Culinary Programs Recognized as Exemplary at 2008 ACF Southeast Regional Conference

ST. AUGUSTINE, Fla., March 10, 2008—Ten postsecondary culinary programs were recognized by the American Culinary Federation Foundation Accrediting Commission (ACFFAC) as exemplary at the 2008 ACF Southeast Regional Conference held at the Williamsburg Lodge, Williamsburg, Va., March 1-3.

The programs are at the following schools:
- Faulkner State Community College, Gulf Shores, Ala.
- Florida Culinary Institute, West Palm Beach, Fla.
- The International Culinary School at The Art Institute of Atlanta, Atlanta
- The International Culinary School at The Art Institute of Fort Lauderdale, Fort Lauderdale, Fla.
- Jefferson State Community College, Birmingham, Ala.
- Keiser College, Tallahassee, Fla.
- Orlando Culinary Academy—Le Cordon Bleu Program, Orlando, Fla.
- Stratford University, Falls Church, Va.
- National Center for Hospitality Studies at Sullivan University, Louisville, Ky.
- Trenholm State Technical College, Montgomery, Ala.

The ACFFAC, recognized by the Council for Higher Education Accreditation (CHEA), provides regulatory oversight of post-secondary institutions. The primary function of the ACFFAC is programmatic accreditation. This specialized accreditation is a voluntary action on the part of the institution that requires curriculum, faculty, resources, support staff, and organizational structure all meet or exceed quality standards.

Culinary or foodservice programs that are accredited by the ACFFAC have been reviewed against established standards. These programs undergo a self-evaluation and report their findings to the ACFFAC. The ACFFAC then authorizes a fact-finding team to visit the school to verify compliance with the standards. The self-evaluation, the report of the fact-finding team, and the program response to the fact-finding report, are studied. The ACFFAC then grants accreditation to programs that meet the published standards.

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To qualify as an exemplary program upon renewal of ACFFAC accreditation, a program will have had to have been in full compliance the last two site visitation reports. The visiting team determines that the program has met the ACFFAC standards in eight required areas: eligibility; program mission and goals; organization and administration; faculty and staff; curriculum; facilities; student services; and assessment. Exemplary programs are accredited for seven years.

Chosen for its history and attractions, Williamsburg was the location of the 2008 ACF Southeast Regional Conference hosted by ACF Virginia Chefs Association. Bringing more than 300 chefs, cooks and foodservice professionals to the city, the conference provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative business seminars, forums, clinics and cutting-edge demonstrations. In addition, the conference offered participants the opportunity to learn about the latest cooking trends and techniques.

Sponsors of the 2008 ACF Southeast Regional Conference and national award sponsors include: Barber Foods; Beef Information Center; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory; Contessa Premium Foods; Custom Culinary™; GFF, Inc./Girard's Dressings; Icelandic USA®, Inc.; La Brea Bakery; Lobster Select; Mann's Fresh Vegetables; MARS Foodservices; Mind's Eye Resource Management, LLC; National Honey Board; Nestlé Professional; NEWCHEF Fashions; Nueske's Applewood Smoked Meats; Pearson Prentice Hall; R.L. Schreiber, Inc., Royal Cup Coffee; Rubbermaid Commercial Products; Santa Sweets; Splenda®; SYSCO Food Services of Hampton Roads; Tyson Food Service; U.S. Foodservice and Unilever Foodsolutions.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With 20,000 members spanning more than 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than 8 million members globally. For more information, visit www.acfchefs.org.

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