



**American Culinary Federation Education Foundation  
Celebrates National Apprenticeship Week, Nov. 12-18,  
Announces Apprenticeship Relaunch**

*Groundbreaking programs across the country develop the culinary workforce and offer essential training to talented future chefs*

ST. AUGUSTINE, FLA., November 7, 2018 —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 fourth annual National Apprenticeship Week, Nov. 12-18.

ACFEF [culinary apprenticeships](#), the first of their kind to be offered in the United States, combine on-the-job experience with related classroom instruction and expert mentorship for future chefs. Programs across the country have been expanding access to hands-on culinary training for emerging professionals since 1979.

Today, the organization is preparing for a relaunch of its apprenticeship program in early 2019, forty years after it was first introduced. This update to the tried-and-true format for [culinary education](#) will introduce a new hybrid model – the first and only in the culinary industry – featuring a robust digital platform for online learning and other resources to make apprenticeships more accessible to aspiring culinarians.

“These programs are a proven, time-honored way for aspiring professionals to develop the technical abilities and professionalism required to hone successful careers in foodservice, and for employers to train the skilled, reliable workforce they want and need,” said ACF National President Stafford T. DeCambra, CEC, CCE, CCA, AAC. “The ACF is proud to offer innovations to the apprenticeship tradition with new digital technologies that make continued learning possible for working chefs despite busy schedules and without the burden of student loan debt.”

To raise awareness of the value of culinary apprenticeships this National Apprenticeship Week, ACF is highlighting the achievements of three recently launched programs:

- **The Lebanon County Career & Technology Center (LCCTC) ACFEF culinary apprenticeship, based in Lebanon, Pennsylvania**, and administered in partnership with Hershey Entertainment & Resorts, launched in 2017. These apprentices are able to transition directly from secondary education to

diverse, real-world kitchen experiences across multiple Hershey properties, with expert oversight and skills development in the classrooms at LCCTC.

- **The Washington State University School of Hospitality Business Management in Pullman, Washington**, debuted its apprenticeship in 2018 with 17 students enrolled. This state-of-the-art program makes it possible for full-time students to take advantage of hands-on training as part of their degree, and will soon offer an innovative approach to online, skills-based learning to reach even more aspiring chefs in the region.
- **At Old Dominion University in Norfolk, Virginia, Aramark** provides talented employees an unparalleled professional development opportunity through a modern apprenticeship program, under the leadership of the incoming chair of ACFEF's National Apprenticeship Committee. Participants earn while they learn and graduate as Certified Sous Chefs®, making them management-ready.

“As a culinary educator and coordinator of an apprenticeship myself, I am encouraged by the advancements on the horizon,” said Chef Robert Patton, CEC, CCA, AAC, incoming chair of the ACFEF National Apprenticeship Committee. “Apprenticeships are not only critically important for the careers of participating students, but also an invaluable outlet through which employers find, train and retain the talented and skilled professionals needed to strengthen the culinary industry in communities throughout the U.S.”

To learn more about the American Culinary Federation and ACFEF apprenticeship, including how to start or enroll in a program, visit [acfcchefs.org](http://acfcchefs.org). For stories and insights from apprentices and their supervisors, visit [WeAreChefs.com](http://WeAreChefs.com).

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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 15,500 members spanning more than 170 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.acfcchefs.org](http://www.acfcchefs.org). Find ACF on [Facebook](#), [Instagram](#), [Twitter](#) and [WeAreChefs.com](http://WeAreChefs.com).

### 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 week-long event highlights the benefits of apprenticeship in preparing a highly-skilled workforce to meet the talent needs of employers across diverse industries. For more information, visit <https://www.dol.gov/apprenticeship/naw/>.