City College of San Francisco (048700)
50 Phelan Ave
San Francisco, CA  94112-1898
Non-Compliance Issues: 5.08, 5.11, 5.14, 5.17, 6.07

Site Visit Summary of Non-compliances
ACFEF Standard: 5.08 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF “Required Knowledge and Skill Competencies”, which are designed to include both hands-on and theoretical culinary instruction.

Commission’s Requirements and Evidence to Bring into Compliance:
The commission has asked to see more specific rubrics for the lab class.

Site Visit Summary of Non-compliances
ACFEF Standard: 5.14 - The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

Commission’s Requirements and Evidence to Bring into Compliance:
The commission would like to see a copy of the county health department policy regarding piercing and jewelry.

Site Visit Summary of Non-compliances
ACFEF Standard: 5.17 - Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).

Commission’s Requirements and Evidence to Bring into Compliance:
Please send completed checklist showing both the student and instructor’s signatures.

Coastal Alabama Community College (059210)
3301 Gulf Shores Pkwy
Gulf Shores, AL  36542-2715
Non-Compliance Issues: 5.14, 5.15, 7.05

Site Visit Summary of Non-compliances
ACFEF Standard: 5.14 - The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

Commission’s Requirements and Evidence to Bring into Compliance:
The commission is requesting visual proof and further evidence of the utilization of the uniform checklist. Please provide pictures of students active in the labs conforming to the uniform policy.

Site Visit Summary of Non-compliances
ACFEF Standard: 7.05 - There is an established and documented method for improving retention of students in the program.

Commission’s Requirements and Evidence to Bring into Compliance:
Execute the retention plan and submit results to be reviewed at the January 2020 meeting.

Hudson County Community College (068521)
161 Newkirk St
Jersey City, NJ  07306-3006
Non-Compliance Issues: 5.02, 5.15
School met all Non-Compliance issues with program response.
Associate Degree in Culinary Arts
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Associate Degree in Baking and Pastry
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Certificate in Baking and Pastry
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Site Visit Summary of Non-compliances

**ACFED Standard: 5.15** - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

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**POSTAPPROVED5**

Kapiolani Community College (078935)

4303 Diamond Head Rd

Honolulu, HI  96816-4496

Non-Compliance Issues: 6.07

School met all non-Compliance issues with program response.

Associate Degree in Food Services: Culinary Arts
   A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Associate Degree in Food Services: Patisserie
   A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Certificate of Achievement in Culinary Arts
   A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

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**RPOSTAPPROVED7EXMP**

Schenectady County Community College (092697)

78 Washington Ave

Schenectady, NY  12305-2215

Non-Compliance Issues: NA

Associate Degree in Culinary Arts
   A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2026 was made, seconded and approved by unanimous consent.
Hennepin Technical College - Brooklyn Park (109324)
9000 Brooklyn Blvd
Brooklyn Park, MN  55445-2320
Non-Compliance Issues: NA

Associate Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2025 was made, seconded and approved by unanimous consent.

Manchester Community College (122768)
60 Bidwell St
Manchester, CT  06040-6449
Non-Compliance Issues: 4.09, 6.07

Associate Degree in Food Service Management

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Associate Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Site Visit Summary of Non-compliances

ACFEF Standard: 4.09 - The program faculty must show evidence of professional growth on an annual basis in the area of instructional and technical skills.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 6.07 - United States Territory and International programs must meet or exceed safety and sanitation guidelines as established through the United States Department of Labor’s Occupational Health and Safety Administration (OSHA) and United States FDA Food Code and / or guidelines established by International Government Agencies to monitor safety and sanitation.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 5.17 - Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).
Commission's Requirements and Evidence to Bring into Compliance:
The commission is requesting to see equipment safety checklist completed and signed (or initialed) by both students and instructors showing they were taught the safety features of each piece of equipment.

Site Visit Summary of Non-compliances
ACFEF Standard: 6.07 - United States Territory and International programs must meet or exceed safety and sanitation guidelines as established through the United States Department of Labor’s Occupational Health and Safety Administration (OSHA) and United States FDA Food Code and / or guidelines established by International Government Agencies to monitor safety and sanitation.

Commission's Requirements and Evidence to Bring into Compliance:
The commission is requesting visual proof (pictures) of:
1. Properly stored scoops.
2. Pictures of completed cleaning and repair projects.
3. Repair of dough sheeter.
4. Hood inspection/ cleaning sticker that is dated and current.

RPOSTAPPROVED7EXMP

Asheville-Buncombe Technical Community College (153043)
340 Victoria Rd
Asheville, NC  28801-4816
Non-Compliance Issues: NA
Associate Degree in Culinary Technology
A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2026 was made, seconded and approved by unanimous consent.
Associate Degree in Baking and Pastry
A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2026 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Berks Career and Technology Center West (155748)
1057 County Welfare Rd
Leesport, PA  19533-9112
Non-Compliance Issues: 5.08
School met all non-Compliance issues with program response.
Secondary Culinary Arts
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

RSECAPPROVED5

Capital Region BOCES Career and Technical School: Albany Campus (155756)
1015 Watervliet Shaker Rd
Attn: Denise Pallozzi
Albany, NY  12205-2111
Non-Compliance Issues: 6.07
School met all non-Compliance issues with program response.
Secondary Culinary Arts
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.
Lancaster County Career and Technology Center (155925)
432 Old Market St
Mount Joy, PA  17552-9681
Non-Compliance Issues: 5.15
School met all non-Compliance issues with program response.
Secondary Culinary Arts
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Secondary Baking and Pastry Arts
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

University of Hawaii Maui College (159070)
310 W Kaahumanu Ave
Culinary Arts Program- Chef Shurilla
Kahului, HI  96732-1643
Non-Compliance Issues: 5.20, 6.07
School met all non-Compliance issues with program response.
Associate Degree in Culinary Arts
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Associate Degree in Baking and Pastry
   A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Orange Coast College (164534)
2701 Fairview Rd
Costa Mesa, CA  92626-5561
Non-Compliance Issues: NA

Associate Degree in Culinary Arts
   A motion for a 7-year exemplary approved grant of accreditation to expire on 6/30/2026 was made, seconded and approved by unanimous consent.

Olympic College (164631)
Associate Degree in Culinary Arts-Sous Chef
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts Specialty
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Hawaii Community College -Kona Campus (165572)
73-4255 Ane Keohokalole Hwy.
Kailua Kona, HI 96740
Non-Compliance Issues: NA

Associate Degree in Food Services
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Hawaii Community College Hilo Campus (165573)
1175 Manono St
Hilo, HI 96720-5096
Non-Compliance Issues: 3.04, 3.06, 5.15, 5.17, 6.07
School met all non-Compliance issues with program response.

Associate Degree in Food Services
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Puget Sound Skills Center (169163)
18010 8th Ave S
Burien, WA 98148-1908
Non-Compliance Issues: NA

Secondary Culinary Arts
A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Lower Pioneer Career Technical Education Center (185054)
174 Brush Hill Ave
Attn: Culinary Arts- Chef Maspo
West Springfield, MA 01089-1204
Non-Compliance Issues: NA
Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Bladensburg High School Prince George's County Public Schools (191252)
4200 57th Ave
Bladensburg, MD  20710-1710
Non-Compliance Issues: NA

Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2023 was made, seconded and approved by unanimous consent.

Harrisburg Area Community College (191909)
1 Hacc Dr
Attn:  Culinary
Harrisburg, PA  17110-2999
Non-Compliance Issues: 5.02, 6.07
School met all non-Compliance issues with program response.

Associate Degree in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Certificate in Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Certificate in Baking and Pastry

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Woonsocket Area Career and Technical Center (202769)
400 Aylsworth Ave
Woonsocket, RI 02895-4714
Non-Compliance Issues: 3.05, 3.06, 4.03, 5.15, 6.07

Site Visit Summary of Non-compliances

ACFEF Standard: 3.05 - The program will have an Advisory Committee whose meetings are scheduled twice per year (one meeting per semester) to advise the program and respond to the employment needs of the industry. Written agendas and minutes which include members in attendance and are available to document this activity.
Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 3.06 - Members of the Advisory Committee include a variety of representatives from the hospitality industry (institutional foodservice, restaurants, clubs, hotels, allied foodservice businesses or education) and must include a current student or recent graduate of the program.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 4.03 - The faculty has professional preparation relevant to their areas of responsibility, and has demonstrated and documented professional participation in those areas.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 6.07 - United States Territory and International programs must meet or exceed safety and sanitation guidelines as established through the United States Department of Labor’s Occupational Health and Safety Administration (OSHA) and United States FDA Food Code and / or guidelines established by International Government Agencies to monitor safety and sanitation.

Secondary Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Secondary Culinary Arts

School met all non-Compliance issues with program response.
A motion for a 5-year approved grant of accreditation to expire on 6/30/2023 was made, seconded and approved by unanimous consent.

Non-Marietta, GA  30064
Julie O'Meara, Dir. Ext 2153
1171 Whitlock Ave SW
Marietta High School (220837)

Commission's Requirements and Evidence to Bring into Compliance:

- Review the knowledge and skills competencies to ensure all ACF competencies are listed and followed in all syllabuses.

ACFEF Standard: 3.05 - The program will have an Advisory Committee whose meetings are scheduled twice per year (one meeting per semester) to advise the program and respond to the employment needs of the industry. Written agendas and minutes which include members in attendance and are available to document this activity.

Commission's Requirements and Evidence to Bring into Compliance:

- Expand advisory members to represent industry employers, groups that are in the position to offer jobs, individuals that are qualified to offer guidance, recommendations on curriculum and that can commit the time and resources to be a support to the program.

ACFEF Standard: 5.02 - Course description and units of instruction follow syllabi and lesson plans which clearly state measurable objectives, student activities, learning resources, time allotment, grading criteria and student evaluation methods.

Commission's Requirements and Evidence to Bring into Compliance:

Course descriptions should reflect ACF standards/curriculum, add objectives that reflect ACF learning competencies, these need to mirror syllabi and grading of student work.

ACFEF Standard: 5.09 - Nutrition, Sanitation and Human Relations Management competency areas must meet the minimum number of contact hours as listed below: Secondary Programs: Minimum of 15 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 7 hours directed by an instructor. Post-Secondary Programs: Minimum of 30 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 15 hours directed by an instructor.

Commission's Requirements and Evidence to Bring into Compliance:

Reorganize curriculum to reflect ACF competencies, contact hours, aligning objectives in syllabus accordingly and to mirror ACF competencies.

ACFEF Standard: 6.07 - United States Territory and International programs must meet or exceed safety and sanitation guidelines as established through the United States Department of Labor’s Occupational Health and Safety Administration (OSHA) and United States FDA Food Code and / or guidelines established by International Government Agencies to monitor safety and sanitation.

Commission's Requirements and Evidence to Bring into Compliance:

Establish, enlist support services in the cleaning and maintenance of culinary labs.

ACFEF Standard: 1.04 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF “Required Knowledge and Skill Competencies”, which are designed to include both hands-on and theoretical culinary instruction.

Commission's Requirements and Evidence to Bring into Compliance:

Review the knowledge and skills competencies to ensure all ACF competencies are listed and followed in all syllabuses.
Treston International College (220855)
Bonifacio Global City
Taguig, Manila

**PHILIPPINES**
Non-Compliance Issues: 5.02, 5.11, 5.12, 5.14, 6.08, 7.11, 8.02, 8.05, 8.06, 8.07, 9.01
School met all non-Compliance issues with program response.

Bachelor of Science in Culinary Management
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Owens Community College (221963)
351 1st St
Perrysburg, OH  43551-4485
Non-Compliance Issues: NA
Associate Degree in Culinary Arts
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.
Certificate in Culinary Arts
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.
Certificate in Baking and Pastry
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Woodville-Tompkins Technical and Career Institute (223132)
151 Coach Joe Turner St
Savannah, GA  31408-3437
Non-Compliance Issues: 4.06
A motion for a -year grant of accreditation to expire on was made, seconded and approved by unanimous consent.
A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

**ACFEF Standard:** 4.06 - The faculty is adequate in number to implement the program of instruction and related activities effectively and safely.

**Commission's Requirements and Evidence to Bring into Compliance:**
Secondary Culinary Arts
A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Secondary Baking and Pastry
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Center of Applied Technology - South (225202)
211 Central Ave E
Edgewater, MD 21037-2802
Non-Compliance Issues: NA
Secondary Culinary Arts
A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

H.B. Ward Career and Academic Center (227404)
970 N Griffing Ave
Riverhead, NY 11901-2763
Non-Compliance Issues: 3.06, 5.02, 5.15, 6.07
School met all non-Compliance issues with program response.
Secondary Culinary Arts
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Maxwell High School of Technology (235572)
990 McElvaney Ln
Debbie Grant
Lawrenceville, GA 30044-2300
Non-Compliance Issues: NA
Secondary Culinary Arts
A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Lakeshore Culinary Institute of Lakeshore Technical College (243787)
712 Riverfront Dr
Sheboygan, WI 53081-4665
Non-Compliance Issues: NA
Associate Degree in Culinary Arts
A motion for a 3-year approved grant of accreditation to expire on 6/30/2022 was made, seconded and approved by unanimous consent.
Secondary Culinary Arts

A motion for a 5-year exemplary approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Oxon Hill High School Prince George's County Public Schools (264885)
6701 Leyte Dr
Oxon Hill, MD  20745-2110
Non-Compliance Issues: 4.03, 4.04, 4.09, 5.09, 5.11, 5.14, 5.16, 5.17, 6.07
School met all non-Compliance issues with program response.

Secondary Culinary Arts

A motion for a 5-year approved grant of accreditation to expire on 6/30/2024 was made, seconded and approved by unanimous consent.

Pittsburgh Technical College (266551)
1111 McKee Rd
Oakdale, PA  15071-3211
Non-Compliance Issues: 5.08

A motion for a -year grant of accreditation to expire on was made, seconded and approved by unanimous consent.
A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

Site Visit Summary of Non-compliances

ACFEF Standard: 5.08 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF “Required Knowledge and Skill Competencies”, which are designed to include both hands-on and theoretical culinary instruction.

Commission's Requirements and Evidence to Bring into Compliance:
South Paulding High School (273368)
1364 Winn Rd
Douglasville, GA  30134-5301

Non-Compliance Issues: 5.11, 5.14, 5.15, 5.16, 6.07

A motion for a one-year grant of accreditation to expire on was made, seconded and approved by unanimous consent.
A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

Site Visit Summary of Non-compliances
ACFEF Standard: 5.11 - There are well-defined, verifiable, and consistent measurement strategies utilized in the grading procedures in both lecture and lab courses.

Commission's Requirements and Evidence to Bring into Compliance:
Syllabus needs assessment components to include Lab assessment and written assignments.

Site Visit Summary of Non-compliances
ACFEF Standard: 5.14 - The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:
Needs pictures of students in completed uniforms to assure compliance.

Site Visit Summary of Non-compliances
ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission's Requirements and Evidence to Bring into Compliance:
Demonstrate signed cleaning sheets and difference between daily and quarterly or deep cleaning per semester.

Site Visit Summary of Non-compliances
ACFEF Standard: 5.16 - Employees and students are trained in the correct handling and use of hazardous materials, substances, or wastes. Safety Data Sheets (SDS) or Comparable International Guidelines are available in each of the lab and are reflective of current inventory.

Commission's Requirements and Evidence to Bring into Compliance:
Show picture of posted SDS sheets

South Paulding High School (273368)
1364 Winn Rd
Douglasville, GA  30134-5301

Non-Compliance Issues: 1.04, 3.05, 3.06, 4.09, 5.08, 5.09, 5.11, 5.14, 5.15, 5.17, 8.01, 8.04

A motion for a one-year grant of accreditation to expire on was made, seconded and approved by unanimous consent.
A motion for a deferral of grant of accreditation was made, seconded and approved by unanimous consent.

Site Visit Summary of Non-compliances
ACFEF Standard: 1.04 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF “Required Knowledge and Skill Competencies”, which are designed to include both hands-on and theoretical culinary instruction.

Commission's Requirements and Evidence to Bring into Compliance:
Site Visit Summary of Non-compliances

ACFEF Standard: 3.05 - The program will have an Advisory Committee whose meetings are scheduled twice per year (one meeting per semester) to advise the program and respond to the employment needs of the industry. Written agendas and minutes which include members in attendance and are available to document this activity.

Commission’s Requirements and Evidence to Bring into Compliance:
3.06 - Members of the Advisory Committee include a variety of representatives from the hospitality industry (institutional foodservice, restaurants, clubs, hotels, allied foodservice businesses or education) and must include a current student or recent graduate of the program.

Site Visit Summary of Non-compliances

ACFEF Standard: 4.09 - The program faculty must show evidence of professional growth on an annual basis in the area of instructional and technical skills.

Commission’s Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 5.08 - The program must exhibit evidence of meeting the competencies as specified in the ACFEF “Required Knowledge and Skill Competencies”, which are designed to include both hands-on and theoretical culinary instruction.

Commission’s Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 5.09 - Nutrition, Sanitation and Human Relations Management competency areas must meet the minimum number of contact hours as listed below: Secondary Programs: Minimum of 15 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 7 hours directed by an instructor. Post-Secondary Programs: Minimum of 30 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 15 hours directed by an instructor.

Commission’s Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 5.11 - There are well-defined, verifiable, and consistent measurement strategies utilized in the grading procedures in both lecture and lab courses.

Commission’s Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 5.14 - The lab experiences and dining facilities, if applicable, reflect high standards of professional appearance by instructors and students to ensure sanitation and safety policies are being met.

Commission’s Requirements and Evidence to Bring into Compliance:

ACFEF Standard: 5.15 - The lab experiences reflect high standards to ensure sanitation and safety policies are being met.

Commission’s Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 5.17 - Students are trained in the proper use of lab equipment with documentation and evidence of training available for review and kept on file. (Equipment Safety Check Sheet).

Commission’s Requirements and Evidence to Bring into Compliance:
Site Visit Summary of Non-compliances

ACFEF Standard: 8.01 - The program is involved in an ongoing process of assessing its effectiveness.

Commission's Requirements and Evidence to Bring into Compliance:

Site Visit Summary of Non-compliances

ACFEF Standard: 8.04 - is an ongoing and documented system for assessing validity of curriculum by students, faculty, and Advisory Committees.

Commission's Requirements and Evidence to Bring into Compliance:

Duval High School (284161)
9880 Good Luck Rd
Lanham, MD 20706-3423
Non-Compliance Issues: 5.09, 6.07

- A motion for a 3-year approved grant of accreditation to expire on 6/30/2022 was made, seconded and approved by unanimous consent.

Site Visit Summary of Non-compliances:

ACFEF Standard: 5.09 - Nutrition, Sanitation and Human Relations Management competency areas must meet the minimum number of contact hours as listed below: Secondary Programs: Minimum of 15 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 7 hours directed by an instructor. Post-Secondary Programs: Minimum of 30 hours of student effort in a combination of theoretical and applied learning instruction, with a minimum of 15 hours directed by an instructor.

Commission's Requirements and Evidence to Bring into Compliance:
Rewrite the syllabus and lesson plans for Nutrition and Human Relations to reflect where the lecture hours are given and where it is incorporated in the labs. Send new syllabus and lesson plans to the ACF National Office.

Site Visit Summary of Non-compliances:

ACFEF Standard: 6.07 - United States Territory and International programs must meet or exceed safety and sanitation guidelines as established through the United States Department of Labor's Occupational Health and Safety Administration (OSHA) and United States FDA Food Code and / or guidelines established by International Government Agencies to monitor safety and sanitation.

Commission's Requirements and Evidence to Bring into Compliance:
Write an action plan for labeling and dating. Create signage for the walk-ins reinforcing the importance of label and dating. Send action plan and photo of signage to the ACF National Office.

Gwynn Park High School (284162)
13800 Brandywine Rd
Brandywine, MD 20613-5806
Non-Compliance Issues: NA

Secondary Culinary Arts
A motion for a 3-year approved grant of accreditation to expire on 6/30/2022 was made, seconded and approved by unanimous consent.
Nichols Career Center (286519)
605 Union St
Jefferson City, MO  65101-2814
Non-Compliance Issues: NA

Secondary Culinary Arts
A motion for a 3-year approved grant of accreditation to expire on 6/30/2022 was made, seconded and approved by unanimous consent.

East Career and Technical Academy (288949)
6705 Vegas Valley Dr
Las Vegas, NV 89142-3636
Non-Compliance Issues: NA

Secondary Culinary Arts
A motion for a 3-year approved grant of accreditation to expire on 6/30/2022 was made, seconded and approved by unanimous consent.