



American Culinary Federation
The Standard of Excellence for Chefs

ACF Opportunities for Secondary



Who is ACF?

We are the Standard of Excellence for Chefs.

The American Culinary Federation (ACF) was founded in 1929 and is the largest professional chefs' organization in North America with more than 15,000 members belonging to more than 150 chapters across the U.S. and internationally.

ACF is the industry leader in offering educational resources, training, apprenticeship, competitions and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs.





Why Offer ACF Certification?

With thousands of chefs competing in the job market, it is essential to prove culinary competency. Give your students the skills they need to be successful.

ACF offers 15 levels of certification, from entry level with no work experience to master level, to validate culinary skills and make your students a more valuable candidate for hiring.

ACF certification is the only culinary program with stackable credentials and is recognized throughout the industry as the standard for excellence in professional skills and knowledge.

There are many different pathways to certification, including apprenticeship, culinary school and work experience.





ACF Certification for Secondary Students

The [ACF Certified Fundamental Cook](#) credential is the first step on a ladder of certifications recognized by the Department of Labor and is on [Florida's 20/21 CAPE Industry Certification Funding List](#).

Students earning their ACF certification will receive a digital badge to validate and share their credentials through social media and on an ever-expanding online marketplace. They can proudly wear the CFC designation on their chef coat.

Requirements:

- 30 hours of Culinary Nutrition
- 30 hours of Food Safety and Sanitation
- Successful completion of written and practical exams administered through NOCTI (ACFEF-accredited programs exempt) – year-round testing
- Submit group application to ACF – student name required, email optional for digital badge, minimum 2 week processing





Digital Badge

Michelle Whitfield
Senior Manager of Culinary Programs at American Culinary Federation

Licenses & Certifications

 **ACF Certified Fundamentals Cook® (CFC®)**
American Culinary Federation
Issued Jul 2020 · Expires Jul 2023
[See credential](#)

Launching in September, ACF's digital badges will increase visibility and validate skills and knowledge competencies to employers.



Type: Certification

Level: Foundational

[Additional Details](#)

ACF Certified Fundamentals Cook® (CFC®)

Issued by American Culinary Federation

Earners of this designation have demonstrated they have reached a benchmark of knowledge and skills of a fundamental level in food preparation. They have a basic understanding of food safety and sanitation and culinary nutrition.

Skills

[Cooking Fundamentals](#) [Food Safety](#) [Sanitation](#)

Earning Criteria

- [No work experience required.](#)
- Must show the equivalent of a high school diploma or GED and completion of 30 hours each in Food Safety and Sanitation, Nutrition.
- Successful completion of written exam to evaluate culinary knowledge AND practical exam to assess skill proficiency.



Pathways to CFC for Secondary Programs

**Become an ACFEF-
accredited program**

**Teach the required
material and take the
exams!**



Pathway 1

Teach the required material and take the exams!





Related Instruction

Culinary Nutrition | Safety and Sanitation

How do we meet the related instruction criteria?

If your culinary program is ACFEF-accredited
→ you meet the criteria

If you follow the Pro-Start curriculum
→ you meet the criteria

If you offer culinary-related classes
→ you must submit a curriculum outline showing that 30 hours in culinary nutrition and 30 hours of safety and sanitation are covered either in-house or through outside courses





NOCTI Exams

Culinary Arts Cook - Written

NOCTI's written assessment content is based on input from secondary, post-secondary and industry representatives.

Administration time: 3 hours

Number of questions: 212

Method: online or paper-based, proctored by administrator

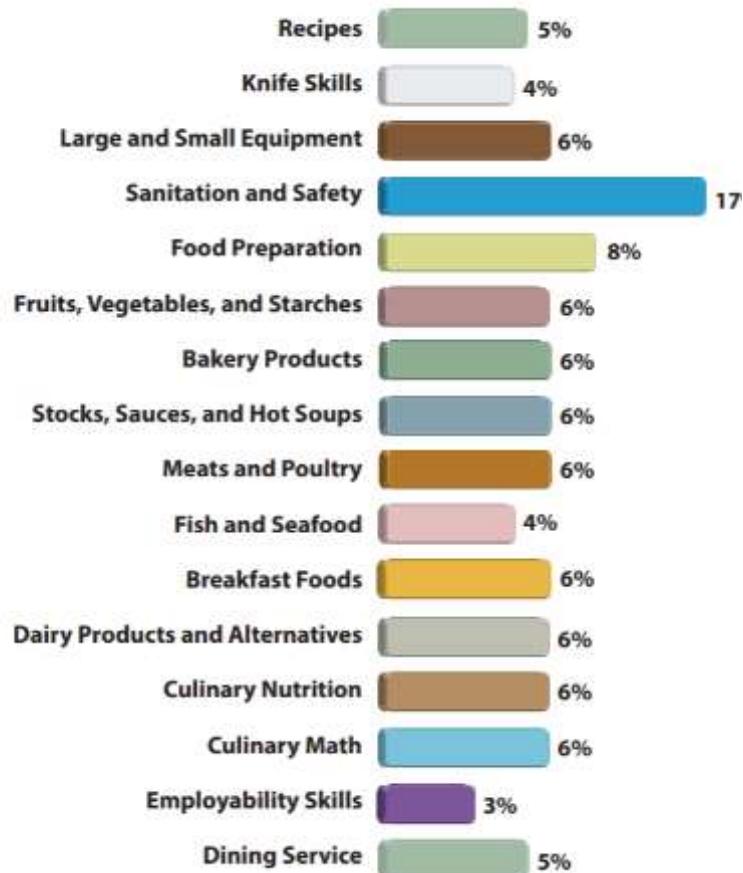
Passing score: 70 percent

<https://www.nocti.org/PDFs/blueprint/4536.pdf>



NOCTI Exams

Culinary Arts Cook - Written



Coating an item with dry ingredients is called

- A. sprinkling
- B. brining
- C. brushing
- D. dredging

It is best to use a _____ knife when trimming vegetables and fruits.

- A. boning
- B. utility
- C. paring
- D. chef's

The number of the portion scoop size equals the number of liquid servings per

- A. quart
- B. pint
- C. half-gallon
- D. gallon

Single-use gloves should be

- A. substituted for handwashing
- B. washed and used more than once
- C. used for many tasks at the same time
- D. used only over clean hands



NOCTI Exams

Culinary Arts Cook - Practical

NOCTI's performance assessment allow students to demonstrate their acquired skills by completing actual jobs related to the technical area.

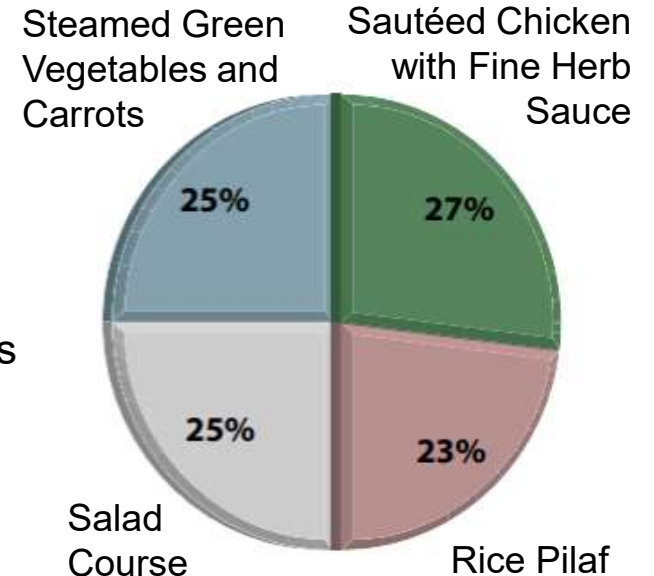
Administration Time: 2 hours and 30 minutes

Number of Jobs: 4

Passing Score: 75 percent

Evaluator: culinary professional with a minimum of three years recent experience

Need help finding an evaluator. Reach out to your [local ACF chapter](#) or the [ACF national office](#).





NOCTI Exams

Not familiar with NOCTI? Getting Started is Easy!

1. Choose a site coordinator to oversee the testing program (cannot be the program's culinary instructor) and submit testing agreement.
2. Place orders through the Client Services Center at least 2-4 weeks prior to scheduled test date
3. For more information visit: <https://www.nocti.org/gettingstarted.cfm>





Pathway 2

Become an ACFEF Accredited Program





Benefits of ACFEF-Accreditation

Secondary accreditation assures that a culinary program's competency-based curriculum meets a minimum set of required knowledge and skills that align with industry standards.

Benefits:

- Creates public trust by ensuring
 - Established standards
 - Accountability and credibility
 - High level of professionalism
 - Up-to-date and current practices
- Marketing tool for recruiting students
- ACFEF accreditation acts as a third party endorser for federal funding
- Programs have flexibility in teaching method and resources as long as competencies are met.

ACFEF Accrediting is recognized by the Council on Higher Education Accreditation.





ACFEF Secondary Accreditation Process and Fees

Secondary Accreditation Process

(12-18 months)

- Submit application
- Determine and scheduled site visit date
- Complete self study and exhibits
- Submit payment 60 days prior to site visit.
- Complete site visit
- Program will receive narrative letter addressing all findings and listing any non-compliances that must be responded to
- Accrediting Commission meets in January and July to review and approve programs.
- Accreditation granted for 3-5 years.

Secondary Accreditation Fees

- **Initial** application: \$3,000 (plus hotel for site visit evaluators)
- **Renewing** application: \$2,500 (plus hotel for site visit evaluators)
- **Annual fee:**
 - First program: \$300



Final Step to Earning the CFC

Submit the paperwork to ACF

Please visit

<https://www.acfchefs.org/ACF/Certify/Levels/Savory/CFC/ACF/Certify/Levels/CFC/> for the most current applications.

The image shows a screenshot of the application form for the American Culinary Federation (ACF). The form is titled "American Culinary Federation Certified Fundamentals Cook® (CFC®) and Certified Fundamentals Pastry Cook™ (CFPC™) Application". It contains several sections for providing program information, student contact details, and payment information. The form includes fields for Program Name, Program Director Name, Program Name, Old Name, Email, Address, City, State, Zip, and Program Completion Date. There are also checkboxes for "ACFP Program Details (See Exam Documentation Required)", "By signing below, I certify that students listed have successfully passed the program and verify that they meet the knowledge, skills, and experience outlined by the ACFEP", and "Student Policy: Certification decisions will be issued by seven peers after verification signature". Payment information includes "Payment due for per student and per certification" with options for \$30.00 NSF Member and \$50.00 Non-Member, and a section for "Please bill me" with options for Visa, MasterCard, Amex, and Discover, along with fields for Account Number, Exp Date, Amount, Billing Address, City, State, Zip, Name of Account, and Signature.



After Graduation

The ACF Certified Fundamental Cook credential is valid for three years.

For students that remain in the culinary industry, they can continue up the ladder as an [ACF Certified Culinarian](#).

ACF offers pastry-related certifications, as well:

[ACF Certified Fundamental Pastry Cook](#)
[ACF Certified Pastry Cook](#)

Students can continue their journey with ACF:

[ACFEF-approved apprenticeship programs](#)
[ACFEF-accredited post-secondary programs](#)





ACF Tools to Support Certification

The [ACF Online Learning Center](#) offers a variety of courses to enhance your skills, advance your career and maintain ACF certification.

Complement your existing curriculum with our 30 hour self-paced in culinary nutrition, safety and sanitation, intro to foodservice and basic food prep that students can complete at home.

Show recorded sessions from ACF events with industry leaders such as [Bryan Voltaggio](#) and [Certified Master Chefs](#).





ACF Tools to Support Certification

Students and instructors, welcome back to school! We have the tools you need to enhance your culinary education and be successful in a virtual or hybrid learning model. Purchase our Back to School online learning bundle to receive four online, self-paced courses AND one test-attempt to earn the ACF Certificate of Culinary Essentials.

This bundle is valued at over \$700 and could be yours for only \$99 for ACF members | \$199 for nonmembers.

Available until 9/30 from the ACF Online Learning Center at www.acfchefs.org/OLC.

Courses included: • Introduction to Foodservice • Food Prep I • Culinary Nutrition • Safety and Sanitation





Culinary Fundamentals Training Portal

Launching Sept. 15, 2020

Gain access to the ACF Culinary Fundamentals Training Portal with skills and competencies that align with the ACF Certified Fundamental Cook certification.

Complement your existing curriculum with classroom and take-home assignments you can review and approve.

Students will earn a certificate of completion after completing all tasks and passing the quiz in each section.

Complete all or some – the choice is yours!

[View demo.](#)



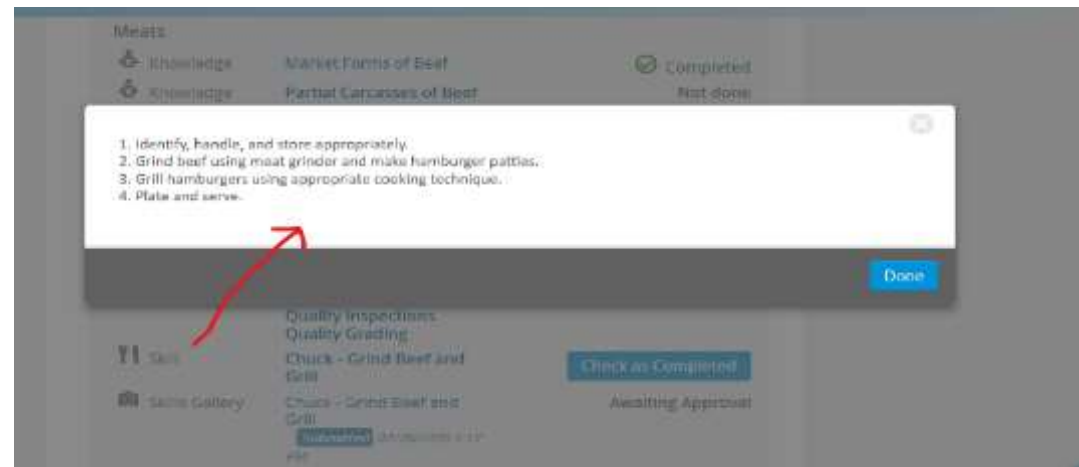


Culinary Fundamentals Training Portal

Sections include:

- Culinary Basics
- Vegetables and Fruits
- Pantry and Cold Foods
- Grains, Pasta and Starch
- Eggs and Breakfast
- Stocks, Soups and Sauces
- Poultry
- Meat
- Fish and Shellfish
- Baking and Pastry

Each section includes hands-on skills reinforced by knowledge pages.





Culinary Fundamentals Training Portal

American Culinary Federation Education Foundation Interim Credential

For the Completion of
Vegetables and Fruits I

Awarded to

Salty Shaker_ap

Section 2: Vegetables and Fruits

Vegetable Classifications and purchasing
Preparing common vegetables
The use of frozen and canned vegetables

12/12/2019 15:54

Number of Training Hours Completed: 200

This certificate is awarded for the successful completion of 200 supervised and verified hours of culinary education and training in the following areas:

Fruit Classifications and purchasing
Preparing common fruits
The use of frozen and canned fruits

ACFEF Chair



ACFEF Apprenticeship Chair



Program Options and Fees

CFC testing ONLY, per student

NOCTI exams fee: \$ 31

ACF CFC application fee: \$ 35 → waived if using fundamentals training program,
group discounts available

20+: \$25 per student

30+: \$15 per student

40+: \$ 5 per student

Add on: Fundamentals Training Program

Program, one-time \$499

Annual maintenance \$ 75

User fee \$ 35 per user

Add on: 30 hour courses: \$ 50 per student

Add on: OLC recorded sessions \$ 25 per instructor



Start the Journey!

Have questions? Send an email to
educate@acfchefs.net

