

Advanced Culinary Preparation - ACF Course

Welcome to the ACF e-culinary professional development “Advance Culinary Preparation” course. This is a 12-week, self-paced, instructor-moderated course. Successful completion of the course will provide you with 30 ACF Continuing Education Hours (3.0 CEHs) which can be used to satisfy ACF education requirements for initial and renewal certifications and will be accepted as an approved class for ACF apprenticeship training programs.

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This course will cover all the fundamentals of Advanced Culinary Preparation including: history of foods; classical cuisines; garde manger; international cuisines; and the science of cooking.

The course is 12 weeks long with 12 units of instruction, bulletin board discussions, Internet networking opportunities, and moderated learning. You can contact the instructor by e-mail at any time by clicking on the “Contact Instructor” button on the left-hand navigation bar.

After successfully completing all 12 units of instruction, all 12 quizzes and all required bulletin board discussions you will graduate from the course and be able to print off a certificate of completion.

The 12 lessons are:

Lesson 1 – History of Food and Cuisines

Lesson 2 – History of Foods

Lesson 3 – Classical French Cuisine

Lesson 4 – Classical Sauces

Lesson 5 – Charcuterie

Lesson 6 – Buffet

Lesson 7 – International Cuisines - Europe

Lesson 8 – International Cuisines - Asia

Lesson 9 – International Cuisines – Middle East

Lesson 10 – Caribbean Cuisines

Lesson 11 – North American Cuisines

Lesson 12 – Science of Cooking

A completion certificate will be awarded only to those students successfully

completed the course. No partial credit is given for incomplete course work.

Participants must complete all assigned tasks and earn a 75% -C grade or better on their coursework in order to pass this course and receive a certificate of completion. No partial credit is given for incomplete course work. Participants can download and print out their completion certificate directly from their online classroom.

Grading Rubric

Reading the text = 10%

Discussions = 25%

Quizzes = 25%

Final Exam = 40%

Total = 100%