



AMERICAN CULINARY FEDERATION PRESS RELEASE

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American Culinary Federation Education Foundation Grants Accreditation for Renewal Programs Across the United States

ST. AUGUSTINE, Fla., September 2, 2009—Culinary programs at 16 schools across the United States received renewal program accreditation by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) at the Accrediting Commission meeting July 10 in Orlando, Fla.

ACFEF accreditation assures that a program is meeting at least a minimum amount of standards and competencies set for faculty, curriculum and student services. Accreditation creates public trust by ensuring that the program follows established standards, has accountability and credibility standards, and maintains a high level of professionalism and up-to-date practices. ACFEF accreditation also acts as a third-party endorser for federal funding. The ACFEFAC is recognized by the Council on Higher Education Accreditation.

“The Commission evaluates faculty, curriculum, facilities, student services and administrative capability to ensure that the program promotes successful student outcomes,” said David Pantone, CEC, CEPC, CCE, AAC, ACFEF Accrediting Commission chair. “We are proud to recognize these programs as ACFEF accredited.”

Programs at the following schools received accreditation:

- **Bowling Green Technical College**, Bowling Green, Ky.
 - AAS degree in Culinary Arts; Culinary Arts Diploma
- **College of Coastal Georgia**, Brunswick, Ga.
 - Certificate in Culinary Arts
- **Columbia College**, Sonoma, Calif.
 - AS degree—Culinary Arts; Hospitality Management Certificate—Chef; Hospitality Management Certificate—Pantry and Dessert Chef
- **Guilford Technical Community College**, Jamestown, N.C.
 - AAS degree in Culinary Technology
- **Henry Ford Community College**, Dearborn, Mich.
 - AAS degree in Hospitality Studies: Culinary Arts
- **Lake Culinary Institute—a Program of Lake Technical Center**, Eustis, Fla.
 - Certificate in Commercial Foods and Culinary Arts
- **Lane Community College**, Eugene, Ore.
 - AAS degree in Culinary Arts and Foodservice Management
- **Moraine Park Technical College**, Fond du Lac, Wis.
 - AAS degree in Culinary Arts
- **Mountain State University—National Institute for Culinary Arts**, Beckley, W.Va.
 - AS degree in Culinary Arts

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- **Olympic College**, Bremerton, Wash.
 - ATA degree in Culinary Arts–Sous Chef; Certificate of Specialization–Lead Cook
- **Pensacola Junior College**, Pensacola, Fla.
 - AAS degree in Culinary Management
- **St. Paul College– A Community and Technical College**, St. Paul, Minn.
 - Culinary Arts Diploma; AAS degree in Culinary Management
- **The Center for Culinary Arts–Shelton–Lincoln Technical Institute**, Shelton, Conn.
 - Culinary Arts Diploma Program–day division; Culinary Arts Diploma Program–evening division
- **Wake Technical College**, Raleigh, N.C.
 - AAS degree in Culinary Technology
- **Waukesha County Technical College**, Pewaukee, Wis.
 - AAS degree in Culinary Management
- **West Virginia Northern Community College**, Wheeling, W.Va.
 - AAS degree in Culinary Arts

To receive accreditation, a program must first submit a self-study. Then, a three-member team performs an on-site evaluation to validate the information submitted in the self-study, which is compiled into a team report. Next, the Accrediting Commission reviews the team report, along with the institution's self-study, and decides if accreditation will be granted and for how long. (A renewal grant can be for three, five or seven years.)

There are currently 366 postsecondary programs in 197 institutions accredited by the American Culinary Federation Education Foundation Accrediting Commission worldwide.

About the American Culinary Federation

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions. For more information, visit www.acfchefs.org.

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