



ACF's Education Foundation What We Offer

Continuing Education Opportunities – Stay current with the latest information, trends and techniques to help you advance in your career and maintain your ACF certification. Find a list of opportunities on www.acfchefs.org/CEH.

Professional Grants – Support your professional development opportunities with an ACEFEF professional grant available on www.acfchefs.org/Scholarships.

Program Accreditation - Receive third-party recognition that your post-secondary or secondary culinary programs meet the high standards of the ACEFEF Accreditation Commission. Accreditation creates opportunities to receive federal funding and increases enrollment numbers. www.acfchefs.org/Accreditation.

Quality Program Status – Get ACEFEF's stamp of quality recognition on culinary- or hospitality-related programs offered by organizations or educational institutions that don't meet the criteria for ACEFEF accreditation. www.acfchefs.org/Quality

Apprenticeship Program – Start an ACEFEF apprenticeship to train your existing employees or use it as a recruitment tool to develop quality staff. The program is flexible and can be adapted to your unique workplace conditions. www.acfchefs.org/Apprenticeship

Chef & Child Initiative - Give back to your community by hosting outreach events and partnering with a local school or after-school organization. Ready-to-implement programs are on www.acfchefs.org/CCFPrograms.

American Academy of Chefs - ACF's prestigious honor society offers a unique way to honor chefs who have worked hard and risen through the ranks of the culinary field. Learn how you can achieve this recognition on www.acfchefs.org/AAC.

ACF Culinary Team USA – Culinary competitions are a vital part of ACF's history to continually raise standards of excellence and professionalism while promoting creativity and camaraderie. Members of ACF Culinary Team USA represent the U.S. in national and international competitions, including the "culinary Olympics." www.acfchefs.org/Team.