



## ACCREDITATION NEWSLETTER

### *Fall 2022*

Fellow member schools, evaluators, and ACF members,

I trust your new school year is off and running in a positive direction. This will be my final newsletter as your ACFEF Accreditation Commission Chair. In 2019, I became chair of the ACFEF Accreditation Commission at a time when the commission was in a tough spot. There were financial, process, staff, and relationship issues; I am proud to say that those don't exist as they did before. The road to where we are now and where the accreditation process is going is paved in stable and positive promise.



I must thank all those who built the frame work for which the commission was able to build on. Those folks include The current Commission, the current Board of Trustees, Accreditation Staff, past Commission Members, and Past board of Trustees members. But specifically I would like to thank Dana Baldwin and Michelle Whitfield for all they have done. These two ladies are the heart beat of the Commission and have done a terrific job. With Accredited schools in nearly every state in the US and programs abroad, our reputation has spread into the secondary world. We are excited to be welcoming on a large group of schools from Virginia. We look forward to having all of our amazing volunteers involved in initial site visits for these schools.

As my tenure as chair comes to an end, I am extremely proud, humbled and excited by the work that has been done and will be done in the future by this commission. I look forward to continue serving the ACF as the past chair and member and working with our new chair, Alex Bladowski, CEC, CCE, starting January.

Culinary regards,

Michael Moench, CEC, M.S.Ed.  
ACFEF Accrediting Commission Chair  
[mmoench@keiseruniversity.edu](mailto:mmoench@keiseruniversity.edu)

## Annual Fee Update

In the last newsletter, we announced an annual fee increase to include the cost of membership and certification for your students. As we were getting ready to prepare the invoices, we realized that we were mixing federation and foundation money. After consulting our auditors, it was highly recommended not to move forward with this initiative.

As a result, the annual fees for 2023 will remain:

- Secondary: \$300 first program | \$100 each additional program
- Postsecondary: \$750 first program | \$500 each additional program

ACF strongly supports the concept of this initiative and is working on an engaging program for students for 2023 to include certification and online learning tools.

Please be on the lookout for your annual fee invoice in the mail in the next few weeks. If you do not receive an invoice by Oct. 24, send an email to [accreditation@acfchefs.org](mailto:accreditation@acfchefs.org).

## Childhood Nutrition Day

### October 16, 2022

Help Children Embrace Health & Wellness  
for a Positive Future!

Learn More



## Pledge Your Support for Childhood Nutrition Day During October TODAY!

During the month of October, it is ACF's mission to help **spread awareness of proper nutrition and healthy eating to children of all ages across the nation**. In celebration of Childhood Nutrition Day (October 16) and International Chef's Day (October 20), we hope that you will consider hosting an event in your local community. The deadline to [apply for a healthy eating grant](#) is 9/30. Together we can help children embrace health and wellness - **[pledge your support TODAY!](#)**

Event Ideas:

- Partner with a local school (K-12) to host a demonstration or hands on activity.
- Utilize social media to post nutritious, kid-friendly recipes or exciting learning activities.
- Share live or pre-recorded lessons/demonstrations via social media or through Zoom.

Don't forget to @mention ACF and use the hashtags #ChildhoodNutritionDay and #ACFChefs to share your event! Visit [www.acfchefs.org/childhoodnutritionday](http://www.acfchefs.org/childhoodnutritionday) for more information.

## NASA HUNCH Culinary Challenge

Be a part of the next generation of food that goes to the International Space Station!

Students are invited to compete in the NASA HUNCH Culinary Challenge and the winning team will have their recipe processed for space flight for the astronauts to eat.

This year's theme is a Hearty Soup or Stew. Visit [www.hunchculinary.com](http://www.hunchculinary.com) for more information. For questions or to get involved, email Alli Westover, [Allison.r.Westover@nasa.gov](mailto:Allison.r.Westover@nasa.gov)



## Looking for an End-Of-Year Assessment?

Students can earn an additional ACF credential by taking an online written exam for the [Certificate of Culinary Essentials](#) / [Baking and Pastry Essential](#). Additionally, ACF has online written exams for every certification level available to ACFEF-accredited programs at a discounted price. Send an email to [educate@acfchefs.org](mailto:educate@acfchefs.org) if you are interested in learning more about these options.



## New Subscription Options for Online Learning Courses

Complement your existing curriculum with our 30-hour self-paced courses in culinary nutrition, safety and sanitation, intro to foodservice and basic food prep that students can complete at home. Available on the ACF Online Learning Center at [www.acfchefs.org/OLC](http://www.acfchefs.org/OLC).

Special pricing and subscription-based packages available for ACFEF-accredited programs, ACFEF-approved workforce development programs and ACF partners.

All plans include webinars and an exam voucher for the Culinary Essentials certificate PLUS:

- Platinum plan: four (4) 30-hour courses
- Gold plan: three (3) 30-hour courses
- Silver plan: two (2) 30-hour courses
- Bronze plan: one (1) 30-hour courses

See our [pricing information and order form](#).

## 2023 ACF Educator Summit

ACF has developed a new series of one-day educational summits to deliver a higher level of in-person education programs. In these one-day events, attendees will receive an in-depth look into specific topics. Presenters will have demonstrated subject matter expertise and will be teaching an advanced curriculum.

ACF would like to plan a summit designed for culinary educators, and we'd like to hear from you - what topics would like more in-depth information on. Please take this brief poll to help us help you!

[Take the Survey](#)

## New and Renewed Grants of Accreditation

### Postsecondary

- Atlanta Technical College
- Atlantic Technical College
- Auguste Escoffier School of Culinary Arts
- Austin Community College - **Exemplary**
- College of the Ozark
- Gateway Community College - **Initial**
- Great Lakes Culinary Institute - **Exemplary**
- Helms College - **Initial**
- Howard Community College - **Exemplary**
- Kauai Community College

- Lake Washington Institute of Technology
- Lakeshore Culinary Institute
- Leeward Community College
- Los Angeles Trade-Tech College
- Mitchell Community College
- Navajo Technical University - **Exemplary**
- Richland Community College
- Sheridan Technical College - **Exemplary**
- Southeast Community College
- SOWELA Technical College
- Spartanburg Community College
- St. Lewis Community College - **Exemplary**
- St. Phillip's College
- Zane State College

### Secondary

- Cumberland Perry High School - **Exemplary**
- East Career Center - **Exemplary**
- Easton High School - **Exemplary**
- Lancaster County District Career Center - **Initial**
- Miller Grove High School - **Exemplary**
- Nashua Skills Center
- Nichols Career Center
- North Montco Career Center
- Technology Center of DuPage



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