Their Success Is YOUR SUCCESS

For more information visit acfchefs.org/apprentice
An American Culinary Federation Education Foundation (ACFEF) apprenticeship program provides apprentices with on-the-job learning combined with technical classroom instruction. Each program is customizable to best meet a company’s needs while maintaining specific standards. The success of apprenticeship comes from the commitment made by the industry, educational institutions, and ACF chapters.

- Train staff to industry standards and unique workplace conditions
- Increase staff retention as apprentices become committed and loyal employees
- Develop a connection between industry and educational institutes to meet the growing needs of the culinary industry

Why should I start a program with ACFEF? As a registered ACFEF apprenticeship program, you don’t need to create a program of your own. You will have access to a list of competencies that an apprentice should learn at each station. This list is continuously reviewed and updated by the ACFEF National Apprenticeship Committee (NAC) to ensure trends and techniques are current. Upon successful completion of the program, the apprentice is eligible for ACF certification, which means more qualified employees at your workplace. In addition, all registration and graduation information is managed by the ACFEF national staff.

For more information contact the ACFEF Apprenticeship Department at (800) 624-9458.

“Nothing is more satisfying for a chef than for an apprentice who worked hard to complete the program to call, years later, just to say ‘Thanks for all you did for me.’ That makes the effort worthwhile.”
- Peter Avello, CEC, CEPC, sponsoring chef, DoubleTree By Hilton, Colorado Springs

“I intend to work with as many chefs as I can and continue to impress on student culinarians the importance of continuing their education through an apprenticeship.”
- David Avalos, CCE, apprenticeship chair, ACF Southern California Inland Empire Chefs & Cooks Association