

## American Culinary Federation 92G Enrollment Form

### BENEFITS OF THE 92G CREDENTIALING PROGRAM:

- Industry-sanctioned culinary training
- Develop real-world skills based on job experience
- Develop documented culinary skills that are transferable
- Certificate of completion from the ACFEF National Apprenticeship Program
- ACF certification as a Certified Culinarian® (CC®)
- U.S. Department of Labor Certificate of Apprenticeship

### ACF CERTIFICATION:

Through your enrollment in the 92G Credentialing Program the expenses for your first professional certification are covered.

Based on your educational background and work experience you might be eligible to upgrade your certification to Certified Sous Chef® (CSC®). This certification is available outside the 92G program and involves additional application, fees and examinations. Please contact [milappr@acfcchefs.net](mailto:milappr@acfcchefs.net) or [certify@acfcchefs.net](mailto:certify@acfcchefs.net) for details.

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.

### ACF MEMBERSHIP

Enrolling in the 92G Credentialing program offers two years of membership in the The American Culinary Federation



(ACF). The 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.

### THROUGH ACF MEMBERSHIP YOU WILL GAIN:

- Annual subscription to The National Culinary Review ACF's monthly digital magazine.
- Use of ACF's online culinary video library, provided by educational institutions and industry experts to help maintain your culinary edge.
- Find new and inventive ideas for your next recipe by browsing through our trends and techniques articles
- A unique member ID and password to manage your ACF membership on ACF's Web site ([www.acfcchefs.org](http://www.acfcchefs.org)).
- Access to ACF's online Career Center, which allows job seekers to post resumes and view open positions across the country.

### JOIN TODAY

Complete this form and return via email [milappr@acfcchefs.net](mailto:milappr@acfcchefs.net).

### PERSONAL DATA:

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Rank: \_\_\_\_\_ Date of Birth: \_\_\_\_\_ Gender: ☐ Male ☐ Female

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Mail.mil Email: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Duty Station's Location: \_\_\_\_\_

Assigned Dining Facility: \_\_\_\_\_

Soldier's Supervisor/Dining Facility Manager: \_\_\_\_\_

Supervisor/Manager Email Address: \_\_\_\_\_

### FOR MORE INFORMATION OR QUESTIONS

Please contact the Army Training with Industry Representative at (904) 454-0252.

### AMERICAN CULINARY FEDERATION

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(904) 484-0252 | (800) 624-9458 Ext. 252 | Fax: (904) 940-0741