

AFCEF 92 G Credentialing Program



Handbook

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American Culinary Federation
Education Foundation

Greetings,

Congratulations and thank you for your interest in the American Culinary Federation Education Foundation (ACFEF) 92G Credentialing Program! You have chosen one of the oldest methods of career training known to man. We have combined the tried and true method of apprenticeship training with a post-secondary educational program. This combination has been so successful; it has immensely improved the quality of cuisine in the United States of America, to where the country is now acknowledged as one of the leading culinary forces in the world.

ACFEF 92G Credentialing Program was started in 2009 through a partnership between the United States Army and the American Culinary Federation. The program started with five pilot programs and had grown Army-wide apprentice culinarians in training from all around the world. The credentialing program is designed to provide the Soldier with all the educational materials needed for the two-year program, including textbooks, training log and forms for tracking your progress, all included in the tuition.

The program is registered with the U.S. Department of Labor Bureau of Apprenticeship and Training and operates under the supervision of the American Culinary Federation & United States Army 92G credentialing program coordinator. It is approved for veteran's benefits. Enrollees receive 4,000 hours of on-the-job training with a qualified Training Noncommissioned Officer and are required to attend a minimum of 192 hours, each year, of related classroom instruction. Enrollees are required to complete both on the job training and classroom instruction as well as pass a written and practical exam to graduate.

Sincerely,

Cindy A. Komarinski

Cindy Komarinski, CCC, CCE, HAAC, PhD
Chair, ACFEF National Apprenticeship Committee

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GENERAL INFORMATION

1.1 FOREWORD

The American Culinary Federation Education Foundation's apprenticeship training program has been designed to provide future culinarians entering the workplace with comprehensive training in the practical and theoretical aspects of work required in a highly skilled profession.

The American Culinary Federation (ACF) has long represented the cooks, bakers, and culinary professionals in the United States. Recognizing that the future of the industry would be determined by the competence of the individuals entering the field, the American Culinary Federation Education Foundation, Inc. established the ACFEF National Apprenticeship Committee (NAC).

Apprenticeship is an old and time honored method of developing skills. In recent years apprenticeship has enjoyed a renewed popularity. It is now viewed as a high quality method to acquire skills while learning by doing and at the same time exploring the opportunities which exist within the culinary profession.

The apprenticeship program is based on the voluntary cooperation between local chapters of the American Culinary Federation, industry and government, the individual hotel or foodservice establishments and the local school and college systems. It is truly a cooperative endeavor. The rich rewards of this cooperation are apprentices who learn skills on-the-job which will serve them to develop into committed and dedicated culinarians.

ACFEF recognizes the need for structured training programs to maintain the highest level of skill and competency demanded in the food-service industry. Registered apprenticeship is the most practical and sound training system available to meet that need to develop individuals to be skilled culinary industry workers and to ensure industry an adequate supply of skilled workers.

1.2 WHO IS THE ACF

The American Culinary Federation, Inc. (ACF), a professional, organization for chefs and cooks, was founded in 1929 in New York City by three chefs' organizations: the Société Culinaire Philanthropique, the Vatel Club and the Chefs de Cuisine Association of America. Since our inception, little has changed in our principal goals. We are an organization based on promoting the professional image of American chefs worldwide through education of culinarians at all levels.

In 1976, ACF forever changed the culinary industry by elevating the position of the executive chef from service status to the professional category in the U.S. Department of Labor's Dictionary of Official Titles. Since this change, the culinary industry and our organization have grown tremendously. Today, ACF is the largest professional chefs organization in North America. We are made up of more than 17,500 members who belong to nearly 200 chapters in [four regions](#) across the United States.

The American Culinary Federation Education Foundation (ACFEF), ACF's educational arm, is a nonprofit and is recognized by the Internal Revenue Service with a 501(c)(3) tax exempt status. Donations to the ACFEF are tax deductible—please consult your tax advisor for further guidance. Entities under the ACFEF include apprenticeship, programmatic accreditation, American Academy of Chefs, Chef & Child Foundation, Senior Chefs and ACF Culinary Team USA.

ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs. 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 combat childhood obesity.

We offer [culinary competitions](#), [certification](#), a [national apprenticeship program](#), [regional and national events](#), [publications](#) and much more to help foster the growth of professional chefs and the foodservice industry. If you are not part of our organization, we invite you to join us and gain access to the best [culinary resources available](#).

1.3 ABOUT APPRENTICESHIP TRAINING

Today, apprenticeship programs are offered in many career areas, including the following: construction, manufacturing, transportation, and service industries. Apprentices are members of a production force as they train on the job and in the classroom. They are paid wages and work a regular workweek. At the end of the apprenticeship period, they receive professional certificates that are similar to the diplomas awarded an engineering graduate of a university.

Since 1937, the U.S. Department of Labor (DOL), Office of Apprenticeship (OA) has worked closely with employer and labor groups, vocational schools, state apprenticeship agencies, and others concerned with apprenticeship programs in U.S. industry. Each State has one or more apprenticeship agencies which monitor and regulate the programs within their state. Each state has different requirements relating to labor law and as such sometimes requires multiple governing agencies. A link to a full listing of U.S. DOL/OA state offices can be found at www.acfchefs.org.

1.4 BENEFITS OF ACFEF APPRENTICESHIP

Chefs who take on the responsibility of supervising an apprentice may find that their own skill level will increase. The apprentice actually challenges the chef to recall and demonstrate culinary techniques due to the relationship between the chef and the apprentice. That mentoring relationship may result in the chef learning while teaching.

To work with a person for two or three years, see that person graduate and embark on a culinary career is an experience one never forgets. To pass down what one has learned to an individual hungry for the knowledge is one of the most satisfying accomplishments in life.

As an employer, the greatest benefit is a committed and loyal employee. Millions of dollars are spent each year on staff development using highly publicized management programs. An apprentice can enhance the enthusiasm and positive attitudes of the entire staff.

Apprenticeship offers a connection between industry and education. Educational institutions provide education and training that assists in meeting the needs of culinary industry. The standards of the training program were developed by chefs with a realistic view of a foodservice operation that includes competency based learning objectives designed for the classroom and laboratory setting.

Sponsoring an ACFEF apprenticeship program will give focus to an ACF chapter. Apprenticeship brings everyone together to work for the betterment of the industry through training. The formation of an apprenticeship program will help to ensure the growth of the chapter's membership. Graduate apprentices can become active members and continue the process of sharing information.

1.5 OVERVIEW OF THE UNITED STATES ARMY CREDENTIALING PROGRAM

The American Culinary Federation & United States Army 92G Credentialing Program is a two-year program. The U.S. Department of Labor and the American Culinary Federation Education Foundation (ACFEF) and the United States Army have approved the program. The program is highly organized, structured, and regimented system of theoretical and practical application. The 92G Credentialing Program is governed by the ACFEF and the U.S. Army Credentialing Program Coordinator. Your success in this credentialing program will be based on the following factors:

- Competent and enthusiastic job performance.
- Full compliance with all Dining Facility rules.
- Acceptable, timely submission of work log.
- Successful completion of weekly related instruction classes.
- Compliance with the AR 670-1, wear and appearance of your uniform.
- Successful completion of the ACFEF approved 30-hour classes in *Nutrition, Sanitation and Supervisory Development (Management)*.
- Successful completion of all testing procedures.

1.6 ADMISSIONS REQUIREMENT

To be accepted into the 92G Credentialing Program you must meet the following criteria:

- Active Duty Army
- Be in the current 92G MOS
- Currently working in a Dining Facility
- Have at least 2 years remaining on your current contract
- Be able to pass an APFT IAW TC 3-22.20 and meet height and weight standards IAW AR 600-9.

1.7 CULINARIAN'S CODE

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all culinarian's. I will place honor, fairness, cooperation and consideration first when dealing with my colleagues. I will keep all comments professional and respectful when dealing with my colleagues. I will protect all members of the use of unfair means, unnecessary risks, and unethical behavior when used against them for another's personal gain. I will support the success, growth, and future of my colleagues and this great federation.

****I have read and agreed to uphold the Culinarian's Code****

1.8 RESPONSIBILITY OF THE APPRENTICE (SOLDIER)

- Understand the demands of the credentialing program, including work process and related instruction requirements.
- Sign and acknowledge the Statement of Understanding in Appendix 1.1.
- Keep accurate logbook entries and ledger.
- Maintain regular communication with the Training NCO.
- Maintain compliance with the wear and appearance of your uniform IAW AR 670-1.
- Maintain height and weight standards IAW AR 600-9.
- Ensure you practice for your practical and written exams.
- Ensure you are ready before attempting to take your exams.

1.9 RESPONSIBILITY OF THE SUPERVISING CHEF (TRAINING NCO)

- Supervise and provide training to Soldiers on required work processes.
- Rotate Soldiers through required stations.
- Check and approve logbook and ledger on a regular basis.
- Complete station evaluation pages.
- Keep current with related instruction competencies and integrate into training.
- Notify program coordinator of any changes to the Soldier's active duty status.
- Provide the opportunity for the Soldiers to complete all of the work processes listed in the Training Log.
- Ensure Soldiers are receiving proper classroom education through Sergeant's time training.
- Ensure Soldiers are maintaining uniform and grooming standards IAW AR 670-1.
- Ensure Soldiers are maintaining the height and weight standards IAW AR 600-9.
- Ensure Soldiers are passing the APFT IAW TC 3-22.20.
- Ensure Soldiers are ready before allowing them to take practical or written exams.

1.10 RESPONSIBILITY OF THE PROGRAM COORDINATOR (DFAC MANAGER)

- Communicate regularly with ACFEF Training with the Industry Representative.
- Register new Soldiers with ACFEF Training with the Industry Representative.
- Meet regularly with Soldiers.
- Ensure Soldiers are rotating stations, maintaining logbook and ledger and receiving related instruction.
- Review related instruction on a regular basis to make sure it is relevant.
- Coordinate Soldier graduation procedures.
- Ensure Soldiers are receiving proper training from the Training Noncommissioned Officers.
- Maintain records of all Soldiers.
- Oversee and authorize graduation for Soldiers.
- Ensure Training NCO's schedule weekly logbook inspections.
- Ensure Training NCO's are giving proper classroom education through Sergeant's time training.
- Ensure Soldiers and Training NCOs are maintaining uniform and grooming standards IAW AR 670-1.
- Ensure Soldiers and Training NCOs are maintaining the height and weight standards IAW AR 600-9.
- Notify the ACFEF Training with the Industry Representative when there are changes to the Soldiers status (i.e., Chapter, PCS, ETS, MEB, etc.). See Appendix 1.3 for example status update form.
- Be active in the credentialing program process.

1.11 EXPLANATION OF TRAINING LOG (LOGBOOK)

The purpose of the logbook is to monitor the progress of the Soldiers are receiving proper classroom education through Sergeant's time training through his/her hours of on-the-job training. It is also designed as a tool to build a professional resume utilizing the sections provided to document work history, professional organizations, volunteer work, awards, competitions, school transcripts, references and accommodations throughout the credentialing experience.

The logbook is meant to be a reflection of the knowledge the Soldiers are receiving proper classroom education through Sergeant's time training has gained by working in a functional and productive hands-on environment. The information contained in every log entry should convey to the training NCO that the Soldiers has produced the item, and, more importantly, that he/she thoroughly understands the process that it took to produce it.

Each Soldier maintains a logbook. It is the responsibility of the Soldiers to complete the log pages and to successfully complete the work processes. A Soldier cannot graduate from the credentialing program unless he/she successfully completes the logbook requirements. The Soldiers is responsible for a minimum of 150 log pages, which should directly reflect the work processes.

The work processes contained within the logbook should be accomplished at the Soldier's work site under the direction of the training NCO. However, some work processes may be accomplished through the exposure and experiences provided by the cooperating educational resources.

1.12 OUTLINE OF ON-THE-JOB HOURS AND RELATED INSTRUCTION

On the Job Outline:

Steward	120
Breakfast	200
Vegetable, Starch & Pasta	600
Fabrication	200
Broiler/Char-grill	560
Soup & Sauce	520
Pantry & Cold Foods	600
Cooking Techniques	800
Baking & Pastry	240
Supervisory Development	<u>160</u>
Total Training Hours	4,000

Related Instruction Outline:

Cook apprentice

<u>Hours</u>	<u>Competency Area:</u>
20	Introduction to Food Service
30	Sanitation and Safety
30	Food Cost Accounting
30	Beverage Management and Dining Room Service
30	Nutrition
45	Menu Planning
30	Purchasing and Receiving
30	Supervisory Management
120	Food Preparation
50	Basic Baking
30	Garde Manger

1.13 OPTIONAL ACTIVITIES AVAILABLE

- Chef of the Quarter/Year Boards
- Installation Culinary Arts Team
- Fort Lee Culinary Competitions
- U.S. Army Culinary Arts Team

1.14 STATUS UPDATE

The 92G Credentialing Program allows Soldiers to move, relocate or transfer to another ACFEF-recognized Army Installations. Soldiers can shift from one Army Installation to another Army Installation by submitting the status update form thru the DFAC Manager and the Training NCO. Any change in status must be communicated to the ACFEF Training with the Industry Representative with the proper paperwork (**Note: Army Installation most is in the credentialing program**). See Appendix 1.3 for example status update form

- Soldiers in CONUS PCS Status will be put on pause for 60 days.
- Soldiers in OCONUS PCS Status will be put on pause for the duration of their tour plus 90 days. A Soldier that PCS to Baumholder, Germany will be put on pause for 90 days as the program is currently offered at that location.
- Example: Soldiers that PCS to Korea will pause for 12 Months plus 60 days, a total 14 Months. Soldiers that PCS to Germany will be put on pause for 36 Months plus 90 days, total 39 months (except Baumholder).
- Soldiers that are deployed will be put on pause for the duration of the deployment plus 60 days.
- Example: Soldiers that deploy to Afghanistan for six months will be put on pause for six months plus 60 days, total eight months.
- Soldiers that are reported by the DFAC manager or training NCO in the following status prior to the completion of the program will be marked as incomplete. ETS, Chapter, MEB and Retirement.
- Soldiers reported as pregnant by the DFAC manager or training NCO will be put on pause for nine month plus 90 days, a total 12 months.

Note: Exceptions to the policy needs to be submitted thru the Installation Food Advisor or the Food Service SGM. Exceptions will not be granted without approval from Installation Food Advisor and the Food Service SGM.

1.15 GRADUATION REQUIREMENTS

The Soldier must accomplish the following to be eligible to graduate from the 92G Credentialing program:

- Successful completion of the training log and competencies

All 150 logbook pages, as well as all station evaluation pages and the final evaluation form, should be approved. A copy of the final evaluation form is required to be submitted with the graduation form. This document serves as the training NCO's acknowledgment that the Soldier has completed the logbook, all competencies within the logbook and is ready to graduate.

- Successful completion of the related instruction course study (minimum 445 hours)

Documents must provide proof of the successful completion of the required knowledge areas and the required 445 hours and include 30 hours in nutrition, sanitation and supervisory development:

- ACF membership

Candidate must have maintained membership in the American Culinary Federation, Inc., the entire time of his/her apprenticeship, including at the time of graduation.

- Completion of on-the-job training hours

Appropriate documentation must be submitted with the graduation form.

- Successful completion of the Practical Exam

The Soldier must complete and pass the ACFEF National Apprentice practical exam (score of 75 or higher). A copy of the appropriate Practical Exam Evaluator's Summary Form is required to be submitted with the graduation form.

- Successful completion of the Written Exam

The apprentice must complete the ACFEF Apprentice Cook's written test (score of 70 or higher).

1.16 GRADUATION PROCEDURES

Approximately 60-90 days prior to date of graduation:

- Order the Apprenticeship Cook Written Exam from the Training with the Industry Representative.
- Send Soldiers names in the written exam request form. The TWI Representative will send the number of exams to the local education center. Note: The DFAC Manager must contact the local education center to make arrangements prior to ordering the written exam.
- Completed exams will be submitted to the TWI Representative by the local education center for grading. A score of 70 or higher is needed to pass the exam.
- Soldiers that do not pass the written exam must wait 30 days to be eligible for the retake. The retake exam will be at the Soldier's expense in the same manner as above.
- Administer the practical exam to each Soldier in the Dining Facility and follow the instructions on the practical test manual.

Approximately 30 days prior to date of graduation complete a graduation processing forms for each Soldier that is ready and include:

- Practical exam summary score sheet.
- Written exam passing form (TWI Rep will provide this form).
- On-the-job-training hour memorandum.
- Course related competency hour memorandum.
- ACF testing procedures memorandum.
- Final evaluation forms from Training Log Book
- The Soldiers graduation packet will be processed by the ACFEF Training with the Industry Representative and ACF Certification Department. The following will be mailed directly to the Soldier unless otherwise requested by the DFAC manager:
 - o Certification of Completion for the ACFEF Apprenticeship Training Program for Cooks/Pastry Cooks
 - o Certified Culinarian certificate and wallet card

Note: Example graduation packet is in Appendix 1.5.

1.17 REFERENCE TO ACF WEBSITES

American Culinary Federation Website <http://www.acfchefs.org/>

Apprenticeship Portal <https://culinaryprofessionals.org/>

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APPENDIX 1.1 STATEMENT OF UNDERSTANDING

Motivation and learning can be fostered and encouraged; they are the responsibility of each Soldier. Your education's value will result from your attitude and the effort you put forth each and every day of your apprenticeship. The following is a list of obvious obstacles that can diminish your learning. Every time a Training NCO has to address one of the following with you, time is taken away from your learning and the learning of those around you. Make it a personal mission to conform to the following:

- Arrive on time – no excuses.
- Conform to all grooming standards in accordance with AR 670-1.
- Ensure you can pass the APFT and maintain height and weight standards in accordance with AR 600-9.
- Be prepared with necessary tools (textbook, knives, pen, etc.).
- Adhere to safety, HACCP, and sanitation standards.
- Be respectful of food products and kitchen equipment.
- Clean As You Go.
- Know that when you do not meet assignments deadlines, you create more work for those around you.
- Bring passion about food to work and to class. Read, share, engage!
- Act as a team player.
- Honor all commitments no matter how small they seem.
- When in doubt, ask for further information.

Success is measured by how few excuses you make. No successful individual ever said, “I got here by dragging my feet, procrastinating, and making excuses.” If and when an emergency arises, your Training NCO will assist you in catching up on missed work. Sign and Date to indicate you have read the 92G Credentialing Handbook and understand your personal responsibilities.

Soldiers Signature

Date

Training NCO Signature

APPENDIX 1.2 EXAMPLE ENROLLMENT FORM



American Culinary Federation 92G Enrollment Form



BENEFITS OF THE 92G CREDENTIALING PROGRAM:

- Industry-sanctioned culinary training
- Develop real-world skills based on job experience
- Develop documented culinary skills that are transferable
- Certificate of completion from the ACEF National Apprenticeship Program
- ACF certification as a Certified Culinarian® (CC®)
- U.S. Department of Labor Certificate of Apprenticeship

ACF CERTIFICATION:

Through your enrollment in the 92G Credentialing Program the expenses for your first professional certification are covered.

Based on your educational background and work experience you might be eligible to upgrade your certification to Certified Sous Chef® (CSC®). This certification is available outside the 92G program and involves additional application, fees and examinations. Please contact milappr@acfcchefs.net or certify@acfcchefs.net for details.

ACF certification is a great achievement in your culinary career. It recognizes your high level of expertise and demonstrates to employers, peers and customers that you have strong knowledge in culinary practices, safety and sanitation, nutrition and culinary management.

ACF MEMBERSHIP

Enrolling in the 92G Credentialing program offers two years of membership in the The American Culinary Federation

(ACF). The ACF is the premier professional chefs' organization in North America, and has the resources to enhance and propel your career through the ever-changing culinary field. Since 1929, ACF has been leading the charge to promote the professional image and development of culinarians in the United States and throughout the world.

THROUGH ACF MEMBERSHIP YOU WILL GAIN:

- Annual subscription to The National Culinary Review ACF's monthly digital magazine.
- Use of ACF's online culinary video library, provided by educational institutions and industry experts to help maintain your culinary edge.
- Find new and inventive ideas for your next recipe by browsing through our trends and techniques articles
- A unique member ID and password to manage your ACF membership on ACF's Web site (www.acfcchefs.org).
- Access to ACF's online Career Center, which allows job seekers to post resumes and view open positions across the country.

JOIN TODAY

Complete this form and return via email milappr@acfcchefs.net.

PERSONAL DATA:

First Name: Last Name:

Rank: Date of Birth: Gender: Male Female

Address:

City: State: Zip:

Mail.mil Email: Phone Number:

Duty Station's Location:

Assigned Dining Facility:

Soldiers Supervisor/Dining Facility Manager:

Supervisor/Manager Email Address:

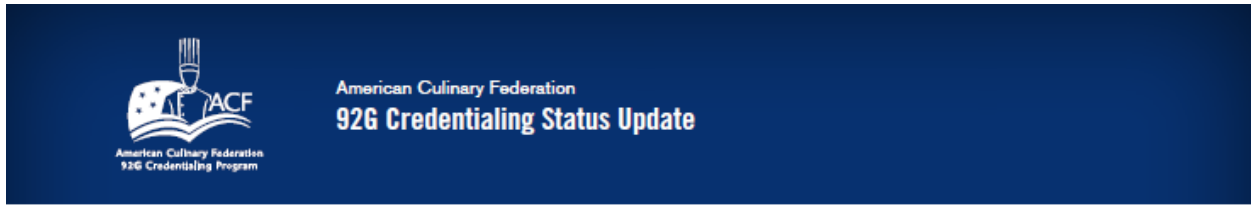
FOR MORE INFORMATION OR QUESTIONS

Please contact the Army Training with Industry Representative at (904)454-0252.

AMERICAN CULINARY FEDERATION

180 Center Place Way, St. Augustine, FL 32095
(904) 484-0252 | (800) 624-9458 Ext. 252 | Fax: (904) 940-0741

APPENDIX 1.3 EXAMPLE STATUS UPDATE FORM



American Culinary Federation Education Foundation, Inc. • 180 Center Place Way • St. Augustine, FL 32095
Toll-free: (800) 624-9458 Ext 252 • Fax: (904) 940-0741 • www.acfchefs.org

Installation name and DFAC: Fort Bragg/Spartan

Program Coordinator (Dining Facility Manager): SFC Bruce Wyane

Mail.mil Email: bruce.wayne1000.mil2mail.mil Phone: 123-456-7890

1. PCS (Pause Status/Must Include New Duty Station)
2. Deployment (Pause Status) start date
3. Pregnancy (Pause Status) start date of profile
4. Chapter Out (deletion)
5. ETS (deletion)
6. MEB Board (deletion)
7. Re-Class (deletion)
8. Other: Retirement

	Name of Soldier	Date	New Duty Station	Reason
1.	SGT John Rambo	10/5/2015	Fort Campbell	1
2.	SGT Rudolph Reindeer	10/5/2015		2
3.	SGT Mini Walt	10/5/2015		3
4.	SPC Mickey Walt	10/5/2015		4
5.	SFC John Wayne	10/5/2015		8
6.				
7.				
8.				
9.				
10.				

Installation Food Advisor Signature: _____ Date: 10/5/2015



APPENDIX 1.4 EXAMPLE WRITTEN EXAM REQUEST FORM



American Culinary Federation 926 Written Exam Request Form

American Culinary Federation Education Foundation, Inc. • 180 Center Place Way • St. Augustine, FL 32095
Toll-free: (800) 624-9458 Ext 252 • Fax: (904) 940-0741 • www.acfchefs.org

Please list the Soldiers who have met the requirements to become a Certified Culinarian® (CC®) of an ACFEF accredited program. The Names should be **printed** clearly or typed, as they will be listed on certificates as they appear below.

Name		Signature
1.	SGT John Rambo	
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Installation Food Advisor Signature: _____

Installation Name: Fort Bragg Date: 10/5/2015

APPENDIX 1.5 EXAMPLE GRADUATION PACKET



American Culinary Federation 926 Credentialing Program Graduation Processing Form

American Culinary Federation Education Foundation, Inc. • 180 Center Place Way • St. Augustine, FL 32095
Toll-free: (800) 624-9458 Ext 252 • Fax: (904)940-0741 • www.acfchefs.org

PERSONAL DATA

First Name: John Last Name: Rambo ACF ID#: _____
Address: 1234 Fort Bragg Lane
City: Fort Bragg State: NC Zip: 28301
Mail.mil Email: john.rambo1000.mil@mail.mil Phone Number: 123-456-7890
Installation: Fort Bragg
Installation Address: 101 Ardenes Rd.
City: Fort Bragg State: NC Zip: 28301

DOCUMENTATION

Please attach the following documents for the apprentice listed above. Process to be completed in order listed below.

- 1. Practical Exam Summary Scores Sheet
- 2. Written Examination Passing Form (TWI Rep)
- 3. On the Job Training Hours Memorandum
- 4. Course Related Competency Hours Memorandum
- 5. ACF Testing Procedures Memorandum for the Certified Culinarian® (CC®)
- 6. Final Evaluation Form from training Log Book

CERTIFICATION AGREEMENT

With this application, I verify the information provided is truthful and accurate in all respects. I agree to accept the ACF Certification Commission's decision as to my eligibility and understand an awarded certification is for three years and must be renewed. I further understand and, by my signature, agree to adhere to the ACF Code of Ethics and the policies, terms and conditions of its certification program. I acknowledge that any false statement or misrepresentation that I make may result in the revocation of this application and/or approved certification.

Yes No May we release your name to local newspapers and industry publications in order to celebrate your accomplishments?

Soldier: John Rambo Date: 8/8/2015
Food Service SGM: SGM Smith Date: 8/8/2015
TWI ACF Military Liaison: _____ Date: _____
American Culinary Federation Representative: _____ Date: _____

OFFICE USE ONLY

Approved By: _____ Certification Date: _____ Prepaid Fee Applied: _____

**Practical Exam Summary Score Sheet
Menu One**

Kitchen Evaluator A SFC Gordon Tasting Evaluator 1 SFC Gordon

Kitchen Evaluator B SFC Bragg Tasting Evaluator 2 SFC Bragg

Kitchen Evaluator C SFC Bliss Tasting Evaluator 3 SFC Bliss

Candidate Name: SGT Rambo

Tasting Results

*Average score in each section must be 28 or above.
from each Tasting Evaluator (TE)

	TE 1	TE 2	TE 3	Average Total	*
Soup Course					*
	35	33	36	35	
Fish Course					*
	37	35	34	35	
Main Course					*
	40	40	40	40	
Vegetable					*
	35	35	35	35	
Starch					*
	38	38	38	38	
Dessert					*
	35	35	35	35	

Kitchen Skills Results

*Submit judges' skills verification score sheets for all pass and/or remediation.

Bisque Soup bisque style soup preparation proper service of soup	Ⓟ Pass	Ⓟ Remediate
Sautéed Fish Menuiere boning of round fish sauté technique preparation of menuiere butter	Ⓟ Pass	Ⓟ Remediate
Roasted Chicken (sauce based on pan gravy) trussing of poultry roasting procedure development of pan drippings roux thickening boning of cooked poultry	Ⓟ Pass	Ⓟ Remediate
Broccoli Hollandaise cooking of green vegetables Hollandaise preparation	Ⓟ Pass	Ⓟ Remediate
Rice Pilaf pilaf procedure	Ⓟ Pass	Ⓟ Remediate
Bavarian Cream with Fruit Coulis cream anglaise procedure handling of gelatin handling of whipped cream aeration technique fruit coulis preparation	Ⓟ Pass	Ⓟ Remediate



DEPARTMENT OF THE ARMY
3/505 DELTA COMPANY
82nd AIRBORNE DIVISION
FORT BRAGG, NORTH CAROLINA 28301

AFZB-CC-D-F

5 October 2015

MEMORANDUM FOR RECORD

SUBJECT: 92G Credentialing Program on the Job Training Hours

1. Soldier completed a total of 4,000 (minimum) hours of on the job training over the term of the program.
2. The Soldier has completed each task proficiently within the 10 outlined stations up to all regulating standards.

<u>Stations</u>	<u>Hours</u>
1. Steward	120 hrs
2. Breakfast	200 hrs
3. Vegetable, Starch & Pasta	600 hrs
4. Fabrication	200 hrs
5. Broiler/Char-grill	560 hrs
6. Soup & Sauce	520 hrs
7. Pantry & Cold Foods	600 hrs
8. Cooking Techniques	800 hrs
9. Baking & Pastry	240 hrs
10. Supervisory Development	<u>160 hrs</u>
Total Training Hours	4,000 hrs

3. I have verified that SGT John Rambo has completed the mandatory on the job training hours as listed above, which are outlined by the ACFEF NAC.
4. These tasks were also tracked in the ACF Portal.

BRUCE WAYNE
SFC, USA
Culinary Management NCO

CLARK KENT
SGM, USA
DIV Food Service |



DEPARTMENT OF THE ARMY
3/505 DELTA COMPANY
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MEMORANDUM FOR RECORD

SUBJECT: 92G Credentialing Program Course Related Competency Hours

1. Soldier completed a total of 445 (minimum) contact hours of related instruction over the term of the program. The Soldier spent a minimum number of classroom hours in each competency area of related instruction, as recommended by ACFEF NAC.
2. The minimum number of instructional hours per competency area are listed below:

<u>Hours</u>	<u>Competency Area:</u>
20	Introduction to Food Service
30	Sanitation and Safety
120	Food Preparation
30	Food Cost Accounting
30	Beverage Management and Dining Room Service
30	Nutrition
30	Garden Manger
75	Menu Planning
20	Basic Baking
30	Purchasing and Receiving
30	Supervisory Management

3. I have verified that SGT John Rambo has completed the course related study hours listed above within the last five years as recommended by the ACFEF NAC.

BRUCE WAYNE
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Culinary Management NCO

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American Culinary Federation
**92G Credentialing Program Testing Procedures for the
Certified Culinarian® (CC®) Written and Practical Exams**

American Culinary Federation Education Foundation, Inc. • 180 Center Place Way • St. Augustine, FL 32095
Toll-free: (800) 624-9458 Ext 252 • Fax: (904) 940-0741 • www.acfchefs.org

MEMORANDUM FOR RECORD

1. The host installation will request from the ACF, the written exam, followed by the hands on practical exam at your facility.
2. The written test must be administered at the local Army Education Centers or an ACF testing facility.
3. The test will be mailed from the ACF National Office by the Army TWI Representative to the Army Education Center for the Soldier to attempt the exam. The Army Education Center will then mail the test back to the ACF National Office to be graded by the TWI Representative.
4. The practical test will verify fundamental culinary skills which are critical to the Soldier completing the 92G Credentialing Program.
5. The menu the Soldier will prepare will be drawn from a set of three possible approved menus which will have been revealed well in advance of the test (provided in the manual).
6. There are two different sections of the test: 1) verification of skills 2) tasting and evaluation of the final product.
The host installation will provide qualified NCOs to evaluate the hands on practical exam (information is provided in the manual).
7. The Soldier is given a total of four hours for preparation and fifteen minutes to present four portions of all four courses to the supervising NCO (information is provided in the manual on how to evaluate).
8. Upon completion of all testing, the results will be recorded and transferred to the proper documents and submitted to the Army TWI Representative at the ACF National Office for review.
9. If the Soldier fails any part of the testing, they will have to wait 90 days to retake any portion. They will only have three opportunities to retake; after the third attempt they will be subjected to applicable fees.

Food Service Soldier: John Rambo Signature: _____

Rank: SGT Title: Culinary NCO

Food Service NCOIC: Smith Signature: _____

Rank: SFC Title: Culinary Management NCO

FINAL EVALUATION



Station:	Minimum Score	Evaluation:
1. STEWARD	10	20
2. BREAKFAST	14	28
3. VEGETABLE, STARCH, & PASTA	14	28
4. FABRICATION	10	20
5. BROILER/CHAR-GRILL	14	28
6. SOUP & SAUCE	14	28
7. PANTRY & COLD FOODS	14	28
8. COOKING TECHNIQUES	14	28
9. BAKING & PASTRY	14	28
10. SUPERVISORY DEVELOPMENT	10	20
Minimum score to complete 128	TOTAL SCORE:	<u>256</u>

John Rambo
Apprentice Name (Please Print)

MIL004-Fort Bragg
Chapter/Program Name (Please Print)

Authorization of Completion:

Supervising Chef - signature

Date

Apprenticeship Committee Chair - signature

Date