For Immediate Release:
November 30, 2011

Media Contacts:
Leah Craig, ACF: (904) 484-0213, lcraig@acfcchefs.net
Michael Volpe, Job Corps: (202) 693-3984, volpe.michael@dol.gov

Job Corps Culinary Training Programs Granted Quality Program Status by American Culinary Federation Education Foundation

St. Augustine, Fla., November 30, 2011—The American Culinary Federation Education Foundation (ACFEF), the educational arm of the American Culinary Federation (ACF), the premier professional organization for culinarians in North America, recently granted renewal Quality Program status to all Job Corps culinary training programs across the U.S., a total of 87. Approval was awarded Oct. 19 and is valid for five years.

“We are excited that the Job Corps culinary training has been recognized by the ACFEF as a quality program. Since 1964, Job Corps has equipped more than 2 million graduates with the skills and knowledge to compete in a variety of occupations, enroll in higher education, and advance in their careers. Through the culinary program students not only gain exposure to invaluable learning experiences, they gain access to community resources which open new opportunities for these talented students,” said Jane Oates, Assistant Secretary for the Employment and Training Administration.

ACFEF Quality Program status is a recognition earned by non-degree-granting culinary programs that offer training and education but do not meet qualification requirements for ACFEF accreditation. To receive the status, facilities must submit an application and supporting documents, which are then reviewed by a committee. Next, a team of professional chefs conduct a site visit to determine if the education described is properly delivered. Initial Quality Program status is granted for three years. Facilities can apply for renewal, which is granted for five years. The ACFEF Quality Program status allows organizations to brand their course of study with the ACFEF logo and name, increasing marketability and public trust.

“ACFEF Quality Programs provide opportunities for individuals who do not know what career they would like to pursue and gives them a taste of what the culinary industry can provide and how they can start a successful career without investing a huge amount of money,” said Michael Ty, CEC, AAC, ACF national president. “I have visited two Job Corps culinary training programs, and I was impressed with the caliber of participants enrolled.”

Job Corps, a no-cost education and vocational training program administered by the U.S. Department of Labor’s Employment and Training Administration, helps young people ages 16-24 improve the quality of their lives through vocational and academic training. Its culinary training includes instruction...
on the following topics: introduction to the foodservice industry; culinary professionalism; CPR and first aid training; ServSafe training; culinary math; ingredient identification; sustainability; time management; and culinary tools and equipment. In addition, students learn about soups and sauces, recipe development and menu planning, various cooking techniques, baking, purchasing and inventory, knife skills, nutrition and more.

**About Job Corps**

Funded by Congress, Job Corps has been training young adults for meaningful careers since 1964. Job Corps is committed to offering all students a safe, drug-free environment where they can take advantage of the resources provided. Job Corps' mission is to attract eligible young people, teach them the skills they need to become employable and independent, and place them in meaningful jobs or further education. Job Corps offers hands-on training in more than 100 career technical areas, from automotive and machine repair to health care and hospitality. Training programs are aligned with industry certifications and are designed to meet the requirements of today's careers. Job Corps also offers the opportunity to earn a high school diploma or a GED for those youth who don't have either. For youth who already have a high school diploma, Job Corps can help them prepare for college through partnerships with local colleges. Learn more at [www.jobcorps.gov](http://www.jobcorps.gov).

**About the American Culinary Federation**

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for chefs in North America. With more than 20,000 members spanning 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef® designation the only culinary credential accredited by the National Commission for Certifying Agencies (NCCA). ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit [www.acfchefs.org](http://www.acfchefs.org).

###