

# American Culinary Federation Update

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# PROGRAMMATIC ACCREDITATION REQUIREMENTS

<b>Course(s)</b>	<b>Course Code</b>	<b>National Accreditation(s)</b>
Culinary Arts I, II	8275, 8276	American Culinary Federation Education Foundation Accrediting Commission (ACFEF)

For more information, see [Superintendent's Memorandum #182-15](#)

Virginia ACFEF Accreditation [Resources](#)

# VIRGINIA-SPECIFIC ACF WEBSITE

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## ACFEF Secondary Accreditation in Culinary Arts

Welcome to the ACF Family!

Let's start your journey to become an ACFEF-accredited program.

### Why is Accreditation Important?

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Accreditation is the primary public symbol of legitimate higher education. Accreditation agencies regularly review and evaluate an institution and/or program providing a "stamp of approval" that standards of the highest quality are being met.

Accreditation by the ACFEF AC assures a program is meeting at least a minimum of standards for faculty, curriculum and student services and also assures future culinarians and bakers are learning and obtaining relevant industry skill competencies.

### **Institution Benefits**

- Increases program prestige at a national level.
- Strong marketing tool for recruiting students.
- ACFEF accreditation acts as a third-party endorser for federal funding and helps to obtain additional Perkins funding and federal grants.

# VIRGINIA-SPECIFIC ACF WEBSITE

Start the accreditation process:

- Submit an online application. You will receive the self-study form and site visit date selection form within 10 business days.
- Determine a site visit date.
- Plan about 10–12 months to complete the self-study form. Go section by section and use the training videos as a guide. If you have any questions, please send an email to accreditation@acfcchefs.org to schedule a call.
- You will receive an invoice 90 days prior to the schedule site visit.
- Submit the completed self-study form and payment 60 days prior to the site visit. Once received, you will receive confirmation of your site visit and evaluators.

# INSTRUCTOR TECHNICAL QUALIFICATIONS

**ACFEF Standard 4.04: All program faculty in the technical phase of the program must meet the following qualifications:**

*ACF certified or meet the qualifications of an ACF Certified Sous Chef (five years industry experience (or equivalent education/experience) with at least two years of experience supervising a shift or food station).*

**OR**

*Meet the state requirements for teaching **AND** provide verification of education/professional development (minimum of 30 hours each) in culinary arts, food safety and sanitation and supervision.*

# INSTRUCTOR TECHNICAL QUALIFICATIONS

To support and meet the education/professional development requirement, ACF is offering instructors at Virginia secondary schools required to attain ACFEF accreditation the following self-paced courses through the ACF Online Learning Center at **NO COST**.

- Food Prep I
- Culinary Nutrition
- Food Safety and Sanitation
- Culinary Nutrition

To register for the courses, visit  
<https://form.jotform.com/222153551303039>.