

**Step 1: Initial CEPC® Pre-Approval Application**  
 (Education and Experience Documentation)  
**Certified Executive Pastry Chef®**



**Return this cover sheet and appropriate documentation**

**E-mail (preferred):** certify@acfcchefs.net

**Fax:** (904) 940-0742

**Mail:** American Culinary Federation, Inc.  
 Attn: Certification Department  
 180 Center Place Way  
 St. Augustine, FL 32095

**PERSONAL INFORMATION**

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

Home Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

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

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

Email: \_\_\_\_\_ ACF #: \_\_\_\_\_

**MANDATORY REQUIREMENTS**

Include proof of education and work experience with application. Acceptable documents include copies of official transcript, diplomas and employment verification letters on company letterhead. Do not send originals.

1. Education	Date Completed	Documentation Included
High School Diploma / GED plus *150 CEH or	_____	<input type="checkbox"/>
*250 Continuing Education Hours or	_____	<input type="checkbox"/>
Associate's Degree in Culinary Arts or	_____	<input type="checkbox"/>
ACFEF Apprenticeship Program plus 50 CEH	_____	<input type="checkbox"/>
<b>Courses</b>		
30-Hour Culinary Nutrition	_____	<input type="checkbox"/>
30-Hour Food Safety & Sanitation	_____	<input type="checkbox"/>
30-Hour Culinary Supervisory Management	_____	<input type="checkbox"/>
<b><i>Eight hour refresher course required if initial 30-hour courses are older than five years.</i></b>		
8-Hour Refresher Culinary Nutrition	_____	<input type="checkbox"/>
8-Hour Refresher Food Safety & Sanitation	_____	<input type="checkbox"/>
8-Hour Refresher Supervisory Management	_____	<input type="checkbox"/>

**\*30 hour courses in Nutrition, Food Safety and Sanitation, & Supervisory Management counts toward the 150 or 250 hours of continuing education.**

