



Accreditation Newsletter SPRING 2024

Greetings All!

With warmer weather and a brighter sun, it's time to spring into action! Get your aprons on and let's get cooking!

Everyone give a big welcome to Dejaunni Edwards! She coordinates site visits for the Commission. Her endless enthusiasm and infectious optimism boost the morale of all in the national office. We are fortunate to have her on the team.

You'll remember from the previous newsletter, the office team and the commission decided to revolutionize how accreditation material and data are managed. Weave is a platform that allows Administrators, Coordinators, and Instructors to complete self studies and annual reports easily, and for Evaluators to review them without switching between documents and content areas. Yay!

Weave is now in the pilot stage and is working quite well. We will be launching Weave in April. Program coordinators will complete the Annual Report Update this year on the new platform due June 30. We are springing forward into a better future!

Michelle Whitfield is gathering topics and presenters for the Educator's Summit to be held July 14th, the Sunday before the National Convention in Phoenix. Be sure to tack this onto your plans this summer. It is an add-on to the convention and priced separately. Later in the day, there will be an accreditation roundtable, so bring your questions, ideas, and feedback to us. We want to hear from you!

Culinary Regards,

Alex Bladowski, CEC, CCE
ACFEF Accrediting Commission Chair
abladowski@northgatech.edu

Update to the Required Knowledge and Skills Competencies

The Commission made the below amendment to the third (3rd) bullet item in the instructions of the RKSCs. Students graduating from ACFEF-accredited programs earn ACF certification without having to go through the ACF certification testing process, however, programs must demonstrate that students participate in proctored written and performance exams within the program's curriculum. These exams can be the final course exams given by the instructors, or you may choose to have another instructor proctor the exams. Some programs choose to utilize the ACF or NOCTI exams. Our goal is to show that ACFEF-accredited program graduates have earned ACF certification under the guidelines and conditions as other certificants. If you have any questions, please send an email to accreditation@acfcchefs.org.



*For each competency, list the assessment tools used to verify that each competency is being taught, such as quizzes, tests, projects, lab evaluation rubrics, etc. **Within the program, students must complete written and performance exams that are proctored by an impartial individual.** The site visit evaluation team will review these assessment tools.*



The new ACFEF accreditation platform will be rolled out through WEAVE Learning in April 2024!!

Platform use will be mandatory for all ACFEF-accredited programs. **Please watch your email for more information coming DIRECTLY from WEAVE Learning regarding online training sessions and setting up your school's profile.**

Please note that after the roll out, all reports (including the 2024 annual report), self-studies, program updates and substantive changes will be done through the platform.



Annual Report Update

Because of the transition to our new Accreditation Platform through WEAVE Learning and to take advantage of the easy-to-use platform, **we have postponed the annual report due date this year to June 1.**

Look for an email in the next 2-3 weeks with more information. We will be collecting the same information as last year, if you'd like to start gathering your data.

If you do not see an email by April 15, please send an email to accreditation@acfcchefs.org



The ACFEF Accrediting Commission is pleased to offer grants to support the development and management of ACFEF-accredited programs, as well as to support the continuing education of students from ACFEF-accredited programs.

ACFEF AC will award a limited number of grants per granting cycle based on fund availability. If awarded, the applicant must meet the grant requirements. ACFEF AC reserves the right to revoke any grant funds at any time

if the applicant fails to meet the grant requirements or falsifies information reports.

- Program Grant: equipment, application fees and annual fees
- Graduate Certification Upleveling Grant: testing fees within four years of graduation
- Student Club Grant: funds for culinary club
- ACF Membership Grant: membership fees for one year within four years of graduation

Program Grants are available to support:

- Accreditation fees
- Annual fees
- Instructional equipment

- Instructor certification fees

Visit the website below for additional information, requirements and to apply.

<https://www.acfchefs.org/ACF/Education/Accreditation/AccreditationGrants/ACF/Education/Accreditation/Grants/>

New and Renewed Grants of Accreditation

The following programs were issued ACEF AC grants of accreditation at the July 2023 meeting. Many thanks to the schools for the hard work put forth in preparing for their site visit, their hospitality and willingness to educate their students at the highest level of culinary education.

Postsecondary

- Bates Technical College, Tacoma, WA
- Collin College, Frisco, TX
- CT State- Naugatuck Valley, Waterbury, CT - *Initial*
- CT State- Norwalk, Norwalk, CT - *Initial*
- Florida Technical College, Kissimmee, FL
- Frederick Community College, Tampa, FL
- Gulf Coast State College, Panama City, FL
- Inland Northwest Culinary at Spokane Community College, Spokane, WA
- Mississippi Gulf Coast Community College, Gulfport, MS
- NUC University- IBC Technical Division- Guayama Campus. PR - *Initial*
- Saint Paul Community and Technical College, Saint Paul, MN - *Exemplary*
- Scottsdale Community College, Scottsdale, AZ
- Sinclair Community College, Dayton, OH
- South Louisiana Community College, Lafayette, LA
- Southwest Tennessee Community College, Memphis, TN
- Pulaski Tech School of CA and Hospitality Mgmt, Little Rock, AK - *Exemplary*
- Universidad San Ignacio De Loyola, Peru
- Waukesha County Technical College, Pewaukee, WI

Secondary

- Academy of Arts, Careers and Technology, Reno, NV - *Exemplary*
- Ben Barber Innovation Academy, Mansfield, TX - *Initial*
- Broadmoor Technical Center, Shawnee Mission, KS - *Exemplary*
- Brooke Point High School, Stafford, VA - *Initial*
- Center for Applied Technology North, Severn, MD - *Exemplary*
- Colonial Heights High School, Colonial Heights, VA - *Initial*
- Floyd County High School, Floyd, VA - *Initial*
- Greater Altoona Career and Technical, Altoona, PA - *Exemplary*
- Lanier College and Career, Gainesville, GA - *Exemplary*
- Lehigh Career and Technical Institute, Gainesville, GA
- Northwest Georgia College and Career, Dalton, GA - *Initial*
- Somerset County Technical High School, Westover, MD
- South Technical High School, Saint Louis, MO - *Exemplary*
- Stafford High School, Fredericksburg, VA - *Initial*
- Surry County High School, Dendron, VA - *Initial*
- Tarpon Springs High School, Tarpon Springs, FL - *Exemplary*
- William M. Davies Career and Technical, Lincoln, RI - *Exemplary*
- Woonsocket Area Career and Technical, Woonsocket, RI

SAVE THE DATE
ACF Culinary Educator Summit
July 14, 2024, Phoenix

Are YOU shaping the next generation of culinary and pastry professionals? Secondary, Post-Secondary, Workforce Development Chef Instructors, and CTE professionals of all levels are

invited to participate as we launch our 1-day ACF professional development summit - just for culinary educators.

In a supportive and collaborative environment, we'll challenge both new and more "seasoned" culinary educators to expand their areas of expertise, while sharing their passion for teaching future chefs and cooks.



With sessions designed specifically to encourage networking and knowledge sharing between instructors, you'll make new connections as we explore new techniques and actionable strategies which can be implemented as you continue to train and inspire our future work-ready culinarians. You don't want to miss presentations focused on education best practices being utilized by your colleagues at programs across the country!

Topics include:

- Artificial Intelligence
- Integrating Social Media Tools
- Student Run Cafe/Restaurants
- Recovering Food Waste
- Teaching Neurodivergent Learners

Earn eight continuing education hours towards ACF certification that also meet the education requirements for Certified Culinary Educator.

Interested in presenting or being part of a panel? Send an email to educate@acfcchefs.org.

Register now!



ACF Knowledge Bowl Competition

Showcase your school's culinary program at the 2024 ACF Knowledge Bowl Competition during the ACF National Convention.

Student teams compete in a "Jeopardy"-style competition with questions covering topics on cooking techniques, nutrition, baking/pastry and safety/sanitation.

Deadline to apply is May 15. More info on www.acfcchefs.org/knowledgebowl.

"I know that our students are very proud of participating in the Knowledge Bowl, and I believe that it instills a work ethic and confidence in them that they might not get otherwise." ~Meghan Roddy, CEPC, coach, Utah Valley University, Orem, Utah

Join us in PHOENIX

ACF National Convention
Phoenix Convention Center
July 14-17, 2024

Visit acfcchefs.org/convention for more information.

JUDGES NEEDED FOR 2024 FCCLA NLC Culinary Arts and Baking/Pastry Arts

The 2024 FCCLA National Leadership Conference will be held in Seattle, WA from June 30th to July 3rd. The Culinary Arts and Baking/Pastry competitive events will be held at the Seattle Culinary Academy, an ACFEF Accredited Program, on July 1st and 2nd. FCCLA is looking for chefs to serve as floor judges, tasting judges, timekeepers, and volunteers in general to help make both events a success for these high school competitors traveling from around the country in pursuit of that National Champion title! Individuals interested in serving in these roles should be able to handle all related travel expenses and be willing to serve two full days at the competition venue. ACF Certified individuals preferred, but not required, and some experience judging high school competitions would also be a greatly appreciated.

Anyone interested in volunteering for this year's event can reach out to Chef Jason Avelson CCC, CCE, CCA via email javelson@zwillingus.com.

ACFEF Accrediting Commission

The ACFEF Accrediting Commission members are elected to serve YOU, the schools and program coordinators. Please feel free to reach out to members of the Commission at any time with questions, concerns, comments, or suggestions. The ACFEF AC thanks each of you for the hard work and dedication you, the educators, put forth in teaching, training and mentoring our future.

Executive Committee

Alexander Bladowski, CEC, CCE
Commission Chair
North GA Technical College, Currahee
Campus

Les Eckert, CEPC, CCE, AAC
Incoming Chair
Great Lake Culinary Institute at NW
Michigan College

Rob Hudson, CEC, CCE, AAC,
Past Chair
Pikes Peak Community College

Educators

Jeffrey Coker, CCC, CCE
Salt Lake City Community College

Thomas Recinella, CEC, AAC
Culinary Institute of MI at Baker College

Samantha Slechta, CEC
Keiser University - Sarasota

Bob Witte, CEC, CCA, AAC
Navajo Technical University

Industry Representatives

Patti Curfman, CEC, CEPC, AAC
Patti Cakes Inc.

Ken Celmer
Food & Beverage Industry

ACFEF Secondary Accreditation Committee

Victoria Hooker, CEC, CCE
Secondary Committee Chair
Byron Nelson High School

Amber Moore
Central Educator
Nichols Career

Dr. Anthony Marsella, CEC, CCE
Northeast Educator
Regional Career and Technical Center,
Coventry

Keio Carter Gayden
Southeast Educator
DeKalb County Schools

Edward Shortsleeve, CEC
Western Educator
East Career and Technical Academy

National Office Support

Michelle Whitfield, PMP, CFC
Director of Culinary Programs

Dana Baldwin
Accreditation Program Administrator

Dejaunni Edwards
Scheduling Coordinator

Kivi Hermans
ACFEF Certifications

Cher Harris, CEPC
Hershey Entertainment and Resorts

ACF Board Liaison

Kimberly Brock Brown, CEPC, CCE, CCA
Chair, ACF Education Foundation

Public Members

Eleanor R. Abel Glover Gladney, Ph.D.
State of SC Education Associate and CTE
Program Lead

STAY CONNECTED



American Culinary Federation | 6816 Southpoint Parkway Bldg 400, Jacksonville, FL, FL 32216

[Unsubscribe computerservices@acfchefs.org](mailto:computerservices@acfchefs.org).

[Update Profile](#) | [Constant Contact Data Notice](#)

Sent by educate@acfchefs.org powered by



Try email marketing for free today!