



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **American Culinary Federation Education Foundation Grants Accreditation to Culinary Programs in Alaska, Ariz., Colo., Fla., Ind., Mo., Pa., Va. and Wash.**

**ST. AUGUSTINE, Fla., January 28, 2010**—Postsecondary culinary programs at 13 schools across the United States received initial and renewal programmatic accreditation by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) at the Accrediting Commission meeting earlier this month in West Palm Beach, Fla.

“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 American Culinary Federation Education Foundation (ACFEF) programmatic accreditation:

1. **Alaska Vocational Technical Center**, Seward, Alaska  
Renewal accreditation program: Certificate in Professional Cooking and Baking
2. **The International Culinary School at the Art Institute of Phoenix**, Phoenix, Ariz.  
Initial accreditation programs: AAS degree in Baking and Pastry; BA degree in Culinary Management  
Renewal accreditation program: AAS degree in Culinary Arts
3. **The International Culinary School at the Colorado Institute of Art**, Denver  
Renewal accreditation program: AAS degree in Culinary Arts
4. **First Coast Technical College**, St. Augustine, Fla.  
Renewal accreditation program: Certificate in Culinary Operations
5. **The International Culinary School at the Art Institute of Tampa**, Tampa, Fla.  
Initial accreditation program: BA degree in Culinary Management
6. **The Chef’s Academy at Harrison College**, Indianapolis  
Initial accreditation programs: AAS degree in Culinary Arts; AAS degree in Pastry Arts
7. **East Central College**, Union, Mo.  
Renewal accreditation program: AAS degree in Culinary Arts

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8. **L'Ecole Culinaire**, St. Louis  
Initial accreditation program: AOS degree in Culinary Arts; Diploma in Culinary Essentials
9. **The International Culinary School at the Art Institute of Pittsburgh**, Pittsburgh, Pa.  
Initial accreditation program: BA degree in Culinary Management  
Renewal accreditation program: AAS degree in Culinary Arts
10. **The Pennsylvania School of Culinary Arts, a Division of YTI Career Institute**, Lancaster, Pa.  
Initial accreditation programs: ASB degree in Culinary Arts/Restaurant Management; Diploma in Pastry Arts
11. **Culinary Institute of Virginia**, Norfolk, Va.  
Initial accreditation programs: AAS degree in Culinary Arts; Diploma in Culinary Arts
12. **J Sargeant Reynolds Community College**, Richmond, Va.  
Renewal accreditation program: AAS degree in Culinary Arts
13. **Bellingham Technical College**, Bellingham, Wash.  
Renewal accreditation programs: AOS degree in Culinary Arts; Certificate in Culinary Arts; Certificate in Pastry Arts

American Culinary Federation Education Foundation (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.

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. An initial grant is for three or five years, while a renewal grant is for three, five or seven years.

The ACFEFAC is recognized by the Council on Higher Education Accreditation. There are currently 377 postsecondary programs in 203 institutions accredited by the ACFEFAC 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 programmatic 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, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit [www.acfchefs.org](http://www.acfchefs.org).

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