

Benefits of Becoming an ACFEF Accredited Post-Secondary Culinary Arts Program



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- The baseline measurement of integrity and quality of the program.
- Provides the process and opportunity for self-evaluation and reflection as a link to local planning processes.
- Assures consumers (students and prospective students) that a program has undergone an intensive self-evaluation by educators and industry leaders to ascertain that the school meets established and nationally-recognized standards and competencies for Culinary Arts.
- Lends accountability and credibility to the institution.
- Conveys a high level of professionalism about a program and its faculty to the Culinary community.
- Helps identify, for administrators, the need to commit resources to maintain a high-quality program.
- Reviews annually the technical and instructional skills of the program faculty, and requires each to keep in step with current practices.
- Provides the public with a positive image of the high standards for Culinary Arts Professionals.
- Has objectively assessed educational outcomes.
- Enhances students' credibility in obtaining employment.
- Increases students' knowledge of industry standards and professionalism.
- Adds nationwide attention and prestige to a program.
- Provides external peer-review to verify program quality.
- Provides students and graduates with opportunities for regional and national contacts.