

Welcome to the ACF e-culinary professional development “Certification for Cooking Professionals” course. This is a 90-day, self-paced course. Successful completion of the course will provide you with 20 ACF Continuing Education Hours which can be used to satisfy ACF education requirements for initial and renewal certifications.

### Certification for Cooking Professionals - ACF Certification Preparation Course

This course will cover all the policies and procedures needed to apply for ACF professional certifications for cooking professionals including: documentation of work experience; education requirements; sources for education course; insights into ACF practical exams; and practice ACF certification written exams.

The course has 8 units of instruction in a self-paced format. If you have any questions, e-mail the ACF at any time at [eculinary@acfchefs.net](mailto:eculinary@acfchefs.net).

After successfully completing all 8 units, you will be allowed to print certificate of completion for the course, which can be used as proof of 20 CEHs earned for ACF certification. With the exception of Lesson 1, each lesson has a quiz to test your knowledge of the material presented.

The 8 Units are:

- Lesson 1 – Certification 101
- Lesson 2 – Sanitation and Safety
- Lesson 3 – Nutrition
- Lesson 4 – Supervision and Management
- Lesson 5 – Basic Cooking
- Lesson 6 – Basic Baking
- Lesson 7 – Advanced Cooking
- Lesson 8 – Advanced Baking

A completion certificate will be awarded only to those students who have successfully completed the course within the 90-day timeframe. 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. Participants can download and print out their completion certificate directly from their online classroom.

### Grading Rubric

Reading the text = 60%

Quizzes = 40%

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Total = 100%