

# American Culinary Federation | Certification Requirements

<b>Certification</b>	<b>Education</b>	<b>Experience</b> (must be within the past 10 yrs)	<b>Additional Requirements</b>
<b>CC® - Certified Culinarian®</b> <b>CPC® - Certified Pastry Culinarian®</b>	High School Diploma <i>or</i> GED <i>or</i> 100 CEH	2 yrs. entry level culinarian/pastry	Written Exam Practical Exam (exempt if graduate of ACF accredited program)
	<i>or</i> Culinary Arts program Certificate (1 yr.) <i>or</i> Associate's Degree in Culinary Arts	1 yr. entry level culinarian/pastry	
	<i>or</i> ACFEF Apprenticeship program	No Experience Required	
<b>CSC™ - Certified Sous Chef™</b> <b>CWPC® - Certified Working Pastry Chef®</b>	High School Diploma <i>plus</i> 50 CEH <i>or</i> GED <i>plus</i> 50 CEH <i>or</i> 150 CEH	5 yrs. entry level culinarian/pastry	Written Exam Practical Exam
	<i>or</i> Associate's Degree in Culinary Arts <i>or</i> ACFEF Apprenticeship program	3 yrs. entry level culinarian/pastry	
		Min. 4000 hrs. on the job training	
<b>CCC® - Certified Chef de Cuisine®</b>	High School Diploma <i>plus</i> 100 CEH <i>or</i> GED <i>plus</i> 100 CEH <i>or</i> 200 CEH <i>or</i> Associate's Degree in Culinary Arts <i>or</i> ACFEF Apprenticeship program	3 yrs. as Sous Chef or chef who supervises a shift or station(s) in a foodservice operation. Must have supervised at least 2 FT people in the preparation of food	Written Exam Practical Exam
<b>CEC® - Certified Executive Chef®</b> <b>CEPC® - Certified Executive Pastry Chef®</b>	High School Diploma <i>plus</i> 150 CEH <i>or</i> GED <i>plus</i> 150 CEH <i>or</i> 250 CEH <i>or</i> Associate's Degree in Culinary Arts <i>or</i> ACFEF Apprenticeship program <i>plus</i> 50 CEH	3 yrs. as Chef de Cuisine or Executive Sous Chef/Pastry Chef or chef in charge of food production in a foodservice operation. Must have supervised at least 3 FT people in the preparation of food	Written Exam Practical Exam
<b>CMC® - Certified Master Chef®</b> <b>CMPC® - Certified Master Pastry Chef®</b>	High School Diploma <i>plus</i> 150 CEH <i>or</i> GED <i>plus</i> 150 CEH <i>or</i> 250 CEH <i>or</i> Associate's Degree in Culinary Arts <i>or</i> ACFEF Apprenticeship program <i>plus</i> 50 CEH	See CMC/CMPC Manual	See CMC/CMPC Manual
<b>PCC™ - Personal Certified Chef™</b>	Same as CSC*	3 yrs. as an entry level culinarian <i>plus</i> 1 FT yr. as Personal Chef	Written Exam Practical Exam
<b>PCEC™ - Personal Certified Executive Chef™</b>	Same as CEC*	3 yrs. FT as a Personal Chef engaged in all aspects of food preparation and management	Written Exam Practical Exam
<b>CCA™ - Certified Culinary Administrator™</b> (Must be current CEC or CEPC)	Same as CEC	3 yrs. as an Executive Chef in charge of all culinary units in a food service operation. Must have supervised at least 5 FT people.	Narrative paper Written Exam for CCA Must be CEC/CEPC
<b>CCE® - Certified Culinary Educator®</b>	Associate's Degree in Culinary Arts <i>plus</i> 120 hrs. Education Development** <i>or</i>	2 yrs. (FT) as a Chef de Cuisine <i>or</i> Working Pastry Chef (within 10 yrs prior to employment as a culinary instructor.) 1200 Post Secondary contact hrs. (FT or PT within the past 10 yrs.)	Classroom Video Written Exam Practical Exam for CCC <i>or</i> Practical Exam for CWPC
	Bachelor's Degree in any discipline <i>plus</i> 120 hrs. Education Development**		
<b>CSCE® - Certified Secondary Culinary Educator®</b>	Associate's Degree in Culinary Arts <i>plus</i> 120 hrs. Education Development** <i>or</i>	1200 Secondary or Postsecondary contact hours (FT or PT)#	Classroom Video Written Exam Practical Exam for CCC <i>or</i> Practical Exam for CWPC
	Bachelor's Degree in any discipline <i>plus</i> 120 hrs. Education Development** 30 hr. (course) Basic Food Prep.	1200 Secondary or Postsecondary contact hours (FT or PT)#	

All levels must include 30 hour courses in Nutrition, Sanitation and Safety, and Supervisory Management.

\*PCC & PCEC require 30 hour course in Business Management in place of Supervisory Management.

Exempt from taking Practical Exam if awarded a Gold or Silver Medal in either an ACF F-1 or F-5 Individual Competition or WACS Hot Food Competition within the past 5 years or Team USA member participating in IKA or World Cup in past 5 years.

\*\*Education Developments include: Curriculum Planning & Development, Evaluation & Testing, Teaching Methodology, Educational Psychology.

#Contact hours are actual teaching hours at an accredited institution. Hours should be documented by the respective school on official letterhead.

Written Exam scores valid for two years. Practical Exam scores valid for one year.