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CULINARY ARTS COMPETITORS CAN NOW EARN NATIONAL ACF CERTIFICATION 2018 SkillsUSA Championships

Leesburg, VA. — The top high school and postsecondary/college competitors in the annual SkillsUSA Championships in Culinary Arts are now eligible to earn an American Culinary Federation (ACF) certification as part of their national competition experience. The culinary competitors join more than 6,500 outstanding career and technical education students in the excitement of hands-on competition in 102 different trade, technical, and leadership fields during the 2018 SkillsUSA National Leadership and Skills Conference.

SkillsUSA Culinary Arts national contest chairperson and WorldSkills USA technical expert Greg Beachey worked with ACF to align the SkillsUSA national event with the Certified Fundamental Cook (CFC) credential. Menus and the scope of the practical component of the competition were reviewed by the ACF practical exam subcommittee and compared to the CFC Practical Exam Skills assessment. In April, the subcommittee approved a score of 75 percent or higher at the SkillsUSA Championships as being the equivalent of the CFC Practical Exam. Further, students who earn a 75 percent or higher score in competition plus a 70 percent or higher score on the CFC written exam will receive the CFC credential. This certification is valid for the 2018 SkillsUSA Championships will be re-evaluated annually and is administered in partnership with NOCTI.

“This process adds great credibility to our competition to align with ACF national standards and for our students to earn an industry recognized credential,” said executive director, Timothy Lawrence. “This is a great model for other contests to follow, as well.”

Founded in 1929, the American Culinary Federation is an association of chefs designed to promote the professional image of American chefs worldwide, primarily through the education of culinarians at all levels..The CFC examination will assess and objectively measure the knowledge and skills of a candidate to determine if they meet ACF standards. For more information: www.acfchefs.org

According to the ACF's Jeremy Abbey, CEC, CEPC, CCE, CCA, this partnership with SkillsUSA is groundbreaking. "Highly-talented students will now have a chance to earn the foodservice industries' only stackable credential at the entry-level. The ability for students to jump start careers in the culinary arts creates a distinct advantage in the job market and in the long run, can provide substantial benefits in both earnings and opportunities."

SkillsUSA is the national organization for students in trade, industrial, technical and health occupations education. It sponsors the SkillsUSA Championships annually to recognize the achievements of career and technical education students and to encourage them to strive for excellence and pride in their chosen occupations. Working against the clock and each other, the participants proved their expertise in job skills for occupations such as electronics, technical drafting, precision machining, medical assisting and culinary arts. There were also competitions in leadership skills, such as extemporaneous speaking and conducting meetings by parliamentary procedures.

The Culinary Arts competition encompasses both hot and cold food preparation and presentation. Competitors demonstrate their knowledge and skills through the production of a four-course menu in a full day of competition. The competitors are rated on their organization, knife skills, cooking techniques, creative presentation, sanitation food safety techniques, and above all, the quality and flavor of their prepared items. To see a video of the SkillsUSA Championships Culinary Arts, Commercial Baking and Restaurant Service competitions, go to: [SkillsUSA Culinary Championship](#).

The contests are planned by technical committees made up of representatives of labor and management and are designed to test the skills needed for successful entry-level performance in given occupational fields. Safety practices— an area of great concern to labor and management alike — are judged and constitute part of each contestant's score. A video about the SkillsUSA Championships is at: [SkillsUSA National Championship](#)

The national technical committee for Culinary Arts includes *chairman* Greg Beachey, Goshen Community Schools and Culinary Classic Consulting. A national education team assists the technical committee and there are several corporate sponsors. For a list of committee members and supporting organizations for all contests, download the 2018 Awards and Recognition Book: [2018 Awards and Recognition Book](#)

About SkillsUSA

SkillsUSA is a vital solution to the growing U.S. skills gap. This nonprofit partnership of students, instructors and industry ensures America has the skilled workforce it needs to stay competitive. Founded in 1965 and endorsed by the U.S. Department of Education, the association serves more than 360,000 students and instructors each year in middle schools, high schools and colleges. This diverse talent pipeline covers 130 trade, technical and skilled service occupations, the majority STEM-related. More than 600 corporations, trade associations, businesses and labor unions actively support SkillsUSA at the national level. SkillsUSA programs are integrated into career and technical education through a framework of personal, workplace and technical skills grounded in academics. Local, state and national championships, designed and judged by industry, set relevant standards for career and technical education and provide needed recognition to its students. SkillsUSA also offers technical skill assessments and other workplace credentials. For more information, go to: www.SkillsUSA.org.

[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. For more information, visit www.acfchefs.org. Find ACF on [Facebook](#), [Instagram](#), [Twitter](#) and [LinkedIn](#).

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