Chefs’ Salary Potential Enhanced Through Professional Certification

ST. AUGUSTINE, Fla., September 10, 2012—In today’s workforce certification can lend credibility, professional advancement and job security to a career, and the accreditation of a certification program ensures that the highest standards are met. The American Culinary Federation, Inc. (ACF), the nation’s premier organization of professional chefs, is further demonstrating its commitment to the certification of the nation’s culinarians through its Certified Sous Chef™ (CSC®) certification program, which was recently accredited by the National Commission for Certifying Agencies (NCCA) under the Institute of Credentialing Excellence, Washington, D.C. This is the second ACF certification program accredited by NCCA.

Many employers across various industries agree that certification can enrich an employee’s job performance. According to the 2012 IT Skills and Salary Report, “the percentage of managers reporting their staff was more effective or significantly more effective on the job after receiving certification rose to 51 percent, up from 35 percent in 2011.” ACF continues to analyze the benefits of certifications for cooks and chefs. Industry Insights, Inc. conducted a salary study of more than 2,700 culinarians through ACF in 2011, which indicated that “overall, respondents with at least one ACF certification reported 7 percent higher average total compensation than those without an ACF certification.” Obtaining the NCCA accreditation for the CSC® program amplifies the value of the certification.

“Accredited certification programs produce professionals who adhere to high standards based on industry best practices,” said ACF Certification Commission Chair Ronald G. DeSantis, CMC®, AAC®, MBA, director of culinary excellence and quality assurance, Yale Dining at Yale University, New Haven, Conn. “The commission emphasizes these standards as we strive to strengthen ACF’s certification programs, demonstrate a commitment to excellence and communicate the relevance of certification in the culinary profession. ACF is pleased to offer chefs and cooks the opportunity to enhance their careers with another NCCA-accredited certification through this organization.”

To achieve the NCCA accreditation for the CSC® program, ACF submitted a formal application detailing the program’s adherence to NCCA’s 21 “Standards for the Accreditation of Certification Programs.” ACF received accreditation for its Certified Executive Chef® program in March 2011, and is pursuing accreditation for the Certified Executive Pastry Chef® and Certified Culinary Educator® programs. As required by NCCA, ACF will seek reaccreditation for the CSC® program in five years. Currently, there are approximately 300 programs from more than 120 organizations that are accredited by NCCA.

ACF has been certifying cooks and chefs since 1974 through various quality certification programs. ACF offers 14 levels of certification based on skills, knowledge, integrity and equality
through an achievable process for all culinary professionals. Certification is based on education, experience and successful completion of both a written and practical exam. There are presently more than 13,000 chefs and cooks certified by the organization.

Learn more about ACF’s certification program and the value of NCCA accreditation by viewing a video available at [www.acfchefs.org/Certification-Accreditation](http://www.acfchefs.org/Certification-Accreditation).

**About the American Culinary Federation**
The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning more than 200 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® and Certified Sous Chef™ designations the only culinary credentials accredited by the National Commission for Certifying Agencies. 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). Find ACF on Facebook at [www.Facebook.com/ACFChefs](http://www.Facebook.com/ACFChefs) and on Twitter @ACFChefs.

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