

Hocking College (048728)

3301 Hocking Pkwy

Nelsonville, OH 45764-9582

Non Compliance Issues: 3.03, 3.04, 5.05, 5.07, 5.12

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: 3.03 - There is evidence of continuing financial support commensurate with the resources of the institution and appropriate to the needs of the program.

Commission's Requirements and Evidence to Bring into Compliance:

Administration needs to be more transparent with budgets in particular where outside funds are being used that were raised by students and faculty for student activities example Knowledge Bowl or Students teams. Yet are not trackable after being submitted to the finance office. These funds apparently are never used for the intended purpose for student events.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.04 - Instructors have a balance of teaching, lab coordination and administrative responsibilities to resulting in an effective educational program.

Commission's Requirements and Evidence to Bring into Compliance:

Each section of lab should be taught by a separate instructor in a separate lab

Site Visit Summary of Noncompliances

ACFEF Standard: 5.05 - There is a rationale for the organization of the curriculum and the course requirements for the program. The 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:

Return lab classes to their previous time allotments to adequately cover and complete all SLO's and ACFE AC RK and SC's.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.07 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF “Required Knowledge and Skills Competencies,” which are designed to include both hands-on and theoretical culinary instruction. Nutrition, sanitation and supervisory 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:

The program must submit the following videos prior to the commission voting on a grant of accreditation.

- One video of lab instruction
- Two videos of lecture instruction
- Must be three different instructors
- Must be submitted to the ACFEF AC national office to be viewed by the commission prior to voting on the next grants of accreditation for these programs.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.12 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

- Immediately address black mold issues
 - Immediately address rust issues
 - Immediately address rusted equipment
 - Immediately address tripping hazard in the produce cooler
 - Immediately address hood fans in main kitchen
 - Immediately address Commissary Cooler fuzz and dust all over ceiling. Clean fans more regularly.
 - Recommend shuttering this kitchen immediately to all instruction based endeavors.
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RPOSTAPPROVED5

Renton Technical College (048734)

3000 NE 4th St

Renton, WA 98056-4123

Non Compliance Issues: 5.11, 6.01, 6.04, 7.02

School met all non-Compliance issues with program response.

Associate Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2027 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 12/31/2027 was made, seconded and approved by unanimous consent.

Associate Degree in Culinary Arts -Transfer

A motion for a 5-year approved grant of accreditation to expire on 12/31/2027 was made, seconded and approved by unanimous consent.

San Jacinto College- North Campus (069438)
5800 Uvalde Rd
Houston, TX 77049-4513

Non Compliance Issues: 5.11, 5.13, 6.01, 6.04

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

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

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - The lab and dining facilities have a uniform policy that reflects high standards of professional appearance by instructors and students to ensure that sanitation and safety policies are being met per state and/or local food service regulations. The lab uniform policy must include at a minimum the following requirements: chef coat and pants, protective shoes, head cover with restrained hair, and no jewelry except plain band.

Commission's Requirements and Evidence to Bring into Compliance:

The commission would like photos of students in required ACFEF AC uniform and samples of student signed uniform policies.

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 provide the following evidence of compliance:
1. Photos of proper storage of student acillary items (books/ knife kits) away from food contact surfaces.
 2. Photos of proper labeling and dating in all storage areas.
 3. Copies of lesson plans for the documented demonstration of preparing sanitizer solution, testing the sanitizer solution and samples of student signed safety logs including the activity.

Site Visit Summary of Noncompliances

ACFEF Standard: 6.04 - ACFEF accredited programs must meet safety and sanitation guidelines as established through federal, state and local codes. International programs meet their country, province and/or local food safety and sanitation policies and guidelines.

Commission's Requirements and Evidence to Bring into Compliance:

Please provide copies of completed temperature logs for small refrigerators that were not being monitored at the time of the visit and lessons plans where FIFO and other labeling and dating lessons are being taught.

Dorchester Career and Technology Center (091421)
2465 Cambridge Beltway
Cambridge, MD 21613-3680

Non Compliance Issues: 3.02, 4.08, 5.02, 5.07, 5.11, 6.01, 6.04, 6.06, 7.09, 8.03, 8.04

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.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.08 - There is evidence of participation and attendance at regularly scheduled faculty meetings. Meeting minutes are available for review.

Commission's Requirements and Evidence to Bring into Compliance:

If minutes are not kept by school administration, please submit either an agenda or notes from faculty meetings.

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:

Committee would like lesson plans to be rewritten to include:

1. Objectives
2. Grading or Lab Rubric
3. Learning Materials (handouts, video references, books, etc)
4. Knowledge and Skills to be learned during lesson

Site Visit Summary of Noncompliances

ACFEF Standard: 5.07 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skills Competencies," which are designed to include both hands-on and theoretical culinary instruction. Nutrition, sanitation and supervisory 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:

New set of ACFEF AC Secondary Required Knowledge and Skills Competencies needs to be filled out completely and resubmitted for review.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - The lab and dining facilities have a uniform policy that reflects high standards of professional appearance by instructors and students to ensure that sanitation and safety policies are being met per state and/or local food service regulations. The lab uniform policy must include at a minimum the following requirements: chef coat and pants, protective shoes, head cover with restrained hair, and no jewelry except plain band.

Commission's Requirements and Evidence to Bring into Compliance:

Committee is requesting photos of students in proper ACEF AC required uniform.

Site Visit Summary of Noncompliances

ACEF Standard: 7.09 - There is a published grievance procedure that students may use to address concerns and needs.

Commission's Requirements and Evidence to Bring into Compliance:

Please provide either county or school link to the student grievance policy.

Site Visit Summary of Noncompliances

ACEF Standard: 8.03 - There is an ongoing and documented system for assessing validity of curriculum by students, faculty and advisory committee.

Commission's Requirements and Evidence to Bring into Compliance:

Committee would like an explanation how the data collected influences your curriculum.

RPOSTAPPROVED7EXMP

Joliet Junior College, City Center Campus, Culinary Arts Management Department (109228)

235 N Chicago St

Joliet, IL 60432-4016

Non Compliance Issues: NA

Associate Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED7EXMP

Pennsylvania College of Technology (153139)

1 College Ave

Williamsport, PA 17701-5799

Non Compliance Issues: NA

Asasociate Degree in Culinary Arts Technology

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

Associate Degree in Baking and Pastry Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

Certificate in Culinary Applications

A motion for a 7-year approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

Certificate in Professional Baking

A motion for a 7-year approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

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

Non Compliance Issues: 5.12, 6.01, 6.04

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

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

Site Visit Summary of Noncompliances

ACFEF Standard: 6.04 - ACFEF accredited programs must meet safety and sanitation guidelines as established through federal, state and local codes. International programs meet their country, province and/or local food safety and sanitation policies and guidelines.

Commission's Requirements and Evidence to Bring into Compliance:

Commission is requesting a copy of updated health inspection addressing the non-compliance issues be submitted.

RPOSTAPPROVED7EXMP

Salt Lake Community College- Miller Campus (159081)
9750 S 300 W
Sandy, UT 84070-3264

Non Compliance Issues: NA

Associate Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED7EXMP

Ivy Tech Community College North Central (164555)
220 Dean Johnson Blvd
South Bend, IN 46601-3415

Non Compliance Issues: NA

AAS Degree in Hospitality Administration: Culinary Arts Specialty

A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2029 was made, seconded and approved by unanimous consent.

AAS Degree in Hospitality Administration: Baking and Pastry Specialty

A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2029 was made, seconded and approved by unanimous consent.

South Puget Sound Community College (164629)

2011 Mottman Rd SW

Attn: Kathryn Walton-Elliott

Olympia, WA 98512-6218

Non Compliance Issues: 4.04, 5.11, 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 6/30/2027 was made, seconded and approved by unanimous consent.

Wake Technical College (169149)

9101 Fayetteville Rd

Raleigh, NC 27603-5696

Non Compliance Issues: 5.13, 6.04

School met all non-Compliance issues with program response.

Associate Degree in Culinary Technology

A motion for a 5-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

Associate Degree in Baking and Pastry

A motion for a 5-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

Culinary Arts Certificate

A motion for a 5-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

Baking and Pastry Certificate

A motion for a 5-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

Institute of Technology Modesto (181275)

5737 Stoddard Rd

Modesto, CA 95356-9000

Non Compliance Issues: 6.01, 6.06

School met all non-Compliance issues with program response.

Culinary Arts Professional Diploma

A motion for a 5-year approved grant of accreditation to expire on 6/30/2027 was made, seconded and approved by unanimous consent.

Associate Degree in Culinary Arts Professional

A motion for a 5-year approved grant of accreditation to expire on 6/30/2027 was made, seconded and approved by unanimous consent.

Baking and Pastry Certificate

A motion for a 5-year approved grant of accreditation to expire on 6/30/2027 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED7EXMP

Tarrant County College (181325)
2100 Southeast Pkwy
Arlington, TX 76018-3144

Non Compliance Issues: NA

AAS Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

Baking and Pastry Certificate

A motion for a 7-year approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

Culinary Arts Certificate

A motion for a 7-year approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Jordan Vocational High School (201356)

3200 Howard Ave
Attn: Charles Avery
Columbus, GA 31904-7857

Non Compliance Issues: 1.02, 6.01, 8.01

School met all non-Compliance issues with program response.

Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2027 was made, seconded and approved by unanimous consent.

RPOSTCONDITIONAL6MO

Bates Technical College (205825)

1101 Yakima Ave
Tacoma, WA 98405-4895

Non Compliance Issues: 5.01, 5.02, 5.03, 5.08, 5.10, 5.11, 5.14, 5.17, 6.01, 6.04, 7.01, 7.02

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: 5.01 - The curriculum implements the program mission, goals and objectives.

Commission's Requirements and Evidence to Bring into Compliance:

Please write narrative and submit to National office as requested.

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:

Provide 3 examples of revised syllabi.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.08 - 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:

Please submit 5 revised rubrics that have been completed and signed by the student.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - The lab and dining facilities have a uniform policy that reflects high standards of professional appearance by instructors and students to ensure that sanitation and safety policies are being met per state and/or local food service regulations. The lab uniform policy must include at a minimum the following requirements: chef coat and pants, protective shoes, head cover with restrained hair, and no jewelry except plain band.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit 3 revised student uniform policies that has been signed by the student.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.14 - Students are trained on the proper use of all major kitchen equipment to include safety, sanitation and cleaning of each. An Equipment Safety Check Sheet is completed by each student to include student initials/signature, training date and instructor for each piece of major equipment and is retained in student file.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Noncompliances

ACFEF Standard: 5.17 - An 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: 7.01 - The following program information is accurate and publicly available: mission, goals, requirement for entrance, advancement requirements, descriptions of course, kitchen/lab experiences, withdrawal and refund of fees.

Commission's Requirements and Evidence to Bring into Compliance:

Send link to website containing requested information.

Site Visit Summary of Noncompliances

ACFEF Standard: 7.02 - Additional costs of the program beyond the basic fees of the institution are clearly stated (i.e liability insurance, facility use fees, transportation).

Commission's Requirements and Evidence to Bring into Compliance:

Send link to website containing requested information.

Bates Technical College (205825)

1101 Yakima Ave

Tacoma, WA 98405-4895

Non Compliance Issues: 8.02, 8.05

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: 8.02 - Postsecondary ONLY: There is a process for collecting programmatic assessment data from a variety of sources. The assessment data is verifiable and available for review, including graduate surveys and/or follow-up surveys, employer or advisory surveys, student graduation rates, job placement rates and ACF certification rates. Student achievement data (program outcomes) for all ACFEF-accredited programs must be publicly accessible on the program's web page as required by CHEA. Publicly accessible data includes student graduation rate, job placement rate, and ACF certification rate, and is defined as follows: 1. Graduation rate is the percentage of students who complete their program within 150% of the published time for the program. 2. Job placement rate is the percentage of students that are employed in their field of study within nine (9) months of graduation. 3. ACF certification rate is the percentage of students who receive ACF certification within one (1) year of program completion.

Commission's Requirements and Evidence to Bring into Compliance:

Send link to website containing requested information.

Site Visit Summary of Noncompliances

ACFEF Standard: 8.05 - 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:

Send link to website containing requested information.

RPOSTAPPROVED7EXMP

Keiser University Center for Culinary Arts - Sarasota (211083)

**6151 Lake Osprey Dr
Attn: Michael Moench
Sarasota, FL 34240-8419**

Non Compliance Issues: NA

Associate Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

Associate Degree Baking & Pastry

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

NSECAPPROVED3

Houston County Career Academy (214984)

**1311 Corder Rd
Warner Robins, GA 31088-7117**

Non Compliance Issues: NA

Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2025 was made, seconded and approved by unanimous consent.

East Valley Institute of Technology (219128)
1601 W Main St
Mesa, AZ 85201-6910

Non Compliance Issues: 3.02, 3.04, 3.05, 3.05, 4.09, 5.11, 5.12, 6.01

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

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

Site Visit Summary of Noncompliances

ACFEF Standard: 3.02 - There is an organizational chart showing the structure of the program.

Commission's Requirements and Evidence to Bring into Compliance:

Add culinary department to org chart and submit to National Office for review by Commission.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.04 - Instructors have a balance of teaching, lab coordination and administrative responsibilities to resulting in an effective educational program.

Commission's Requirements and Evidence to Bring into Compliance:

Submit narrative describing faculty have a balance of teaching, lab coordination, and administrative responsibilities to result an effective educational program.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.05 - The program will have an advisory committee that meets twice per year to advise the program and respond to the employment needs of the industry.

Commission's Requirements and Evidence to Bring into Compliance:

Submit meeting agenda to include thorough meeting minutes for at least 2 advisory board meetings.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.05 - The program will have an advisory committee that meets twice per year to advise the program and respond to the employment needs of the industry.

Commission's Requirements and Evidence to Bring into Compliance:

Submit a narrative describing that the program has a system in place to track and report results related to actionable follow-up from the advisory committee meetings.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.09 - 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:

Submit a narrative describing administrative support services and personnel that are provided to meet the needs of the program and to facilitate the work of the culinary faculty.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - The lab and dining facilities have a uniform policy that reflects high standards of professional appearance by instructors and students to ensure that sanitation and safety policies are being met per state and/or local food service regulations. The lab uniform policy must include at a minimum the following requirements: chef coat and pants, protective shoes, head cover with restrained hair, and no jewelry except plain band.

Commission's Requirements and Evidence to Bring into Compliance:

ACF Uniform Policy - The lab uniform policy must include at a minimum requirements: chef coat and long pants, non-absorbent, non-slip, close-toed shoes, head cover with restrained hair, apron and no jewelry except plain band.

Rewrite uniform policy to include the ACF minimum requirements. Have student sign uniform policy stating they understand and will adhere to the uniform policy.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.12 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Write narrative to include how East Valley High School will comply with stated narrative and documentation

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:

Replace missing ceiling tiles and clean ceiling. Send photos of replaced tiles to ACF National office for review by the Commission.

RPOSTAPPROVED7EXMP

Guam Community College (221705)

PO Box 23069

Culinary Department

Attn: Kennlyn Miranda

Barrigada, GU 96921-3069

Non Compliance Issues: NA

Associate Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

RPOSTCONDITIONAL6MO

Collin College (222992)

9700 Wade Blvd # A155

Preston Ridge Campus, Alumni Hall

Frisco, TX 75035-2117

Non Compliance Issues: 4.07, 5.02, 5.13, 5.14, 6.04, 6.06, 8.02, 8.04

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

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

Site Visit Summary of Noncompliances

ACFEF Standard: 4.07 - 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:

Please send or completed Professional Development Form with dates and classes taken and by whom.

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 send minutes from annual lesson plan meeting and copy of lesson plan.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.13 - 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 lab area and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:

Please send photos of SDS book location and evidence of classroom training.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.14 - Students are trained on the proper use of all major kitchen equipment to include safety, sanitation and cleaning of each. An Equipment Safety Check Sheet is completed by each student to include student initials/signature, training date and instructor for each piece of major equipment and is retained in student file.

Commission's Requirements and Evidence to Bring into Compliance:

Please send a completed/student signed Equipment Safety Checklist.

RPOSTAPPROVED5

Pellissippi State Community College (230074)

10915 Hardin Valley Rd

PO Box 22990

Knoxville, TN 37932-1412

Non Compliance Issues: 6.04

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 12/31/2027 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED7EXMP

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 7-year exemplary approved grant of accreditation to expire on 12/31/2029 was made, seconded and approved by unanimous consent.

RSECCONDITIONAL6MO

Fort Osage Career and Technology Center (251381)

2101 N Twyman Rd

Independence, MO 64058-3200

Non Compliance Issues: 3.05, 3.06, 4.07, 5.02, 5.07, 5.11, 5.13, 6.01, 6.04, 6.06, 8.05

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: 3.05 - The program will have an advisory committee that meets twice per year to advise the program and respond to the employment needs of the industry.

Commission's Requirements and Evidence to Bring into Compliance:

The institution has an advisory committee in place, there were not formal meetings last year. Individuals were contacted individually. The institution needs to conduct and submit minutes for two advisory committee meetings to the commission to become in compliance

Site Visit Summary of Noncompliances

ACFEF Standard: 3.06 - The advisory committee assists to ensure the program responds to the needs of the industry, including job skills and equipment, and continues to meet the ACFEF standards. The advisory committee membership consists of a variety of hospitality industry representatives and must include a current student or recent graduate of the program.

Commission's Requirements and Evidence to Bring into Compliance:

Submit to the commission a new roster of members (they should be in attendance at advisory committee members) to include current student(s), former student(s), health care and extended living facilities, clubs, restaurant, catering and related industry members from the area, all members of the committee must be actively involved in reviewing and advising program.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.07 - 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:

Take necessary technical updating annually. Send to commission new PDR with details on when where the subject and time on task for professional updating; after annual technical updating has been complete provide details to commission.

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:

Integrate Business Math Skills: (4) Determine labor costs and percentages to include employees meals, benefits, fixed and variable labor hours; (5) Define and describe a profit/loss statement and assess how it is used to determine profitability in the foodservice operation. Submit to the commission a narrative explaining how these areas have been integrated into the curriculum, submit lesson plans and student assessment for areas listed.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.07 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skills Competencies," which are designed to include both hands-on and theoretical culinary instruction. Nutrition, sanitation and supervisory 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:

Integrate Business Math Skills: (4) Determine labor costs and percentages to include employees meals, benefits, fixed and variable labor hours; (5) Define and describe a profit/loss statement and assess how it is used to determine profitability in the foodservice operation. Submit to the commission a narrative explaining how these areas have been integrated into the curriculum, submit lesson plans and student assessment for areas listed.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.11 - The lab and dining facilities have a uniform policy that reflects high standards of professional appearance by instructors and students to ensure that sanitation and safety policies are being met per state and/or local food service regulations. The lab uniform policy must include at a minimum the following requirements: chef coat and pants, protective shoes, head cover with restrained hair, and no jewelry except plain band.

Commission's Requirements and Evidence to Bring into Compliance:

Review and implement uniform standards on a daily basis. Provide the commission with pictured and documentation to commission on how the standards are being reviewed and implemented for both AM and PM class.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.13 - 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 lab area and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:

Audit and update the SDS books, making sure that each chemical product in the kitchen has an SDS sheet. We suggest two sheets per chemical in the case someone needs medical help one copy can be sent with them keeping the SDS binders in OSHA compliance. Submit to commission documentation of corrective action that brings SDS sheet and records into compliance.

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:

- A. Small wares (tongs, spoons, scoops, etc.) must be stored in a single direction, storage unit and drawers must be free of food particles, no items should be stored directly on the floor, chemicals and other contaminants must be stored and secured in a safe area (janitor's closet). Provide to the commission pictorial before and after shots of the various items that have gone through a corrective action plan to make the lab facilities up to standards taught in ServSafe.
- B. Non-operating walk-in freezer needs to have "out of order" signage and product removed/discarded. Racks, walls and floors need to be cleaned and sanitized. Freezer needs to be fixed to be in compliance with local health authority standards. Documentation needs to be provided to commission that freezer has been repaired and maintaining of temperature of 0f or below.
- C. Equipment can be removed from kitchen and documentation provided to commission OR HAACP plan can be developed and approved by the local Health authority. Approved documentation must be provided to the commission.
- D. Develop and implement curriculum supporting the use of preparation of sanitizer solution no more then 70f to the commission. Deliver to the commission a lesson on proper preparation and use of sanitizer solution throughout the kitchen.
- E. Documentation needs to be provided to the commission of a picture of janitors closet ceiling repaired or replaced and pictorial documentation of HVAC vents which have been cleaned.
- F. Deep clean all walls, floors, drains to remove built up grease, soils, dirt including under dishwasher, pipes behind cooking equipment, where floors meet walls, legs of benches and cooking equipment, floor drains and alike. Provide visuals for before and after cleaning to the commission as proof of entire lab cleaning.

Site Visit Summary of Noncompliances

ACFEF Standard: 6.04 - ACFEF accredited programs must meet safety and sanitation guidelines as established through federal, state and local codes. International programs meet their country, province and/or local food safety and sanitation policies and guidelines.

Commission's Requirements and Evidence to Bring into Compliance:

Repair or replace walk-in freezer so it will maintain a temperature of zero or below. Develop and implement a system that insures all refrigeration and freezer logs are available and recorded each class period and in between classes. Send to the commission proof that the freezer has been repaired and maintaining correct temperatures send proof of daily logs for both refrigeration and freezer temperatures are being recorded and an correctly logged.

Site Visit Summary of Noncompliances

ACFEF Standard: 6.06 - There is a written institutional policy for first aid, emergency services and student and faculty safety and security. The faculty, staff and students are trained in the institutional policy for first aid and emergency services.

Commission's Requirements and Evidence to Bring into Compliance:

Purchase and install an OSHA compliant first aid kit and process for it to be maintained. First aid kit must be visible and readily available in kitchen. Send to commission visual documentation of OSHA approved first aid kit in the kitchen both open and closed and a copy to the protocols which are established to maintain it to meet all OSHA regulations for kitchens.

Site Visit Summary of Noncompliances

ACFEF Standard: 8.05 - 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:

Report to the commission: How the program coordinator should be responsible for all phases of the effective education and outcomes required by RKC's however the program coordinator must put in the necessary work to plan, work the plan, assess the plan and make adjustment with the advise and consent of all stake holders

RSECAPPROVED5

Newton College and Career Academy (256647)

144 Ram Dr

Covington, GA 30014-1956

Non Compliance Issues: 3.02, 3.05, 3.06, 4.07, 5.02, 5.05, 5.07, 5.08, 5.11, 5.13, 5.14, 6.04

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 6/30/2027 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Newton College and Career Academy (256647)

144 Ram Dr

Covington, GA 30014-1956

Non Compliance Issues: 6.06, 8.01

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 6/30/2027 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Westerly High School (261093)

23 Ward Ave

Jamie Finkelstein

Secondary

Westerly, RI 02891-1972

Non Compliance Issues: 5.07

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 12/31/2027 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Gwynn Park High School (284162)

13800 Brandywine Rd

Brandywine, MD 20613-5802

Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2027 was made, seconded and approved by unanimous consent.

NPOSTDEFERREDUPTO1YR

Allegany College of Maryland (317392)

12401 Willowbrook Rd

Cumberland, MD 21502-2596

Non Compliance Issues: 3.03, 3.04, 4.05, 5.07, 5.14, 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: 3.03 - There is evidence of continuing financial support commensurate with the resources of the institution and appropriate to the needs of the program.

Commission's Requirements and Evidence to Bring into Compliance:

Please send financial report showing adequate funding to support the culinary program and as well as cafe operations.

Site Visit Summary of Noncompliances

ACFEF Standard: 3.04 - Instructors have a balance of teaching, lab coordination and administrative responsibilities to resulting in an effective educational program.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit faculty schedules showing new allotted teaching and cafe operations hours for each.

Site Visit Summary of Noncompliances

ACFEF Standard: 4.05 - The personnel policies for faculty and equivalent members of the program are the same as those in effect for other faculty members in the institution.

Commission's Requirements and Evidence to Bring into Compliance:

Send in completed Event Request Form.

Site Visit Summary of Noncompliances

ACFEF Standard: 5.07 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF "Required Knowledge and Skills Competencies," which are designed to include both hands-on and theoretical culinary instruction. Nutrition, sanitation and supervisory 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:

Please submit a copy of the newly created Required Lab schedule

Site Visit Summary of Noncompliances

ACFEF Standard: 5.14 - Students are trained on the proper use of all major kitchen equipment to include safety, sanitation and cleaning of each. An Equipment Safety Check Sheet is completed by each student to include student initials/signature, training date and instructor for each piece of major equipment and is retained in student file.

Commission's Requirements and Evidence to Bring into Compliance:

Please submit a completed/ student signed Equipment Safety Checklist

Site Visit Summary of Noncompliances

ACFEF Standard: 8.02 - Postsecondary ONLY: There is a process for collecting programmatic assessment data from a variety of sources. The assessment data is verifiable and available for review, including graduate surveys and/or follow-up surveys, employer or advisory surveys, student graduation rates, job placement rates and ACF certification rates. Student achievement data (program outcomes) for all ACFEF-accredited programs must be publicly accessible on the program’s web page as required by CHEA. Publicly accessible data includes student graduation rate, job placement rate, and ACF certification rate, and is defined as follows: 1. Graduation rate is the percentage of students who complete their program within 150% of the published time for the program. 2. Job placement rate is the percentage of students that are employed in their field of study within nine (9) months of graduation. 3. ACF certification rate is the percentage of students who receive ACF certification within one (1) year of program completion.

Commission's Requirements and Evidence to Bring into Compliance:

Please send gathered assessment data.

NSECAPPROVED3

D51 Career Center (319835)
2935 North Ave
Grand Junction, CO 81504-5324

Non Compliance Issues: 5.11

School met all non-Compliance issues with program response.

Secondary Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2025 was made, seconded and approved by unanimous consent.