

# American Culinary Federation | Guide to Certification



## Demonstrate Culinary Excellence and Professionalism

American Culinary Federation (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.

## Best in Class

ACF, the premier professional-chefs organization in North America, is dedicated to advancing the professionalism of the culinary industry through education, apprenticeship and certification while creating a bond of respect and integrity among all culinarians.

## Certification Requirements

Certification requirements vary for the 14 designation levels, but they all include four basic elements:

- Education Requirements
- Work Experience Requirements
- Passing of a Written Exam
- Passing of a Practical Exam

## How to Get Started

Find everything you need to know about ACF certification on the ACF Web site, [www.acfchefs.org](http://www.acfchefs.org). Additionally, the ACF Certification Team would be glad to answer questions and assist you during the certification process. (800) 624-9458.

## Certification Levels

### Cooking Professionals

- Certified Culinarian® (CC)®
- Certified Sous Chef™ (CSC)™
- Certified Chef de Cuisine® (CCC)®
- Certified Executive Chef® (CEC)®
- Certified Master Chef® (CMC)®

### Personal Cooking Professionals

- Personal Certified Chef™ (PCC)™
- Personal Certified Executive Chef™ (PCEC)™

### Baking and Pastry Professionals

- Certified Pastry Culinarian® (CPC)®
- Certified Working Pastry Chef® (CWPC)®
- Certified Executive Pastry Chef® (CEPC)®
- Certified Master Pastry Chef® (CMPC)®

### Culinary Administrators and Educators

- Certified Culinary Administrator™ (CCA)™
- Certified Culinary Educator™ (CCE)™
- Certified Secondary Culinary Educator™ (CSCE)™



Visit [www.acfchefs.org](http://www.acfchefs.org) or call the ACF National Office at (800) 624-9458 for complete certification information.

# American Culinary Federation | Certification Requirements

| <b>Certification</b>   | <b>Education</b>   | <b>Experience</b><br>(must be within the past 10 yrs)  | <b>Additional Requirements</b>   |
|--|--|--|--|
| <b>CC® - Certified Culinarian®</b><br><b>CPC® - Certified Pastry Culinarian®</b>           | High School Diploma <i>or</i> GED<br><i>or</i> 100 CEH   | 2 yrs. entry level Culinarian/pastry   | Written Exam<br>Practical Exam<br>(exempt if graduate of ACF accredited program)               |
|  | <i>or</i> Culinary Arts program Certificate (1 yr.)  | 1 yr. entry level culinarian/pastry  |  |
|  | <i>or</i> Associate's Degree in Culinary Arts  | No Experience Required   |  |
|  | <i>or</i> ACFF Apprenticeship program  |  |  |
| <b>CSC™ - Certified Sous Chef™</b><br><b>CWPC® - Certified Working Pastry Chef®</b>        | High School Diploma <i>plus</i> 50 CEH<br><i>or</i> GED <i>plus</i> 50 CEH<br><i>or</i> 150 CEH                      | 5 yrs. entry level culinarian/pastry   | Written Exam<br>Practical Exam   |
|  | <i>or</i> Associate's Degree in Culinary Arts  | 3 yrs. entry level culinarian/pastry   |  |
|  | <i>or</i> ACFF Apprenticeship program  | Min. 4000 hrs. on the job training   |  |
|  |  |  |  |
| <b>CCC® - Certified Chef de Cuisine®</b>   | High School Diploma <i>plus</i> 100 CEH<br><i>or</i> GED <i>plus</i> 100 CEH<br><i>or</i> 200 CEH                    | 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<br>Practical Exam   |
|  | <i>or</i> Associate's Degree in Culinary Arts  |  |  |
|  | <i>or</i> ACFF Apprenticeship program  |  |  |
|  |  |  |  |
| <b>CEC® - Certified Executive Chef®</b><br><b>CEPC® - Certified Executive Pastry Chef®</b> | High School Diploma <i>plus</i> 150 CEH<br><i>or</i> GED <i>plus</i> 150 CEH<br><i>or</i> 250 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<br>Practical Exam   |
|  | <i>or</i> Associate's Degree in Culinary Arts  |  |  |
|  | <i>or</i> ACFF Apprenticeship program <i>plus</i> 50 CEH   |  |  |
|  |  |  |  |
| <b>CMC® - Certified Master Chef®</b><br><b>CMPC® - Certified Master Pastry Chef®</b>       | High School Diploma <i>plus</i> 150 CEH<br><i>or</i> GED <i>plus</i> 150 CEH<br><i>or</i> 250 CEH                    | See<br>CMC/CMPC<br>Manual  | See<br>CMC/CMPC<br>Manual  |
|  | <i>or</i> Associate's Degree in Culinary Arts  |  |  |
|  | <i>or</i> ACFF Apprenticeship program <i>plus</i> 50 CEH   |  |  |
|  |  |  |  |
| <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<br>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<br>Practical Exam   |
| <b>CCA™ - Certified Culinary Administrator™</b><br>(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<br>Written Exam for CCA<br>Must be CEC/CEPC                                    |
| <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<br>Written Exam<br>Practical Exam for CCC<br><i>or</i> Practical Exam for CWPC |
|  | Bachelor's Degree in any discipline <i>plus</i> 120 hrs. Education Development**<br>30 hr. (course) Basic Food Prep. | 1200 Secondary or Postsecondary contact hours (FT or PT)#  |  |
| <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<br>1200 Post Secondary contact hrs. (FT or PT)  | Classroom Video<br>Written Exam<br>Practical Exam for CCC<br><i>or</i> Practical Exam for CWPC |
|  | Bachelor's Degree in any discipline <i>plus</i> 120 hrs. Education Development**                                     |  |  |

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.

\*\*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.