

## Membership Benefits

As an ACF member, you will receive the following benefits:

- Discounts on Certification. ACF currently awards 14 levels of certification and is the only organization in the U.S. that certifies master chefs and master pastry chefs.
- Automatic membership in the World Association of Chefs Societies (WACS).
- Opportunities to compete in various culinary competitions throughout the year. ACF approved competitions have garnered a place of prestige among the world's culinary competitions.
- Discounted rates for eCulinary, ACF's innovative online learning solution.
- Complimentary subscription to *The National Culinary Review*, ACF's national publication.
- Discounted registration fees at ACF regional conferences and national conventions.
- Scholarship opportunities for both culinary students and professional chefs seeking to further their education.
- Discounts on the latest culinary publications, ACF merchandise, educational programs and more.
- Access to ACF's online Career Center, which allows job seekers to post résumés and view open positions across the nation.
- Special discounts on products and services from ACF industry partners.



Aidan Murphy, CMC, AAC, executive chef at Old Warson Country Club, competes for his title as the 2006 U.S.A.'s Chef of the Year™ at the 2006 ACF National Convention.

The American Culinary Federation, Inc. is the largest professional, not-for-profit organization for chefs and cooks in the United States, and was founded more than 75 years ago. ACF promotes the culinary profession by providing professional development, career building and networking opportunities to its members.

To learn more about ACF membership, access our website at [www.acfchefs.org](http://www.acfchefs.org), call (800) 624-9458, or email [membership@acfchefs.net](mailto:membership@acfchefs.net)



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American Culinary Federation  
★ Membership ★



William Smith, CEC



The American Culinary Federation wants you, so join today and begin enjoying all the benefits that only ACF can offer!

## About the American Culinary Federation

The American Culinary Federation (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. ACF works to benefit you, the culinarian, as proven through the ACF-led initiative that ultimately resulted in the upgrade of the term "chef" from a domestic to professional designation by the U.S. Department of Labor. Since 1929, the ACF has been leading the charge to promote the professional image and development of culinarians in the United States and throughout the world.



Richard Rosendale, CC, executive chef and owner of Rosendales LLC and ACF Culinary Team USA captain, shares his award winning culinary recipes at the 2006 ACF National Convention in Philadelphia.

## Some Facts at a Glance:

- More than 19,000 of the nation's top chefs belong to ACF, including some of the most respected international chefs.
- Through 2008, ACF is the leader of the World Association of Chefs Societies (WACS), which is comprised of eight million members from 72 nations.
- ACF is the only organization that certifies master chefs in the United States.
- There are 230 ACF chapters in the United States, as well as several in the Caribbean.
- ACF Culinary Team USA became world champions in the hot-food category at the 2004 Internationale Kochkunst Ausstellung (IKA)
- Products ranging from French pastry to kitchen supplies bear the highly respected ACF Seal of Approval, which has been identified by retail and foodservice manufacturers as a credible source for endorsement.



**The Accreditation and Apprenticeship programs are part of the American Culinary Federation Foundation, Inc. (ACFF), the educational arm of the ACF.**

## Professional Development

ACF provides countless professional development, career-building and networking opportunities to its members. Many ACF programs and events provide unique, challenging opportunities for culinarians to build and sharpen their skills while simultaneously earning points for certification.

### Certification

ACF operates the only comprehensive certification program for chefs in the United States. ACF currently awards 14 levels of certification, including certified master chef and certified master pastry chef. More than 20,000 certifications have been awarded since 1973.

### Apprenticeship

Recognized by the U.S. Department of Labor, ACF has offered its exceptional apprenticeship-training program for cooks and pastry cooks since 1976. ACF operates two and three-year apprenticeship programs, as well as, a six-month program introduced in 2003.

### Accreditation

Formed in 1987, the ACF Foundation Accrediting Commission is the only U.S. foodservice industry's standard for accrediting culinary and pastry/baking programs at the postsecondary and secondary levels nationwide. Programs that earn recognition distinguish themselves and demonstrate a higher commitment to excellence within the culinary industry.

### Competitions

Chefs, from students to master chefs, may compete in various culinary competitions throughout the year. ACF approved competitions have garnered a place of prestige among the world's culinary competitions. Competitions not only further the education and expertise of the chef, but instill a sense of pride and accomplishment in each competitor.