

AMERICAN CULINARY FEDERATION

Advancing Culinary Careers for More than 75 Years

WELCOME TO ACF MEMBERSHIP

The American Culinary Federation (ACF) is the premier professional chefs' organization in North America, and has the resources to enhance and propel your career through the ever-changing culinary field. Since 1929, ACF has been leading the charge to promote the professional image and development of culinarians in the United States and throughout the world. More than 20,000 culinarians have joined ACF for education, inspiration and information.

THROUGH ACF MEMBERSHIP YOU WILL GAIN:

- Annual subscription to *The National Culinary Review*
- Use of ACF's online culinary video library, provided by educational institutions and industry experts to help maintain your culinary edge
- Access to search through hundreds of recipes in ACF's online recipe database
- New and inventive ideas for your next recipe by browsing through our trends and techniques articles
- A unique member ID and password (VA021) to manage your ACF membership on ACF's Web site (www.acfchefs.org)
- Access to ACF's online Career Center, which allows job seekers to post resumes and view open positions across the country

You have been automatically enrolled in ACF membership for two years.

ACF APPRENTICESHIP TRAINING:

The 92G Credentialing Program was developed using the ACF Apprenticeship Training model. The ACF Apprenticeship program is a proven strategy that combines on-the-job training with related theoretical and practical classroom instruction.

BENEFITS OF APPRENTICESHIP:

- Industry-sanctioned culinary training
- Participate in an "earn while you learn" approach
- Develop real-world skills based on job experience
- Receive nationally-recognized credentials upon completion
- Develop documented culinary skills that are transferable
- Certificate of completion from the ACFEF Apprentice Training Program
- ACF certification as a CC, CPC, CSC or CWPC
- Recognized by the U.S. Department of Labor as an apprentice
- AARTS, ERB, NCOER and certifications can be used to assign earned college credits in general education, electives or major concentration courses where applicable



Log on to the ACF Website, www.acfchefs.org, to change your address.

You will NOT receive all of your member benefits until you change your address.

WHY ACF APPRENTICESHIP:

On average, chefs who hold a certified executive chef (CEC) or certified executive pastry chef (CEPC) certification or higher earn \$10,900 more a year.

Nine in 10 (90%) employed respondents have completed at least some college. This includes 8% who hold post-graduate degree(s), 5% who have completed some post-graduate work and 49% who are college graduates.

ACF CERTIFICATION:

ACF certification is a great achievement in your culinary career. It recognizes your high level of expertise and demonstrates to employers, peers and customers that you have strong knowledge in culinary practices, safety and sanitation, nutrition and culinary management.

Through your enrollment in the 92G Credentialing Program the expenses for your first certification have been covered. Upon completion of the 92G Credentialing Program, you are qualified to test for the certified culinarian (CC), certified pastry culinarian (CPC), certified sous chef (CSC) or certified working pastry chef (CWPC) certifications.