



On the Job LEARNING

An American Culinary Federation Education Foundation (ACFEF) Apprenticeship Program provides on-the job learning combined with technical classroom instruction. Apprentices work full-time under a qualified supervising chef and receive their education.

The place of employment is a qualifying foodservice facility such as a country club, resort, adult living community, or full service restaurant. You will receive your education at the place of employment, online, or at a local college.

Upon completion, apprentices will have the education, skills, and job experience needed to earn higher wages and greater job opportunities.

WHY SHOULD I BECOME AN APPRENTICE?

- Participate in an “earn while you learn” approach
- Receive mentoring from qualified professional chefs
- Develop documented culinary skills that are transferable within the industry
 - Learn and master cooking and baking skills by rotating through different stations
 - Develop basic principles of nutrition and dietetics
 - Understand the requirements for proper food handling, sanitation and hygiene
 - Gain an understanding of management and supervisory knowledge in preparation for a progressive career in the culinary industry
- Acquire a professional work ethic necessary for success in the hospitality industry
- Graduate with ACF professional Certified Fundamentals Cook®, Certified Culinarian®, Certified Sous Chef®, Certified Pastry Culinarian® and/or Certified Working Pastry Chef® designations
 - Earn higher wages and have better job opportunities
 - Networking opportunities with top industry professionals

HOW DO I BECOME AN APPRENTICE?

For more information and apprenticeship locations, visit www.acfchefs.org/apprenticeship or call the ACFEF Apprenticeship Department at (800) 624-9458.

“Apprenticeship offers the opportunity to learn many skills that may otherwise take 10 years to acquire.”

- Peter Aiello, CEC, CEPC, sponsoring chef,
DoubleTree By Hilton Colorado Springs

