

ACF Members Get More (continued)

Got Fame?

If you crave recognition, set your sights on ACF's regional and national Student Culinary and Pastry Competitions and Culinary Knowledge Bowl in the coming years. Training as an ACF competitor is an instant resume builder, and a fun way to put the skills you've learned in the classroom to the test.

Are you the next celebrity chef? ACF members even receive casting calls for culinary TV shows and competitions.

As you advance your skills, you can be recognized by the entire culinary community with ACF awards. These represent the highest honors, including ACF Student Chef of the Year Award*, USA's Chef of the Year Award, ACF Pastry Chef of the Year Award, and more. **postsecondary students only*

Money Saving Membership Perks!

You and your family can enjoy discounted car insurance, school/office supplies, hotels, rental cars, business software, and culinary supplies when you join ACF.

Network Locally, Connect Globally

As a member you'll connect with your nearest ACF chapter to meet chef mentors and make professional contacts for your future. Student members can jump start their career networking and gain continuing education hours at ACF's regional ChefConnect and annual Cook. Craft. Create. Convention & Show, and save up to \$675 on the cost of registration! ACF members also enjoy dual membership with the World Association of Chefs Societies (WACS).

Knowledge is Power

As a Junior Culinarian or Student member, you'll receive all of ACF's digital publications by email—the same as ACF professional members do—including:

- *Sizzle*, ACF's award-winning quarterly digital magazine for culinary students, with articles on industry trends, step-by-step cooking demonstrations, recipes, interviews with leading chefs, features on culinary career paths and more student news and opportunities. *Sizzle* is also accessible using the free *Sizzle* App!
- *The National Culinary Review* is ACF's flagship magazine, delivered digitally 10 times a year, packed with the latest culinary trends and techniques
- The Culinary Insider is your bi-weekly e-newsletter announcing opportunities, special offers and more to keep you current

Are you passionate about the culinary field? You belong in ACF!

Join ACF today! www.acfchefs.org/ACF/Membership

Connect on Social Media and Join the Conversation

Visit the official ACF blog
WeAreChefs.com

Like and follow us:

 ACFchefs

 @acfchefs

#ACFchefs

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Learn more about
opportunities for
high school students



Plan your path from high school to Professional Chef with help from the **American Culinary Federation!**

American Culinary Federation (ACF) is the largest and most prestigious professional chefs organization in North America. ACF has more than 17,500 proud members who belong to over 150 chapters across the United States and is recognized as the leader in professional development for the culinary community. **The good news is you can join now as a high school student—your membership will help you on your career path!**

If your high school program is ACFEF-certified, you may be eligible to test and apply for recognition as a Certified Fundamentals Cook or Certified Fundamentals Pastry Cook, giving you a head start on your professional qualifications. A list of certified schools can be found here: www.acfchefs.org/Secondary

Once young culinarians graduate, they need to remain fresh and relevant in this competitive industry. Join the only significant culinary trade organization in the USA—the ACF. This provides face-to-face networking opportunities, supplemental training, and the only culinary certification that is verified by practical testing.

—Russell Scott, CMC (Certified Master Chef), The Everglades Club, Palm Beach, FL

Your next steps: Which ACF-approved program is for you?

Looking to get started in the culinary arts? Choosing a culinary program that is recognized by ACF Educational Foundation (ACFEF) gives you the skills that help propel you into a successful career.

Option 1:
Find an ACFEF-Accredited School, and become a Certified Culinarian!
Accreditation by ACFEF Accrediting Commission assures you that a school's program meets certain standards and competencies set for faculty, curriculum, and student services.

Plus, when you graduate from an ACFEF accredited postsecondary degree or certificate/diploma program, you're eligible to receive either a Certified Culinarian® (CC®) or Certified Pastry Culinarian® (CPC®) certification (depending on your program) without taking the certification exam—and if you are an ACF member, you won't have to pay any certification fees, either! Certificate/diploma participants can be certified after a year of entry level work experience. Employers across the USA recognize ACF certification as proof of the skills you bring to the job!

Find a Program: www.acfchefs.org/Postsecondary

Option 2:
Complete an ACFEF-recognized Quality Culinary Training Program
ACF Education Foundation recognizes certain non-degree-granting programs with Quality Program status when they meet or exceed industry standards for education and training. Attending an ACFEF-recognized quality program ensures that you are receiving culinary education that maintains ACFEF's high standards.

Looking for Scholarships?

ACF's honor society, the American Academy of Chefs (AAC), provides great scholarship opportunities for culinary students. **Learn how to apply:** www.acfchefs.org/Scholarships

These institutions offer courses or programs in areas including, but not limited to: culinary arts, baking and pastry arts, hospitality management, foodservice management, food photography and food styling. **Find an ACFEF Quality Program here:** www.acfchefs.org/Quality

Option 3: Become an Apprentice in an ACFEF-approved Program
ACFEF apprenticeship programs offer you valuable skills through a combination of on-the-job training and related classroom instruction. Apprenticeship requires no previous experience to enroll, plus you can earn while you learn in a two-year or three-year program. You'll work full-time under a qualified supervising chef while developing documented culinary skills. You can even pursue apprenticeship while serving in the military! Plus, you'll earn the opportunity to receive nationally-recognized ACF certification upon completion.

Learn more about becoming an apprentice: www.acfchefs.org/Apprentice

Option 4: Choose an ACFEF Culinary Fundamentals Training Program
These programs offer 1,000 hours of hands-on training plus a 30-hour sanitation or food handler's course. You'll gain the core skills needed to be successful in an entry-level culinary career. Working under the supervision of an ACF-certified chef, you'll become competent in Sanitation and Safety, Tools and Equipment, Knife Skills, Cold Kitchen – Pantry, and Hot Kitchen. You'll receive a certificate of completion from ACFEF and earn 16 continuing education hours towards future ACF certification.

Find a recognized Culinary Fundamentals training program here: www.acfchefs.org/Training

Certification Sets You Apart
With thousands of chefs competing in the job market, it is essential to prove your culinary competency. ACF's professional certification program tells employers that your skills and culinary expertise have reached a set benchmark. You have opportunities to certify at every point on your career path, beginning with Certified Fundamentals Cook/Certified Fundamentals Pastry Cook during high school through Certified Executive Chef and Certified Master Chef designations earned by top chefs across the country. Employers place a higher value on your ACF certification that you can see in your paycheck!

Join Today! ACF Members Get More

Employers Recruit ACF Members!
ACF's Career Center and Job Board allows you to build your resume and apply for positions at all levels across the country. Chefs and Pastry Chefs are in high demand, and the biggest and best employers actively recruit ACF members at every level. Plan to personally meet industry leaders, recruiters, and potential employers from all aspects of the foodservice industry at ACF career fairs, your local chapter, and at Regional and National ACF events.

ACF MEMBER TIP:
When you join ACF as a member, you'll save \$75 to \$200 on every certification, plus you'll be able to easily track your continuing education hours on your online member profile.
www.acfchefs.org/ACF/Certify/About

My ACF certification catapulted my career and I encourage all my aspiring chefs to become certified. It opens doors and shows that you uphold the highest culinary standards.

—Brian Beland, CMC®