As a professional chef, you belong in ACF
American Culinary Federation is the largest and most prestigious professional chefs organization in North America. ACF has more than 17,500 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

**ACF Certified Executive Chefs (CEC) on average earn $10,000 more a year than executive chefs not certified.**

**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

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

**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.
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 Regional and 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

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

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.
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.

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 World Association of Chefs Societies (WACS).

Re-energize through ACF’s regional ChefConnect and annual Cook. Craft. Create. Convention & Show—you’ll gain skills from charcuterie to financial management that will directly benefit your business!

Money Saving Membership perks!
You’ll enjoy discounted car insurance, school/office supplies, hotels, 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 10 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.

• Sizzle, ACF’s award-winning quarterly digital magazine for culinary educators and students, shares industry trends, step-by-step cooking demonstrations, interviews with leading chefs and features on culinary career paths. Sizzle is also accessible using the free Sizzle App!

Are you passionate about the culinary field? You belong in ACF!
Join ACF today! www.acfchefs.org/ACF/Membership