



American Culinary Federation

# Step 1: Initial Application

American Culinary Federation, Inc. • [certify@acfchefs.org](mailto:certify@acfchefs.org) • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • [www.acfchefs.org](http://www.acfchefs.org)

Once completed, either email to [certify@acfchefs.org](mailto:certify@acfchefs.org), or mail this form and payment to the address above.

**Please make sure to send in supporting documentation.**

## Personal Information

First Name: \_\_\_\_\_ MI: \_\_\_\_ Last Name: \_\_\_\_\_ ACF #: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Home Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_

## Certification Level

Review the requirements on the next page and select the certification level you are applying for:

**Note:** Once application is approved you are eligible to take the written and practical exam. Certification must be completed within three years of approval. If certification is not complete within three years, reapplication will be required.

## Payment Information

Application fee includes: initial and final application fees, written exam fees and practical exam administration fees. It **does not** include the practical exam local host fees. If you are not eligible for a certification level, you will be refunded the application fee minus a \$50 processing fee for members and a \$100 processing fee for nonmembers.

\$250.00 ACF Member Application Fee

\$490.00 Non-Member Application Fee

I have enclosed a check made payable to the American Culinary Federation (ACF).

Please bill my:    Visa            MasterCard            Amex            Discover

Credit Card Number: \_\_\_\_\_ Exp Date: \_\_\_\_\_ CSC #: \_\_\_\_\_ Amount: \_\_\_\_\_

Billing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_

Name on Account: \_\_\_\_\_ Signature: \_\_\_\_\_

## Certification Agreement

With this application, I verify the information provided is truthful and accurate. I grant the ACF permission to investigate employment and education, and I release from liability all persons and companies supplying such information. I agree to adhere to the ACF Certification Code of Ethics, Designation Usage and policies of the certification program and agree to accept the ACF Certification Commission's determination on all certification decisions. Certification is awarded for five years and recertification is required to maintain certification designation. I acknowledge that false statements or misrepresentation may result in the revocation of this application and/or approved certification. I agree to allow ACF to share my certification accomplishment in ACF communications and with local newspapers and industry publications.

Check this box if you **do not** want your certification accomplishments included in ACF communications or shared with media.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Retention Policy:** Certification documents will be retained for seven years after certification expiration.



American Culinary Federation  
The Standard of Excellence for Chefs

American Culinary Federation

# ACF Certification Requirements

American Culinary Federation, Inc. • certify@acfchefs.org • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Certification	Education	30 Hour Course Requirements*	Experience (must be within the past 10 yrs)	Additional Requirements
CFC® - Certified Fundamentals Cook® CFPC® - Certified Fundamentals Pastry Cook®	High School Diploma or GED	Nutrition (15 Hours) Food Safety & Sanitation (15 Hours)	No experience required	NOCTI ACF Written and Performance Certification Assessments (exempt if graduate of an ACFEF accredited program)
	or 75 CEH or Graduation from ACFEF Secondary Program			
CC® - Certified Culinarian® CPC® - Certified Pastry Culinarian®	High School Diploma or GED plus 100 CEH	Nutrition Food Safety & Sanitation Supervisory Management	2 years entry level culinarian/pastry	Written Exam Practical Exam (exempt if graduate of an ACFEF accredited program)
	or Culinary Arts program Certificate (1 yr.) or Associate Degree in Culinary Arts or ACFEF Apprenticeship program		1 year entry level culinarian/pastry No Experience Required	
CSC® - Certified Sous Chef® CWPC® - Certified Working Pastry Chef®	High School Diploma or GED plus 50 CEH	Nutrition Food Safety & Sanitation Supervisory Management	5 years entry level culinarian/pastry*	Written Exam Practical Exam
	or 150 CEH or ACFEF Culinary Arts/Baking Pastry Program Certificate or Associate Degree in Culinary Arts or ACFEF Apprenticeship program		4 years entry level culinarian/pastry* 3 years entry level culinarian/pastry* Minimum 4,000 hours on the job training* *Must have two years experience supervising a shift or food station.	
CCC® - Certified Chef de Cuisine®	High School Diploma or GED plus 100 CEH or 150 CEH or Associate Degree in Culinary Arts or ACFEF Apprenticeship program	Nutrition Food Safety & Sanitation Supervisory Management	3 years as Sous Chef or chef who supervises a shift or station(s) in a food service operation. Must have supervised at least 2 FT people in the preparation of food	Written Exam Practical Exam
CEC® - Certified Executive Chef® CEPC® - Certified Executive Pastry Chef®	High School Diploma or GED	Nutrition Food Safety & Sanitation Supervisory Management Cost Control Management Beverage Management/ Advanced Pastry	CEC® - 5 years as Chef de Cuisine or Executive Sous Chef or chef in charge of food production in a food service operation. Must have supervised at least 5 FT people. CMPC® - Pastry Chef in charge of the production of baked goods, pastry and/or confection. Must have supervision experience.	Written Exam Practical Exam
	or 250 CEH or Associate Degree in Culinary Arts or ACFEF Apprenticeship program plus 50 CEH			
CMC® - Certified Master Chef® CMPC® - Certified Master Pastry Chef®	See CMC®/CMPC® Manual	Same as CEC®/CEPC® plus CCA® Wine	See CMC®/CMPC® Manual	See CMC®/CMPC® Manual
CCA® - Certified Culinary Administrator® (Must be current CCC®, CEC® or CEPC®)	Same as CEC®	Nutrition Food Safety & Sanitation Supervisory Management Advanced Sanitation Human Resource Management	3 years as an Executive Chef with fiscal responsibility over food service operations. Must have supervised at least 3 FT people.	Narrative paper Written Exam - CCA® Must be CCC®, CEC®/CEPC®
CCE® - Certified Culinary Educator®	Associate Degree in Culinary Arts plus 120 hours Education Development** or Bachelor's Degree in any discipline plus 120 hours Education Development**	Nutrition Food Safety & Sanitation Supervisory Mgmt	2 years working in the hospitality industry (within 10 years prior to employment as a culinary instructor). 1200 contact hrs. (FT or PT within the past 10 years)^	Classroom Video^^ Written Exam Practical Exam - CSC® or Practical Exam - CWPC®

\*30-hour course requirements can be used towards CEH requirements for education.

\*\*Education Developments include: Curriculum Planning & Development, Evaluation & Testing, Teaching Methodology, Educational Psychology

^Contact hours are actual teaching hours at an accredited institution. Hours should be documented by the respective school on official letterhead.

^^Candidates are able to opt for an evaluation of a live teaching lesson in lieu of video recording. Contact ACF national office for more information.