



Want to attract
& retain
the
best chefs?
Come
to **ACF**

ACF for **Employers**



For as little as \$13/month per employee, you can give your chefs—and your business—all the advantages of membership in the American Culinary Federation.

Gain a competitive edge when your business connects with American Culinary Federation (ACF) to develop your culinary team and recruit and retain chefs. American Culinary Federation is the largest and most prestigious professional chefs organization in North America. ACF has more than 14,000 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. ACF's Education Foundation Accrediting Commission (ACFEFAC) is the accrediting body of leading culinary schools and programs across the USA.

Get Your Team Involved!

Qualify for major discounts on Membership dues with as few as six employees—the larger your staff, the greater your discount! Hundreds of Clubs, Restaurants, Hotels, Food Service Management Companies, Culinary Schools, Corporate Dining Services, Retail Grocery Chains and Food Manufacturers take advantage of ACF membership.

Your chefs receive continuing education from culinary trends in their member publications to workshops and competitions in your region—and more when they engage in a local chapter. In addition, the discounts they enjoy as members can be tapped for your company's benefit!

The American Culinary Federation has a long and storied history of maintaining the high standard, integrity and education of culinary professionals in the United States. The professional resources, networking and growth facilitated by ACF membership or certification can be evidently measured by tangible career opportunities and life-long learning.

—Hari Pulapaka, CEC, Ph.D., Associate Professor of Mathematics, Stetson University, Executive Chef & Co-Owner, Cress Restaurant

ACF: The Standard of Excellence

ACF Certification is recognized as a standard of excellence in our industry. As a business owner or manager, you know how essential it is to hire those with culinary competency and who continue to learn new skills and techniques. ACF offers 14 levels of certification as evidence of skills, providing a clear path for both culinary and pastry chefs, from Certified Culinarian through all levels of experience whether Certified Executive Chef to Certified Master Chef. Learn more about what certification means at www.acfchefs.org/ACF/Certify

When we have two equally qualified candidates and one of them is certified, certification makes a difference in our decision. We are confident that the certified candidate is a serious culinarian, who is properly trained and has demonstrated skills as measured through the standards of our industry.

—Sherie Valderrama, Senior Director, Sodexo Talent Acquisition Group

MEMBER TIP:
Member chefs
certify for less,
saving up to \$200
per certification.



Recruit ACF Members!

Our Job Board helps you reach a highly targeted audience of qualified chefs and pastry chefs, as well as newly trained culinarians looking for their first career role. Plan to personally network and hire foodservice professionals at ACF career fairs, local chapter meetings and at regional and national ACF events.

Gain Recognition for Your Chefs—And Company!

Your chefs in ACF salons and competitions make your business the winner! Encourage your employees to compete in local, national and international culinary and pastry competitions. Your company's reputation is also furthered when your chefs receive recognition by the entire culinary community through ACF Awards. These represent the industry's highest honors, and include USA's Chef of the Year Award, ACF Pastry Chef of the Year Award, ACF Hermann G. Rusch Chef's Achievement Award and more. One of your chefs may even land a spot on ACF's Culinary Team USA, bringing you even greater visibility!

ACF Advances the Skills of Your Workforce

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 your staff advance their skills and grow professional pride. ACF offers a range of continuing education opportunities to enhance their skills and maintain ACF certification. Online resources also include our video library, recipes, quizzes and more.

MEMBER TIP:
Members save up to \$550 on registration for ACF National Convention & Show!

MEMBER TIP:
Your member chefs save the company \$140 to \$220 on each job they post to ACF's Job Board!

Retain your chefs by offering them the professional development opportunities of ACF's **ChefsForum Webinars**, **MasterCraft Summit Series** and the annual **ACF National Convention & Show**—they'll gain skills from charcuterie to financial management that directly benefit your business!

Interested in Apprenticeship?

When you're committed to growing your own talent, don't go it alone. ACF Education Foundation works with employers to recognize quality training programs. As the sponsor of a recognized apprenticeship program, you'll be assured your staff is trained to the highest industry standards as well as your unique workplace conditions—plus, you enjoy increased staff retention as apprentices become committed and loyal employees. ACFEF provides the training outline needed to qualify as a sponsor: Find out more by contacting apprenticeship@acfchefs.net

ACF Dining Guide

Only ACF professional chef members can add their dining room or restaurant to this online guide. Put your business on the ACF map!

Members Network Locally, Connect Globally

Connect your culinary staff with your nearest ACF chapter to grow your company's network and build relationships. ACF members also enjoy dual membership with the Worldchefs.

Knowledge is Power.

ACF members receive all of ACF's digital publications by email, including:

- The *National Culinary Review* is ACF's flagship magazine, delivered digitally 6 times a year, packed with the latest culinary trends and techniques. Your chefs can 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 members current.
- Your chefs will also enjoy access to WeAreChefs.com packed 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.

Connect on Social Media and Join the Conversation

Visit the official ACF blog
WeAreChefs.com

Like and follow us:

 [ACFchefs](https://www.facebook.com/ACFchefs)

 [@acfchefs](https://twitter.com/acfchefs)

 [@acf_chefs](https://www.instagram.com/acf_chefs)

[#ACFchefs](https://www.instagram.com/acf_chefs)

Money-Saving Membership perks!

Your business stands to benefit from member access to competitive business insurance; discounts on Dell computers; Prolific software for POS, inventory and staff management; InFoodSys recipe/nutrition software; Federation of Dining Room Professionals education and products; Office Depot/Office Max supplies and printing. Members get personal discounts on Nationwide auto insurance, LegalShield and IDShield, hotels, rental cars, and theme park tickets - these perks add value to your retention package!

Are you ready to attract and retain the very best chefs?

Go to www.acfchefs.org/Property to apply for or inquire about group rate membership for your chefs today!

6816 Southpoint Pkwy, Ste 400 | Jacksonville, Florida 32216

(800) 624.9458 | Fax: (904) 940.0741 | acf@acfchefs.org | www.acfchefs.org