

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

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

A motion for a defferral of grant of accreditation was made, seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

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 rubics for the lab class.

Site Visit Summary of Noncompliances

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 anf jewelry

Site Visit Summary of Noncompliances

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 instructors signatures.

Site Visit Summary of Noncompliances

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:

Coastal Alabama Community College (059210)

3301 Gulf Shores Pkwy

Gulf Shores, AL 36542-2715

Non Compliance Issues: 5.14, 5.15, 7.05

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 Noncompliances

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 Noncompliances

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.

RPOSTAPPROVED5

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 Noncompliances

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:

RPOSTAPPROVED5

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.

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.

RPOSTAPPROVED5

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.

RPOSTAPPROVED5

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 Noncompliances

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 Noncompliances

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:

RPOSTCONDITIONAL6MO

Washtenaw Community College (124079)
4800 E Huron River Dr
Ann Arbor, MI 48105-4800
Non Compliance Issues: 5.17, 6.07

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 Noncompliances

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 Noncompliances

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.
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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.

RSECAPPROVED5

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.

RPOSTAPPROVED5

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.

RPOSTAPPROVED7EXMP

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.

RPOSTAPPROVED5

Olympic College (164631)

1600 Chester Ave

Bremerton, WA 98337-1699

Non Compliance Issues: NA

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.

RPOSTAPPROVED5

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.

RPOSTAPPROVED5

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.

RSECAPPROVED5EXMP

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.

RSECAPPROVED5EXMP

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.

RSECAPPROVED5EXMP

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.

RPOSTAPPROVED5

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

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 Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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:

Berks Career and Technology Center East (215765)
3307 Friedensburg Rd
Oley, PA 19547-8716
Non Compliance Issues: 6.07

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.

Crossland High School Prince George's County Public Schools (216409)
6901 Temple Hill Rd
Temple Hills, MD 20748-5207
Non Compliance Issues: 3.06, 5.17, 5.15, 5.14, 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 6/30/2023 was made, seconded and approved by unanimous consent.

Marietta High School (220837)
1171 Whitlock Ave SW
Julie O'Meara, Dir. Ext 2153
Marietta, GA 30064-1932
Non Compliance Issues: 3.05, 5.02, 5.09, 6.07, 1.04

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 Noncompliances

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.

Site Visit Summary of Noncompliances

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.

Site Visit Summary of Noncompliances

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

Site Visit Summary of Noncompliances

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.

Site Visit Summary of Noncompliances

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

RPOSTAPPROVED5

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.

RPOSTAPPROVED5

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.

RSECCONDITIONAL6MO

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.

Site Visit Summary of Noncompliances

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:

RSECAPPROVED5EXMP

Kent Career Technical Center (224968)

1655 E Beltline Ave NE

Attn: George Dennis, Cec, Cce, Aac

Grand Rapids, MI 49525-4502

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.

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.

RSECAPPROVED5EXMP

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.

RSECAPPROVED5

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.

RSECAPPROVED5

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.

NPOSTAPPROVED3

Lakeshore Culinary Institute of Lakeshore Technical College (243787)

712 Riverfront Dr

Post

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.

RSECAPPROVED5EXMP

Waynesville Career Center (254641)

400 Gw Ln

Waynesville, MO 65583-2384

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.

RSECAPPROVED5

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 Noncompliances

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:

NPOSTDEFERREDUPTO1YR

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 -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 Noncompliances

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 Noncompliances

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 Noncompliances

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 quaterly or deep cleaning per semester

Site Visit Summary of Noncompliances

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 -year grant of accreditation to expire on was made, seconded and approved by unanimous consent.

A motion for a defferral of grant of accreditation was made , seconded and approved by unanimous consent.

Site Visit Summary of Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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:

Site Visit Summary of Noncompliances

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 Noncompliances

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 Noncompliances

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 Noncompliances

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:

NSECDEFERREDUPTO1YR

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

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 Noncompliances

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 Noncompliances

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 label 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.

NSECAPPROVED3

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.

NSECAPPROVED3

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.

NSECAPPROVED3

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.