

American Culinary Federation

GROW

your skills

DEVELOP

your career

LEAD

by example



**Order Study
Guides and
Assessments
Now!**

The American Culinary Federation (ACF) has a long tradition of ensuring quality education for the culinary arts and foodservice professions. **NOCTI** administers the following ACF assessments for all secondary or post-secondary students.

Certification Opportunities:

- Secondary Culinary Graduate
- Certified Fundamentals Cook
- Certified Fundamentals Pastry Cook



American Culinary Federation
The Standard of Excellence for Chefs

www.acfchefs.org • 888.817.5344



www.nocti.org • 800.334.6283



Individuals receiving certification will be eligible to receive **3 semester college credit hours!**

Students achieving college credit will also have access to a **digital badge** recognizing their achievement!

For further information about the ACF exams offered through NOCTI including cost, administration details, and certification requirements, please visit www.nocti.org/certificateprogram-acf.cfm.

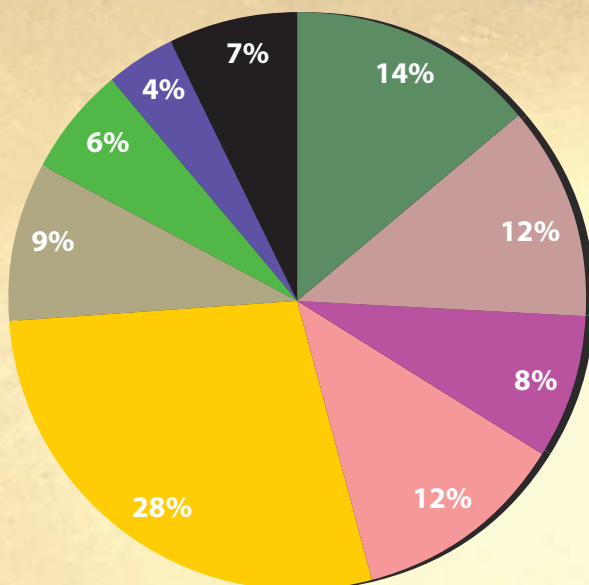
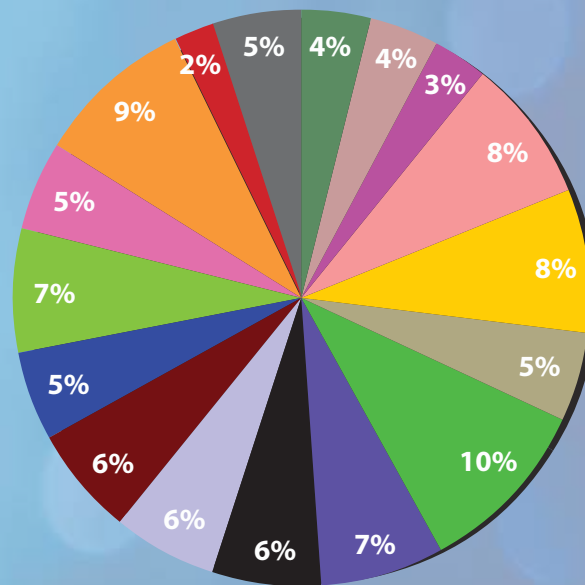
American Culinary Federation



Order Study Guides and Assessments Now!

ACF Culinary Arts Certification

- Recipes
- Knife Skills
- Large and Small Equipment
- Sanitation and Safety
- Cold Food Preparation
- Fruits, Vegetables, and Starches
- Bakery Products
- Stocks, Sauces, and Hot Soups
- Meats, Poultry, Fish, and Seafood
- Breakfast Foods
- Dairy Products and Alternatives
- Receiving and Storage
- Nutritional Values
- Management and Employability Skills
- Customer Service
- Menu Planning
- Sustainability



ACF Retail Commercial Baking Certification

- Safety and Sanitation
- Business and Math Skills
- Identification, Classification, and Properties of Ingredients
- Baking Preparation (Mise en Place)
- Basic Baking
- Product Merchandising
- Purchasing, Receiving, Inventory, and Storage
- Nutrition
- Human Relations and Career Skills