



As a  
**professional**  
chef, you belong  
in **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 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.

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

**MEMBER TIP:**

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

**Only ACF guides you all the way to Certified Master Chef.**

**Standard of Excellence**

ACF Certification is recognized as a standard of excellence in our industry. Each certification level proves your culinary competency has reached a set benchmark. Certification provides a clear path for both culinary and pastry chefs, from Certified Culinarian through all levels of experience, including Certified Sous Chef, Certified Working Pastry Chef and other prestigious levels from Certified Executive Chef to Certified Master Chef. [www.acfchefs.org/ACF/Certify](http://www.acfchefs.org/ACF/Certify)

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



### **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. Professional 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 and recruiters from all aspects of the foodservice industry at ACF career fairs, your local chapter and at National ACF events. Recruiting? Members save hundreds off job postings.

I'm always casting food shows on the Food Network, and my best people that do well in our shows are usually members of the American Culinary Federation.

—C. Nicolas, Assistant Casting Director, Guy's Grocery Games

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

Compete in ACF's local, national and international culinary and pastry competitions! Training as an ACF competitor is an instant resume builder and a fun way to put your skills to the test. You may even land a spot on ACF's Culinary Team USA, bringing you international visibility!

Professional chefs can also apply to be part of ACF's "Chefpertise Guide"—expert chefs available for press interviews or special demonstrations in your community. This opportunity is open to all ACF chefs with five years or more experience or areas of expertise, who hold a position of sous chef or higher.

### **Awards Recognize Your Achievements**

Your reputation is further enhanced when you are recognized by the entire culinary community. ACF awards represent the highest honors, and include USA's Chef of the Year Award, ACF Pastry Chef of the Year Award, Dr. L.J. Minor Chef Professionalism Award, ACF Hermann G. Rusch Chef's Achievement Award and ACF Chef Educator of the Year Award.

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

### **Induction to American Academy of Chefs**

Each year ACF's Honor Society, the American Academy of Chefs, inducts select members whose career achievements, from certification to community service, merit exceptional honor from your peers. ACF membership is the first step on this path.

### **Scholarships for the Professional Chef**

ACF's honor society, the American Academy of Chefs (AAC), provides educational grants for your professional advancement.

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

# Join Today! ACF Members Get More

## Sharpen your skills—and gain new ones

ACF is proud to partner with leading organizations to offer local and online Continuing Education Hours (CEH) opportunities. ACF offers a range of continuing education opportunities to enhance your skills and achieve or 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!

## Network Locally, Connect Globally

As a member you'll connect with your nearest ACF chapter to grow your professional network and build relationships, across every industry sector, that will last your entire career. All chapters are member-led; you may even choose to run for office yourself one day. ACF members also enjoy dual membership with the Worldchefs.

Re-energize through ACF's **National Convention**—you'll gain skills from charcuterie to financial management that will directly benefit your business!

## Money Saving Membership perks!

You'll enjoy discounts on Nationwide car insurance, Dell computers and accessories, school/office supplies, dental plans, 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.

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 6 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.
- You 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.

## 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)

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