



As an  
educator  
who mentors  
future chefs,  
you belong with **ACF**



American Culinary Federation  
The Standard of Excellence for Chefs

**American Culinary Federation** is the largest and most prestigious professional chefs organization in North America. ACF has more than 17,500 proud members who belong to over 150 chapters across the United States and is recognized as the leader in professional development for the culinary community.

Join the only significant culinary trade organization in the USA—the ACF. This provides face-to-face networking opportunities, supplemental training, and the only culinary certification that is verified by practical testing.

—Russell Scott, CMC (Certified Master Chef), The Everglades Club, Palm Beach, FL

**ACF MEMBER TIP:**

**ACF Members receive \$75 to \$200 off certification fees, and you can easily track your continuing education hours on your online member profile.**

**Standard of Excellence**

ACF Certification is recognized as a standard of excellence in our industry. As a culinary educator, it is essential to prove your culinary competency, while continuing to learn skills and techniques. Certification provides a clear path for both culinary and pastry chefs, from Certified Culinarian through all levels of experience, including Certified Culinary Educator, Certified Secondary Culinary Educator and other prestigious levels from Certified Executive Chef to Certified Master Chef.

[www.acfchefs.org/ACF/Certify](http://www.acfchefs.org/ACF/Certify)

The ACF's continuing education and training opportunities help educators stay current and keep up with trends throughout our constantly evolving industry, which assists when molding our young culinarians into future chefs.

—Pamela Bedford, CCE, Culinary Instructor at Institute of Culinary Arts at Eastside High School: ACFEF Certified Secondary Program

**Scholarships for you and your students**

ACF's honor society, the American Academy of Chefs (AAC), provides great scholarship opportunities for your professional advancement as well as for your culinary students.

Learn how to apply:  
[www.acfchefs.org/Scholarships](http://www.acfchefs.org/Scholarships)

**Leading Culinary Schools: Is Your Program Accredited?**

Accreditation by American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) creates public trust by recognizing that your program meets established standards, is up-to-date with current practices and demonstrates a high level of professionalism. Your program can leverage this recognition as a marketing tool for recruiting students, and ACFEF accreditation also acts as a third party endorser for securing federal funding.

Your ACFEF-accredited postsecondary program can also boast that its graduating students who are also ACF members at the time of graduation will be eligible to receive either a Certified Culinarian® (CC®) or Certified Pastry Culinarian® (CPC®) certification (depending on the program) without paying any fees or taking any separate exams; certificate/diploma participants can be certified after a year of entry level work experience.

Graduates of ACFEF-certified secondary programs are also able to obtain a Certified Fundamentals Cook (CFC) or a Certified Fundamentals Pastry Cook (CFPC) certification if they meet certain requirements.

Learn more about accreditation as well as recognition for non-degree granting culinary programs at [www.acfchefs.org/ACF/Education](http://www.acfchefs.org/ACF/Education)



### **Employers Recruit ACF Members!**

ACF's Career Center and Job Board allows members to build their resumes and apply for positions at all levels across the country. Instructors, Chefs and Pastry Chefs are in high demand, and the biggest and best employers actively recruit and hire ACF members. Plan to personally meet industry leaders, recruiters and potential employers from all aspects of the foodservice industry at ACF career fairs, your local chapter, and at Regional and National ACF events.

### **Got Fame? Gain Recognition!**

Compete in ACF's local, national and international culinary and pastry competitions, and bring your student team to ACF's Culinary Knowledge Bowl and student competitions. Training as an ACF competitor is an instant resume builder and a fun way to keep your skills sharp.

### **Awards and Recognition**

Your reputation is further enhanced when you are recognized by the entire culinary community. ACF awards represent the highest honors, and include ACF Chef Educator of the Year Award, USA's Chef of the Year Award, ACF Pastry Chef of the Year Award, Dr. L.J. Minor Chef Professionalism Award and ACF Hermann G. Rusch Chef's Achievement Award. You can also nominate an outstanding student for ACF Student Chef of the Year Award. *(Postsecondary students only)*

My success is directly related to those early years in my life when my first ACF chef mentor helped me get started. All of us should continue that tradition. I now find myself mentoring a new generation of chefs, and I encourage all ACF members to do the same.

—**Christopher Misiak, CEC, CCE, of Schoolcraft College, 2016 National Chef Educator of the Year**

# Join Today! ACF Members Get More

**MEMBER TIP:**  
Members save up to \$550 on registration for **Cook. Craft. Create. ACF National Convention & Show!**

## Network Locally, Connect Globally

As a member you'll connect with your nearest ACF chapter to grow your professional network and build relationships that last your entire career. Be energized through ACF's regional **ChefConnect** and annual **Cook. Craft. Create. ACF National Convention & Show**—members save up to \$550 on the cost of registration! ACF members also enjoy dual membership with the Worldchefs.

## Money Saving Membership Perks!

You'll enjoy discounts on Nationwide car insurance, Dell computers and accessories, school/office supplies, dental insurance, theme park tickets, rental cars ... business software and culinary supplies...even life insurance coverage when you join ACF. (Life insurance applies to US memberships, except military and property memberships).

## Knowledge is Power

ACF is proud to partner with leading organizations to offer local and online Continuing Education Hours (CEH) opportunities. Staying current with the latest information, trends and techniques will help you advance in your career. ACF offers a range of continuing education opportunities to enhance your skills, as well as maintain your ACF certification. Online resources also include our video library, recipes, quizzes and more.

As an ACF member, you'll receive all of ACF's digital publications by email, including:

- *The National Culinary Review* is ACF's flagship magazine, delivered digitally 10 times a year, packed with the latest culinary trends and techniques. Take advantage of 4 CEH units available with each issue—that's 40 CEHs/year!
- The Culinary Insider is your bi-weekly e-newsletter announcing opportunities, special offers and more to keep you current.
- *Sizzle*, ACF's award-winning quarterly digital magazine for culinary students, with articles on industry trends, step-by-step cooking demonstrations, recipes, interviews with leading chefs, features on culinary career paths and more student news and opportunities. *Sizzle* is also accessible using the free *Sizzle* App—it's a great resource to share with your students!

## Are you passionate about the culinary field? You belong in ACF!

Join ACF today! [www.acfchefs.org/ACF/Membership](http://www.acfchefs.org/ACF/Membership)

## Connect on Social Media and Join the Conversation

Visit the official ACF blog

[WeAreChefs.com](http://WeAreChefs.com)

Like and follow us:



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