

The American Culinary Federation, Inc. is the largest professional, not-for-profit organization for chefs and cooks in the United States, and was founded more than 75 years ago. ACF promotes the culinary profession by providing professional development, career building and networking opportunities to its members.

National Model

The ACEF National Apprenticeship Program is administered by the ACF National Office and provides direction for in-house culinary training programs in various properties around the country. Apprentices commit to a two-year study program. All registration, follow-through and graduation information is managed by ACF staff, and required courses are available online through the ACF eCulinary Professional Development Institute, www.acfchefs.org/eculinary.

ACF Membership is encouraged in the nearest local chapter. If there is not a chapter available, apprentices may join the ACF National Chapter. The apprentices will be employed by a single company and for this reason, the program and the apprentices will be subject to the company's policies and procedures.



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American Culinary Federation
Education Foundation
★ Apprenticeship ★




*American Culinary Federation
Education Foundation*

Overview

The American Culinary Federation Education Foundation, Inc. (ACFEF), the educational arm of the American Culinary Federation, Inc., offers a highly-respected Apprenticeship program which may be a perfect fit for your company's staff recruitment, training and retention goals for staff. The program allows culinarians the ability to work full-time under a qualified supervising chef while enrolled in a culinary program simultaneously.

With the ability to train your own staff to industry standards, as well as increase your staff retention rate, the ACFEF Apprenticeship program has much to offer. Programs vary from an abbreviated six-month program to two- and three-year programs. Apprentices complete designated hours for both on-the-job training and culinary classes each year of their program.

The U.S. Department of Labor has recognized the exceptional ACFEF apprenticeship-training program since 1976. With employment opportunities for cooks and chefs steadily increasing, the Bureau of Labor Statistics estimates that employment in the foodservice industry will increase faster than the average of all other occupations.

Invest in the future of your company by proactively training your culinary staff to the highest standards in the industry. Once the program is completed, apprentice graduates are eligible for Certified Culinarian (CC) or Certified Pastry Culinarian (CPC) status through the ACF National Office. Having certified culinarians on staff is a way to communicate to your customers that your property invests in quality food and employee training.

Other benefits of hosting an ACFEF Apprenticeship program include:

- retain staff through professional development
- attract new employees looking for progressive careers
- building a quality-oriented team
- improve cooking consistency and protect quality standards

ACFEF offers a variety of training models:

Chapter Model

The chapter, through its chair and/or committee takes an active role in maintaining the program. Chapter volunteers

recruit and select apprentices, maintain records, visit the work sites, work closely with the chosen educational institution, or teach the courses.

Educational Institution Model

The institution, through its program coordinator or other faculty member, administers the program for the chapter. This includes recruiting students as well as record keeping. The working relationship between the institution and the chapter may vary. Volunteers may teach, work on an advisory committee or help the coordinator with work site visits. Often, the apprentices will be enrolled in the institution's certificate/degree program. For this reason the program and the apprentices will to a larger degree, be subject to the institution's policies and procedures.



Major Employer Model

A large employer through a program coordinator and personnel office administers the program for the chapter. This includes recruiting students, as well as record keeping. The working relationship between the employer, the chapter and the educational institute (if one is used) may vary. Chapter volunteers may teach or work on an advisory committee. Most of the chapter members may be on staff if necessary. Some or all the apprentices may be employed by a single company. For this reason the program and the apprentices may, to a larger degree, be subject to the company's policies and procedures.

Corporate Model

A corporation, or in some cases a single large employer, through a program coordinator or HR director, administers the program without sponsorship of a local ACF chapter. This includes recruiting students and record keeping. ACF membership and certification will be required for the supervising chef. Classes will be online with possible guest lectures and demonstrations on site.

Models continued on back

American Culinary Federation Education Foundation Apprenticeship



Overview

The American Culinary Federation Education Foundation, Inc. (ACFEF), the educational arm of the American Culinary Federation, Inc. (ACF), offers a highly-respected Apprenticeship program that provides on-the-job training combined with technical classroom instruction. The program, available to individuals at least 17 years of age and a high-school graduate or equivalent, allows individuals the ability to work full-time under a qualified supervising chef while enrolled in a culinary program simultaneously. Today, there are nearly 2,000 apprentices learning in approximately 80 ACF-sponsored culinary apprenticeship programs in the United States.

Programs vary from an abbreviated six-month program to two- and three-year programs. Apprentices complete designated hours for both on-the-job training and culinary classes each year of their program. Upon completion of the program, apprentice graduates are eligible for Certified Culinarian (CC) or Certified Pastry Culinarian (CPC) status through the ACF National Office.

Apprentices are encouraged to join their respective local chapter of the ACF. Membership includes: opportunities to network with top industry professionals, potential future employers and renowned chefs; access to ACF's online Career Center; free subscriptions to ACF's publications; and discounts for ACF certification, and conference and convention registration.

Apprenticeship Program Objectives

- Learn and master cooking and baking skills, including healthy food preparation techniques, in the classroom and on the job under the direction of a trained chef.
- Develop basic principles of nutrition, dietetics, and food and beverage composition.
- Understand the requirements for proper food handling, sanitation and hygiene.
- Gain an understanding of management and supervisory knowledge in preparation for a progressive career in the culinary industry.
- Acquire a professional work ethic necessary for success in the hospitality industry.
- Prepare culinarians for ACF professional CC or CPC certification testing.

Applying for an Apprenticeship Program

Students can apply directly to an ACF chapter, institution, corporate site, or independent property that sponsors an apprenticeship program. For more information and apprenticeship locations visit www.acfchefs.org or call the ACF Education Department at the national headquarters of the American Culinary Federation at (800) 624-9458.

Apprenticeship Program Requirements

If accepted into an apprenticeship program, students will be required to:

- Pay applicable enrollment fees to include registration, text books and study guides.
- Complete either two or three years of full-time work (either 4,000 or 6,000 hours) of on-the-job training in a foodservice kitchen under a qualified chef.
- Complete a minimum of 12 courses in culinary related subjects to include sanitation and food safety, introduction to cooking, introduction to baking and advanced cooking, either through an accredited institution or college or online through an approved educational provider.

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