



American Culinary Federation Press Release

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American Culinary Federation Education Foundation Celebrates Apprentices throughout National Apprenticeship Week

*ACFEF challenges emerging culinary professionals to consider apprenticeship
as part of their career pathway*

ST. AUGUSTINE, FLA., November 8, 2017 —The American Culinary Federation (ACF) and its educational arm, the American Culinary Federation Education Foundation (ACFEF), are proud to celebrate the U.S. Department of Labor’s third annual National Apprenticeship Week, Nov. 13-19.

To raise awareness of the value of culinary apprenticeships, ACF is providing resources and success stories to encourage employers to explore the creation of new apprenticeship programs and prospective apprentices to enroll in local opportunities at www.acfchefs.org/Apprenticeship.

ACFEF apprenticeships offer a combination of on-the-job experience and related classroom instruction and have been expanding access to hands-on culinary training for emerging professionals since the formal program began in 1979. Today, there are more than 1,280 registered apprentices in 49 ACFEF programs across the nation and 15 military installations.

“Apprenticeship is a proven, time-honored way for chefs to obtain the knowledge, skills and confidence that enable them to pursue successful careers, and for employers to help build the talent they need,” said ACF National President Stafford T. DeCambra, CEC, CCE, CCA, AAC. “ACF is proud to have worked with the Department of Labor to formalize this approach to culinary training in 1979 and delighted to celebrate its continued success during National Apprenticeship Week.”

ACFEF programs place apprentices in a wide variety of facilities across the country where they can train in every station of the kitchen, including independent and chain restaurants, hotels and resorts, educational institutions, hospitals, residential communities and more. Apprentices who complete the two- or three-year program have the opportunity to receive an American

Culinary Federation Certified Culinarian®, Certified Pastry Culinarian®, Certified Sous Chef® or Certified Working Pastry Chef® culinary designation.

In September, ACF launched its latest apprenticeship program in conjunction with Hershey Entertainment & Resorts (HE&R) in Pennsylvania. Through this program, the apprentices will work closely with chef instructors within HE&R's 20 unique dining venues, ranging from casual coffee shops to four-star cuisine.

“Apprenticeships allow students to ‘earn while they learn’ and offer unparalleled opportunities for mentorship from experienced culinary professionals,” said Kevin C. Clarke, CCE, J.D., ACFEF Apprenticeship Committee chair. “Hands-on training is essential in our industry, and our guidelines ensure that apprentices are developing the documented culinary skills and professional work ethic that hospitality employers seek and value.”

ACFEF programs are part of a network of apprenticeships nationwide in more than 1,000 occupations, including healthcare, energy and IT. The U.S. currently has over 545,000 apprentices working with more than 150,000 employers, and nearly nine out of 10 are employed after completing their apprenticeship. Earlier this year, President Trump issued an executive order expanding apprenticeships in America and establishing a Taskforce within the Department of Labor to achieve that goal.

To learn more about ACFEF apprenticeship and read success stories from program coordinators and graduates, visit www.acfchefs.org/Apprenticeship.

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About the American Culinary Federation

The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With more than 17,500 members spanning more than 150 chapters nationwide, ACF is the leading culinary association 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®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations accredited by the National Commission for Certifying Agencies. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org. Find ACF on [Facebook](#), [Twitter](#) and [Instagram](#).

About National Apprenticeship Week

National Apprenticeship Week (NAW) is a National Celebration that offers leaders in business, labor, education, and other critical partners a chance to express their support for Apprenticeship. NAW also gives apprenticeship sponsors the opportunity to showcase their programs, facilities and apprentices in their community. The weekly events highlight the benefits of Apprenticeship in preparing a highly-skilled workforce to meet the talent needs of employers across diverse industries. For more information, visit www.dol.gov/apprenticeship/NAW/.