

Saint Paul College - A Community & Technical College (048724)

235 Marshall Ave

Saint Paul, MN 55102-1807

Non Compliance Issues: NA

AAS Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 was made, seconded and approved by unanimous consent.

Diploma in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 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 12/31/2030 was made, seconded and approved by unanimous consent.

South Louisiana Community College-Lafayette Campus (078940)

1101 Bertrand Dr

Lafayette, LA 70506-4109

Non Compliance Issues: 5.12, 6.01

School met all non-Compliance issues with program response.

Culinary Arts and Occupational Tech Diploma

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Associate Degree in Culinary Arts and Occupations

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Inland Northwest Culinary Academy At Spokane Community College (079968)

1810 N Greene St

Spokane, WA 99217-5320

Non Compliance Issues: 5.02, 5.03, 5.08, 6.01, 6.04

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

Sinclair Community College (079983)

444 W 3rd St Rm 7230

Dayton, OH 45402-1453

Non Compliance Issues: NA

AAS Degree in Hospitality Management: Culinary Arts Option

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 was made, seconded and approved by unanimous consent.

AAS Degree in Hospitality Management and Tourism- Baking and Pastry

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

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 ACFEF AC required uniform.

Site Visit Summary of Noncompliances

ACFEF 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

ACFEF 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.

RSECAPPROVED5EXMP

Center of Applied Technology - North (155896)
800 Stevenson Rd
Severn, MD 21144-2207

Non Compliance Issues: NA

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.

Baking and Pastry

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

Joseph M Barry Career & Tech Ed (155922)

1196 Prospect Ave

Westbury, NY 11590-2700

Non Compliance Issues: 3.05, 3.06, 4.07, 5.04

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 6/30/2028 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: NA

AS Degree in Culinary Management

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

RPOSTCONDITIONAL6MO

Delgado Community College (164556)

615 City Park Ave Bldg 11 Rm 103

New Orleans, LA 70119-4399

Non Compliance Issues: 5.09, 5.11, 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 deferral of grant of accreditation 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 photos showing installation of new equipment (freezer, walkin, dry storage and rust free racks installed 6 inches off the floor, using tape measure to show compliance).

RPOSTAPPROVED5

Scottsdale Community College (165568)

9000 E Chaparral Rd

Scottsdale, AZ 85256-2626

Non Compliance Issues: 4.03, 4.07, 5.02, 5.07, 5.08, 5.12, 5.13, 5.14, 6.04, 6.06, 7.03, 8.02

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.

RSECAPPROVED5EXMP

Broadmoor Technical Center (165585)

8200 W 71st St

Shawnee Mission, KS 66204-1715

Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Secondary Baking and Pastry

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED7EXMP

University of Arkansas-Pulaski Technical College Culinary Arts and Hospitality (175427)

13000 Interstate 30

Attn: Renee Smith

Little Rock, AR 72210-7016

Non Compliance Issues: NA

AAS Degree in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 was made, seconded and approved by unanimous consent.

AAS Degree in Baking and Pastry

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 was made, seconded and approved by unanimous consent.

Certificate in Baking and Pastry

A motion for a 7-year exemplary approved grant of accreditation to expire on 12/31/2030 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

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

RPOSTAPPROVED5

UNIVERSIDAD SAN IGNACIO DE LOYOLA S.R.L. (178547)

Av La Fontana 550

Attn: Martin Cardenas

LIMA 12

PERU

Non Compliance Issues: NA

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.

RSECAPPROVED5EXMP

Greater Altoona Career and Technology Center (180610)

1500 4th Ave

Altoona, PA 16602-3616

Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2028 was made, seconded and approved by unanimous consent.

Secondary Baking and Pastry

A motion for a 5-year approved grant of accreditation to expire on 6/30/2028 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Woonsocket Area Career and Technical Center (202769)

400 Aylsworth Ave

Woonsocket, RI 02895-4714

Non Compliance Issues: NA

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.

RPOSTAPPROVED5

Southwest Tennessee Community College (221265)

5983 Macon Cv

Memphis, TN 38134-7642

Non Compliance Issues: 5.09, 8.02

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

RPOSTAPPROVED5

Mississippi Gulf Coast Community College- Harrison County Campus (223016)

2226 Switzer Rd

Gulfport, MS 39507-3824

Non Compliance Issues: NA

Associate of Applied Science Degree Culinary Arts Technology

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Associate of Applied Science Degree Baking & Pastry Arts Technology

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

RSECAPPROVED5EXMP

Tarpon Springs High School Jacobson Culinary Arts Academy (240174)

1411 Gulf Rd

Tarpon Springs, FL 34689-2714

Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

RSECAPPROVED5EXMP

Academy of Arts, Careers and Technology (240517)

380 Edison Way Ste 101

Reno, NV 89502-2325

Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Secondary Baking and Pastry

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

RSECAPPROVED5EXMP

William M Davies Jr Career and Technical High School (242781)

50 Jenckes Hill Rd

Lincoln, RI 02865-4602

Non Compliance Issues: NA

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.

RSECAPPROVED5EXMP

South Technical High School (253497)

12721 W Watson Rd

Saint Louis, MO 63127-1324

Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

RSECAPPROVED5EXMP

Lanier College & Career Academy (256541)
2723 Tumbling Creek Rd
Gainesville, GA 30504-5863
Non Compliance Issues: NA

Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Florida Technical College (259525)
3831 W Vine St Ste 50
Kissimmee, FL 34741-4650
Non Compliance Issues: NA

Culinary Arts Diploma

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Baking and Pasteleria Diploma

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

NPOSTAPPROVED3

Monroe Community College (264852)
1000 E Henrietta Rd
Brighton Campus
Rochester, NY 14623-5780
Non Compliance Issues: NA

Associate Degree in Culinary Arts

A motion for a 3-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 3-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

RPOSTAPPROVED5

Frederick Community College (267039)

7932 Opossumtown Pike

Frederick, MD 21702-2097

Non Compliance Issues: NA

Culinary Skills Certificate

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Associate Degree in Culinary Arts and Supervision

A motion for a 5-year approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Associate Degree in Baking and Pastry

A motion for a 5-year new approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

Baking and Pastry Skills Certificate

A motion for a 5-year new approved grant of accreditation to expire on 12/31/2028 was made, seconded and approved by unanimous consent.

NPOSTDEFERREDUPTO1YR

Montego Bay Community College (299588)

Alice Eldemire Dr.

Montego Bay

JAMAICA

Non Compliance Issues: 5.12, 5.13, 5.14, 7.02, 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 deferral of grant of accreditation was made, seconded and approved by unanimous consent.

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 copies of completed equipment safety checklist with student signatures.

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 URL link to the landing page containing assesment data once collected and posted.

Site Visit Summary of Noncompliances

ACFEF Standard: 8.04 - There is an established and documented method for improving retention of students in the program.

Commission's Requirements and Evidence to Bring into Compliance:

Develop formal rentention policy. Once developed please submit to National Office for review by commission.

NSECAPPROVED3

Pittsylvania Career & Technical Center (320509)
11700 US Highway 29
Chatham, VA 24531-3469

Non Compliance Issues: 6.01

School met all non-Compliance issues with program response.

Secondary Culinary Arts

A motion for a 3-year new approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

NSECAPPROVED3

Colonial Heights High School (320555)
3451 Conduit Rd
Colonial Heights, VA 23834-2625

Non Compliance Issues: NA

Secondary Culinary Arts

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

NSECAPPROVED3

Floyd County High School (320739)
721 Baker St SE
Floyd, VA 24091-2343

Non Compliance Issues: 3.06, 5.02, 5.07

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 12/31/2026 was made, seconded and approved by unanimous consent.

NSECDEFERREDUPTO1YR

College and Career Academy at Pruden (321677)

4169 Pruden Blvd

Suffolk, VA 23434-7043

Non Compliance Issues: 3.06, 5.02, 5.07, 5.11, 5.13, 5.14, 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 deferral of grant of accreditation was made, seconded and approved by unanimous consent.

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:

Build upon current committee to secure additional members from industry, healthcare, clubs, and purveyors to ensure the committee is able to assist the program to meet the needs of the industry. Submit an updated roster of committee members for review by the commission.

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:

Update Required Knowledge and Skills Competencies to include examples of assessment tools provided on template. Remove items currently listed that are not assessment tools (ex: discussion is not an assessment tool).

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:

Send to the ACF National office photo evidence of students wearing the proper ACF uniform.

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:

1. Make sure all foods are safely stored, wrapped and labeled with item name and date in all fridge and freezer space. Take photo of properly labeled items and send to ACF National Office for review by the commission.

 2. Provide proper, safe storage of knives and submit photo proof for review.

 3. Provide proof of repair of hood and evidence (service tag) of current hood cleaning/servicing.
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NSECAPPROVED3

Surry County High School (322087)

1675 Hollybush Rd

Dendron, VA 23839-2201

Non Compliance Issues: 3.05, 3.06, 6.01, 6.04

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 12/31/2026 was made, seconded and approved by unanimous consent.

NPOSTAPPROVED3

CT State- Norwalk (322095)

188 Richards Ave

Norwalk, CT 06854-1634

Non Compliance Issues: 3.05, 5.11

School met all non-Compliance issues with program response.

Associate Degree in Culinary Arts

A motion for a 3-year new 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 3-year new approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

NSECAPPROVED3

Stafford High School (322438)
63 Stafford Indians Ln
Fredericksburg, VA 22405-5803
Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

NSECAPPROVED3

Brooke Point High School (322470)
1700 Courthouse Rd
Stafford, VA 22554-5409
Non Compliance Issues: NA

Secondary Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

NSECAPPROVED3

Ben Barber Innovation Academy- Secondary Culinary Arts (323091)
1120 W Debbie Ln
Mansfield, TX 76063-8938
Non Compliance Issues: NA

Secondary Culinary Arts

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

NPOSTDEFERREDUPTO1YR

HEART College of Hospitality Services (325727)
Ricketts Dr. Cardiff Hall
Runaway Bay P.O.
St. Ann
JAMAICA
Non Compliance Issues: 3.05, 3.06, 4.08, 5.07, 5.12, 5.13, 5.14, 6.04, 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: 3.05 - 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:

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:

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:

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:

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:

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:

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: 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:

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:

NSECAPPROVED3

CT State- Naugatuck Valley (325733)

750 Chase Pkwy

Waterbury, CT 06708-3011

Non Compliance Issues: 5.11, 6.04

School met all non-Compliance issues with program response.

Associate Degree in Hospitality Management- Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

Associate Degree in Food Service Management

A motion for a 3-year approved grant of accreditation to expire on 12/31/2024 was made, seconded and approved by unanimous consent.

NSECDEFERREDUPTO1YR

Wythe County Technology Center (326225)

1505 W Spiller St

Wytheville, VA 24382-1530

Non Compliance Issues: 4.04, 5.02, 5.07, 5.08, 5.11, 5.14, 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 deferral of grant of accreditation was made, seconded and approved by unanimous consent.

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 examples of completed and student signed equipment safety checklist.

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:

This program is in need of facility updating, the facilities are out dated and do not reflect current industry standards. The cooking areas need to be reworked, the lab space is very small, students are packed into a small area and there is not adequate storage spaces for equipment. (a) Dish machine is not working; team was unable to validate compliance on the equipment (equipment has been out of order for 30 days); (b) The three compartment sink was used, not test strips were visible. No test strip guide for correct sanitizer amount was observed; (c) The three compartment sink was used, not test strips were visible. No test strip guide for correct sanitizer amount was observed. Dish washer was out of order, test strips were available for non-functioning dishwasher; (d) Floors and baseboard need a good cleaning, concentrated effort under equipment areas; consider replacing flooring throughout the kitchen and lab spaces with a single sheet industrial flooring substance or a kitchen tile. There are a variety of holes in walls from various item; these need to be patched and wall repainted to match current wall color or repaint all kitchen and classroom areas; ceiling show some signs of what could be water damage; remove any sagging drywall taped areas that are not smooth painted and easily cleanable, repair areas and paint entire ceiling. There are a few tiles missing on window ceils, these must be repaired; (e) Fire extinguishers must be class K, current A B C extinguishers are not appropriate for this type of professional environment. Current hood system is out dated, does not contain fire suppression system or above equipment lighting. Please remember be sure to supply photo evidence.

NPOSTDEFERREDUPTO1YR

School of Hospitality and Tourism Management (326485)
237 Old Hope Road
Kingston KINGSTON6
JAMAICA

Non Compliance Issues: 5.07, 5.12, 5.13

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

Commission's Requirements and Evidence to Bring into Compliance:

After supplies are received and renovations complete, please provide photo evidence of the following:

1. Proof is new three compartment sink in Kitchen 18A7
2. Proof of new fire extinguisher in the training hotel kitchen and bar lab
3. Proof of new or rust free racks in walk in coolers.

NSECAPPROVED3

Northwest Georgia College and Career Academy (327405)
2300 Maddox Chapel Rd NE
Dalton, GA 30721-6645

Non Compliance Issues: 3.05

Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2026 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:

NPOSTAPPROVED3

NUC University-IBC Technical Division Guayama (327421)

Carr. #3 KM. 138.2

Edificio Iraola, RR 1 Box. 6092

Guayama, PR 00784

Non Compliance Issues: NA

Culinary Arts

A motion for a 3-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.

International Pastry and Baking

A motion for a 3-year approved grant of accreditation to expire on 12/31/2026 was made, seconded and approved by unanimous consent.