which clearly state measurable objectives, student activities, learning resources, time allotment, grading criteria and student evaluation methods.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit HRI 190 and HRI 291 syllabi once revised

Site Visit Summary of Noncompliances

ACFEF Standard: 5.08 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skill Competencies", which are designed to include both hands-on and theoretical culinary instruction.

Commission's Requirements and Evidence to Bring into Compliance:

The commission would like to see all re-developed syllabi

Site Visit Summary of Noncompliances

ACFEF Standard: 5.16 - Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Safety Data Sheets (SDS) or Comparable International Guidelines are available in each of the lab and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit evidence of updated SDS sheets.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.20 - Externship, internship, co-op, or apprenticeship training program must include a written agreement which meets the objectives of the total program. Documentation on file must include documented and signed training agreements, employer evaluations of students, instructor evaluations of students, and students' evaluations of work stations and experience.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit course syllabus for Internship program.

Site Visit Summary of Noncompliances

ACFEF Standard: 8.05 - There is an ongoing system for assessing and documenting graduate placement (college, workforce, military), student retention, and educational achievements for students, in verifiable and consistent ways, including employer surveys, graduate follow-up surveys, and job placement rates.

Commission's Requirements and Evidence to Bring into Compliance:

Please show evidence of compliance: Student Handbook, completed graduate survey and hyperlink

RSECAPPROVED5

Jordan Vocational High School (201356)

3200 Howard Ave

Columbus, GA 31904-7857

Non Compliance Issues: 3.06, 5.04, 5.15, 5.16, 8.05

School met all non-Compliance issues with program response.

A motion for a -year grant of accreditation to expire on was made, seconded and approved by unanimous consent.

A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

RPOSTCONDITIONAL6MO

Bates Technical College (205825)

1101 Yakima Ave

Tacoma, WA 98405-4895

Non Compliance Issues: 5.14, 5.15, 6.01, 6.07

School met all non-Compliance issues with program response.

Associate of Technology Degree: Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Certificate of Competency: Culinary Arts Line Cook

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 6.01 - The facilities and equipment of the institution are adequate for the needs of the program.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit documentation showing completion of repairs and/ or installation of new equipment;

Walk in cooler floor

Freezer condensing units

Hand sink

Ovens in bakery

RSECCONDITIONAL6MO

Butler County Area Vocational-Technical School (214503)

210 Campus Ln

Butler, PA 16001-2664

Non Compliance Issues: 3.03, 4.03, 4.09, 5.02, 5.05, 5.06, 6.07, 8.05

Culinary Arts

A motion for a 5-year conditional grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.03 - The Program Coordinator is responsible for ongoing assessment, planning, implementation and evaluation critical to an effective educational program.

Commission's Requirements and Evidence to Bring into Compliance:

Statistical data need to be gathered and planning documents need to be developed and implemented to be used as an evaluation for the effectiveness of the program. Send to the ACF national office NOCTI results, student numbers of enrollment and detailed weekly planning sheets .

Site Visit Summary of Noncompliances

ACFEF Standard: 4.03 - The faculty has professional preparation relevant to their areas of responsibility, and has demonstrated and documented professional participation in those areas.

Commission's Requirements and Evidence to Bring into Compliance:

Commission would like to see what continuing education has been completed or currently taken . Send certificates of completion or proof of enrollment along with lunch and learn topics.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.09 - The program faculty must show evidence of professional growth on an annual basis in the area of instructional and technical skills.

Commission's Requirements and Evidence to Bring into Compliance:

Commission would like to see what continuing education has been completed or currently taken . Send certificates of completion or proof of enrollment along with lunch and learn topics.

Site Visit Summary of Noncompliances

ACFEF Standard: 8.05 - There is an ongoing system for assessing and documenting graduate placement (college, workforce, military), student retention, and educational achievements for students, in verifiable and consistent ways, including employer surveys, graduate follow-up surveys, and job placement rates.

Commission's Requirements and Evidence to Bring into Compliance:

Develop and submit evaluation surveys that demonstrate student retention and educational achievements for student as well as placement.

RPOSTAPPROVED5

Southwest Tennessee Community College (221265)

5983 Macon Cv

Memphis, TN 38134-7642

Non Compliance Issues: 3.05, 3.08, 4.03, 5.14, 5.15, 6.05

School met all non-Compliance issues with program response.

AAS Hospitality Management- Culinary Arts Concentration Program

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Northwest Arkansas Community College (221454)

801 SE 8th St

Bentonville, AR 72712-6409

Non Compliance Issues: 5.14, 5.15, 5.16, 5.20, 8.02

School met all non-Compliance issues with program response.

Associate of Applied Science- Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Technical Certificate - Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Technical Certificate - Baking & Pastry Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.16 - Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Safety Data Sheets (SDS) or Comparable International Guidelines are available in each of the lab and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.20 - Externship, internship, co-op, or apprenticeship training program must include a written agreement which meets the objectives of the total program. Documentation on file must include documented and signed training agreements, employer evaluations of students, instructor evaluations of students, and students' evaluations of work stations and experience.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 8.02 - There is a process for collecting programmatic assessment data from a variety of sources.

Commission's Requirements and Evidence to Bring into Compliance:

RSECAPPROVED5

Guam Community College (221705)

PO Box 23069

Barrigada, GU 96921-3069

Non Compliance Issues: 5.02, 5.11, 5.15, 5.16, 5.17, 5.20, 6.07

AA Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.02 - Course description and units of instruction follow syllabi and lesson plans which clearly state measurable objectives, student activities, learning resources, time allotment, grading criteria and student evaluation methods.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - There are well-defined, verifiable, and consistent measurement strategies utilized in the grading procedures in both lecture and lab courses.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.16 - Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Safety Data Sheets (SDS) or Comparable International Guidelines are available in each of the lab and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.17 - Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.20 - Externship, internship, co-op, or apprenticeship training program must include a written agreement which meets the objectives of the total program. Documentation on file must include documented and signed training agreements, employer evaluations of students, instructor evaluations of students, and students' evaluations of work stations and experience.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 6.07 - United States Territory and International programs must meet or exceed safety and sanitation guidelines as established through the United States Department of Labor's Occupational Health and Safety Administration (OSHA) and United States FDA Food Code and / or guidelines established by International Government Agencies to monitor safety and sanitation.

Commission's Requirements and Evidence to Bring into Compliance:

RPOSTAPPROVED5

AAS Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

AAS Degree in Pastry Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Pellissippi State Community College- CI of TN at Knoxville (230074)

10915 Hardin Valley Rd

PO Box 22990

Knoxville, TN 37932-1412

Non Compliance Issues: NA

AAS Degree in Business and Culinary

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

The Art Institute of Raleigh-Durham (230817)

410 Blackwell St Ste 200

Durham, NC 27701-3986

Non Compliance Issues: NA

Certificate in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

Certificate in Baking and Pastry

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

AAS in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

BS Degree in Culinary Management

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

NPOSTAPPROVED3

Stark State College (236520)

6200 Frank Ave NW

Canton, OH 44720-7299

Non Compliance Issues: 6.07

School met all non-Compliance issues with program response.

AS in Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2020 was made, seconded and approved by unanimous consent.

NSECAPPROVED3

North Point High School (240518)

2500 Davis Rd

Waldorf, MD 20603-3857

Non Compliance Issues: 3.05, 3.06, 3.07

Secondary Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2020 was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.05 - The program will have an Advisory Committee whose meetings are scheduled twice per year (one meeting per semester) to advise the program and respond to the employment needs of the industry. Written agendas and minutes which include members in attendance and are available to document this activity.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 3.06 - Members of the Advisory Committee include a variety of representatives from the hospitality industry (institutional foodservice, restaurants, clubs, hotels, allied foodservice businesses or education) and must include a current student or recent graduate of the program.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 3.07 - The Advisory Committee assists to ensure the program responds to the needs of the industry, including job skills, equipment and continues to meet the ACFEF Standards.

Commission's Requirements and Evidence to Bring into Compliance:

RSECCONDITIONAL6MO

Charles Drew High School (242518)

6237 Garden Walk Blvd

Clayton County Public Schools

Riverdale, GA 30274-2612

Non Compliance Issues: 3.05, 3.06, 3.07, 4.06, 5.02, 5.07, 5.08, 5.11, 5.14, 5.15, 5.16, 5.17

A motion for a -year grant of accreditation to expire on was made, seconded and approved by unanimous consent.

A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.07 - The allocation of credit for lecture and lab hours is consistent with the expectation of the institution.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit a class list and picture of student wearing the uniforms that meet ACFEF uniform standards.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.08 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skill Competencies", which are designed to include both hands-on and theoretical culinary instruction.

Commission's Requirements and Evidence to Bring into Compliance:

Provide documentation including the visiting Chef's name, dates of visit, and what was demonstrated.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - There are well-defined, verifiable, and consistent measurement strategies utilized in the grading procedures in both lecture and lab courses.

Commission's Requirements and Evidence to Bring into Compliance:

Provide copies of developed rubrics that have been completed as an assesment of student's job tasks.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.14 - The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit a class list and picture of student wearing the uniforms that meet ACFEF uniform standards.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Send photo documentation addressing all safety and sanitation issues that were noted by the visiting team.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.16 - Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Safety Data Sheets (SDS) or Comparable International Guidelines are available in each of the lab and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:

Submit photos of SDS notebook and examples of the content.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.17 - Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).

Commission's Requirements and Evidence to Bring into Compliance:

Commission would like to see examples of signed/ completed equipment safety checklist.

Charles Drew High School (242518)

6237 Garden Walk Blvd

Clayton County Public Schools

Riverdale, GA 30274-2612

Non Compliance Issues: 6.01, 7.03, 8.01, 8.02

A motion for a -year grant of accreditation to expire on was made, seconded and approved by unanimous consent.

A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

ACFEF Standard: 8.01 - The program is involved in an ongoing process of assessing its effectiveness.

Commission's Requirements and Evidence to Bring into Compliance:

Develop and submit completed Student graduate surveys and provide the commission with data that includes program competition, employment, employer feedback and student comments.

Site Visit Summary of Noncompliances

ACFEF Standard: 8.02 - There is a process for collecting programmatic assessment data from a variety of sources.

Commission's Requirements and Evidence to Bring into Compliance:

Develop and submit completed Student graduate surveys and provide the commission with data that includes program competition, employment, employer feedback and student comments.

RSECAPPROVED5

University of Alaska-Anchorage (249730)

3211 Providence Dr

Cuddy Hall

Anchorage, AK 99508-4614

Non Compliance Issues: NA

AAS Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2022 was made, seconded and approved by unanimous consent.

NPOSTAPPROVED3

Southern Crescent Technical College (262214)

501 Varsity Rd

Attn: Chef Patrick Boutier

Griffin, GA 30223-2042

Non Compliance Issues: NA

Culinary Arts Diploma

A motion for a 3-year approved grant of accreditation to expire on 12/31/2020 was made, seconded and approved by unanimous consent.

AAS Degree in Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2020 was made, seconded and approved by unanimous consent.