



ACF Certification Concierge



American Culinary Federation
The Standard of Excellence for Chefs



The American Culinary Federation's certification program is the most comprehensive certification program for chefs. The CEC[®], CSC[®], CEPC[®] and CCE[®] are trademarked by the ACF and accredited by the National Commission for Certifying Agencies (NCCA) for having met the highest credentialing standards for a professional certification program—making it a mark of distinction in your career.

How does ACF Certification benefit your company?

- Demonstrates a benchmark of excellence to your customers
- Motivates your team to enhance professionally and remain relevant
- Improves recruiting and retention success while reducing training costs
- Supports food safety risk prevention and sustainability practices
- Provides results, enhances performance and productivity which positively impacts your bottom line

The Certification Concierge Service is good for your business:

- Dedicated account representative to streamline the certification process
- Resources to answer questions and promote teamwork and camaraderie
- Motivates candidates throughout the process with articles and relevant materials
- Assists with identifying written and practical certification test sites
- Provides tracking tools to help certificants meet recertification requirements

The Certification Concierge Service is a no-fee service for organizations with five or more applicants. Applicable certification program costs per candidate apply.

Certification Hotline 888-817-5344

Align your training with the certification ladder!