

July 2015 Accrediting Commission Decisions
July 11, 2015
Buffalo, New York: Rich's Corporation

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

The following Commission Decisions were rendered:

- **Ivy Tech Bloomington (#200647)**
 - AAS Degree in Baking and Pastry- Initial 5 years
 - AAS Degree in Culinary Arts- Renewal 5 years
- **Le Cordon Bleu College of Culinary Arts, Dallas (#251592)**
 - AAS Degree in Le Cordon Bleu Culinary Arts- Initial 5 years
 - Certificate in Le Cordon Bleu Culinary Arts- Initial 5 years
 - AAS Degree in Le Cordon Bleu Patisserie and Baking- Initial 5 years
 - Certificate in Le Cordon Bleu Patisserie and Baking- Initial 5 years
- **Stratford University- Woodbridge Campus (# 251592)**
 - AAS Degree in Advanced Culinary Arts- Initial 5 years
 - Diploma in Advanced Culinary Arts- Initial 5 years
 - AAS Degree in Baking and Pastry Arts- Initial 5 years
 - AAS Degree in Culinary Arts- Initial 5 years
 - Diploma in Culinary Arts- Initial 5 years
- **Anne Arundel Community College (#164211)**
 - AAS Degree in Baking and Pastry- Initial 5 Year
 - AAS Degree in Culinary Arts – Renewal 7 years ***Exemplary**
- **Stratford University – Glen Allen Campus (#263665)**
 - AAS Degree in Advanced Culinary Arts- Initial 5 years
 - AAS Degree in Baking and Pastry Arts- Initial 5 years
- **Stratford University- Newport News Campus (#263664)**
 - AAS Degree in Advanced Culinary Arts- Initial 5 years
 - AAS Degree in Baking and Pastry Arts – Initial 5 years
- **Ivy Tech Community College – Central (#115662)**
 - Renewal- AAS Degree in Culinary Arts- Renewal 5 years
 - Renewal- AAS Degree in Baking and Pastry- Renewal 5 years
- **Milwaukee Area Technical College (# 164643)**
 - AAS Degree in Culinary Arts- Renewal 5 years
 - Degree in Baking and Pastry- Renewal 5 years
- **Ivy Tech - Michigan City Campus (#262719)**
 - AAS Degree in Culinary Arts - Initial 5 years
 - AAS Degree in Baking and Pastry- Initial 5 years
- **Stratford University- Falls Church Campus (#153418)**
 - AAS Degree in Culinary Arts- Renewal 7 years ***Exemplary**

- Diploma in Culinary Arts- Renewal 7 years ***Exemplary**
- AAS Degree in Baking and Pastry- Renewal 7 years
- **St. Phillips College (#034178)**
 - AAS Degree in Culinary Arts- Renewal 7 years ***Exemplary**
 - AAS Degree in Baking and Pastry- Renewal 7 years ***Exemplary**
- **Leeward Community College (#159066)**
 - AAS Degree in Food Service ***Exemplary**
- **Sheridan Technical College (#114582)**
 - Certificate in Commercial Foods and Culinary Arts- Renewal 7 years ***Exemplary**
- **James Rumsey Technical Institute (#204671)**
 - Renewal- Certificate in Culinary Arts- Renewal 5 years
- **Art Institute of Phoenix (114582)**
 - Renewal- AAS Degree in Culinary Arts- Renewal 3 years
 - Renewal- AAS Degree in Baking and Pastry- Renewal 3 years
 - Renewal- BS Degree in Culinary Management- Renewal 3 years

ACFEF Accrediting Commission Policies and Procedures:

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

Hennepin Technical College - Eden Prairie (#159076)

- AAS Degree in Culinary Arts- Renewal 3 years once conditions met

List of non-compliance issues:

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

5.3.1- Competency areas in nutrition, sanitation, and human relations/management must each include a 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.

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

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

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

6.1-.4 All kitchen/laboratory experiences are in facilities that meet federal, state, and local codes and have sufficient and experienced personnel and adequate equipment.

The school must provide:

3.2.1 Provide evidence of job description for position which insures long term commitment to this position.

5.3.1 Required Knowledge and Skill Competencies which include breakdown of sanitation lab hours.

5.6.2 Completed Equipment Safety Checklist.

6.1, 6.3, 6.1.4 Provide evidence of compliance to include photos, completed checklists it".

Hennepin Technical College - Brooklyn Park (#109324)

- AAS Degree in Culinary Arts- Renewal 3 years once conditions met

List of non-compliance issues:

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

5.3.1- Competency areas in nutrition, sanitation, and human relations/management must each include a 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.

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

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

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

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

The school must provide:

3.2.1 Provide evidence of job description for position which insures long term commitment to this position.

5.3.1 Required Knowledge and Skill Competencies which include breakdown of sanitation lab hours.

5.6.2 Completed Equipment Safety Checklist.

6.1, 6.3, 6.1.4 Provide evidence of compliance to include photos, completed checklists it".

Wallace State Community College (#203669)

- AAS Degree in Culinary Arts- Renewal 5 years once conditions met
- Certificate in Culinary Arts- Renewal 5 years once conditions met

List of non-compliance issues:

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

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

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

The school must provide: Evidence of utilization of externship documentation

Paul Smith's College (#034175)

- AAS Degree in Culinary Arts- Initial 3 years once conditions met

List of non-compliance issues:

3.1.3- There are written job descriptions for the program coordinator, faculty and support staff.

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

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

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

8.2.1 -There is a documented and ongoing system for assessing faculty performance.

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

The school must supply:

Documentation demonstrating compliance with standard 5.4: There are well-defined, verifiable, and consistent outcome measurement strategies utilized in the grading procedures in both lecture and lab courses. Documentation demonstrating implementation of standard 8.2.1: There is a documented and ongoing system for assessing faculty performance. Compiled results of assessment data demonstrating compliance with standard 8.2.2: There is a documented and ongoing system for assessing validity of curriculum by students, faculty, recent graduates, employers and advisory committees.

Ivy Tech Community College Northeast (#078274)

- AAS Degree in Culinary Arts- Renewal 5 years once conditions met
- Certificate in Culinary Arts- Renewal 5 years once conditions met
- AAS Degree in Baking and Pastry- Initial 5 years once conditions met

List of non-compliance issues:

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

The school must supply: Copy of the Hospitality Administration Program Student Handbook, Copy of multiple course syllabi containing uniform policy, Copy of faculty meeting minutes where strict uniform policy is communicated

South Puget Sound Community College (#164629)

- Certificate of Culinary Arts- Renewal 3 years once conditions met
- AAS Degree in Culinary Arts- Renewal 3 years once conditions met

List of non-compliance issues:

3.1.2 - There is an organizational chart showing the structure of the program.

3.1.3- There are written job descriptions for the program coordinator, faculty and support staff.

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

4.2.2 -The average faculty is adequate in number to implement the program of instruction and related activities safely and effectively.

5.1 -The goals and objectives of the program are reflected in the curriculum.

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

The school must provide: Documentation of curriculum changes

Center for Culinary Arts – Manila (184322)

- Diploma in Culinary Arts- Renewal 5 years once conditions met
- Diploma in Baking and Pastry- Renewal 5 years once conditions met
- Bachelor of Science in Culinary Management- 5 years once conditions met

List of non-compliance issues:

Standard - 1.5 -The program must have graduated a sufficient number of students within a three-year period in order for the Accrediting Commission to judge its educational success.

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

Standard 6.3 -The kitchen/laboratory facilities reflect safe and sanitary conditions

The school must provide: List of graduates upon completion of Bachelor degree and date
Labeled floor plan with a corresponding labeled picture of each 3 compartment sink that was installed

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

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

School-initiated deferral

Commission-initiated deferral

Art Institute of California - Orange County (#239720)

- BS in Culinary Management- Initial
- AAS Degree in Baking and Pastry- Initial
- AAS Degree in Culinary Arts- Initial
- Diploma in Baking and Pastry- Initial
- Diploma Art of Cooking- Initial

List of non-compliance issues:

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

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

3.3.2 - On a continuing basis an Advisory committee assists the program coordinator in assuring that the program responds to the needs of industry, and continues to meet the standards of the ACFEF Accrediting Commission.

3.5 - The programs student outcomes, mission, and learning objectives shall be on file, open to review and reviewed annually by the advisory board. The review should be reflected in the minutes.

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

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

5.1.3 - Guest speakers and field trips are utilized to provide additional program enrichment. Documentation of guest speakers and field trips must be documented and available for commission review.

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

Team observation: Guest speakers and field trips are not consistently documented or evidenced with sign-in sheets.

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

The Commission opted to defer the initial accreditation and will require the following documentation:

Provide roster of Advisory Committee identifying names/titles/employer of each member and identify student members. Documentation must be submitted no later than December 31, 2015.

Grayson College (#256058)

- AAS Degree in Culinary Arts- Initial
- Culinary Arts Certificate- Initial

List of non-compliance issues:

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

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

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

The Commission opted to defer the initial accreditation and will require the following documentation:

Evidence of approved budget indicating the staffing option chosen to ensure program needs are being met. Documentation must be submitted no later than December 31, 2015.