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Certified Chef de Cuisine®

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Application

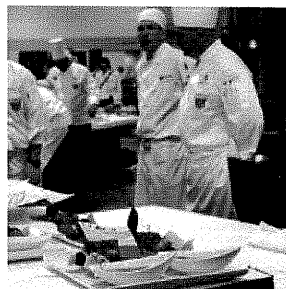
Certified Chef de Cuisine Application

Please send application and documentation of completed requirements to:

American Culinary Federation

180 Center Place Way

St. Augustine, FL 32095



Requirements

In addition to the requirements listed below, you must provide documentation of three 30-hour courses—one in Nutrition, one in Food Safety and Sanitation, and one in Supervisory Management. If these courses were taken more than five years ago, an eight hour refresher course is required in each topic. These courses are available at Chefcertification.com or any accredited school.

- **Minimum Job Experience:** Three years as a Sous Chef or chef who supervises a shift or station(s) in a foodservice operation. Must have supervised at least two full-time people in the preparation of food. Experience must be within the past 10 years. Employment Documentation Forms
- **Minimum Educational Courses:** High school diploma/GED *plus* 100 hours of continuing education. If you do not have a high school diploma/GED, 200 hours of continuing education are required. Hours earned for mandatory courses and/or refreshers are included in the minimum CEH requirement.
- **Written Exam:** ACF written exams are administered by Comira. The written exam fee is \$75. An ACF number is required at time of registration. To request an ACF identification number contact certify@acfchefs.net prior to registration. You can register for the exam by calling (800) 947-4228, option 4, Mon.-Fri. 6 a.m.-5 p.m. Pacific time, Sat. 8 a.m.-noon Pacific time, or you can register 24/7 at the ACF/Comira Online Registration Site. Please note that you must have a credit card to register online. Written exam scores are valid for two years.
 - Candidates have one hour to complete the 100 multiple choice question exam.
 - No support materials other than pens, pencils, and calculators are permitted.
 - A score of seventy percent (70%) or higher is required to pass.
- **Practical Exam:** All levels of ACF certification require candidates to be tested for practical skill proficiency. The CCC practical exam is three hours and can be taken at any ACF Approved test site. A score of 75% or higher is required to pass. Practical exam scores are valid for one year.

To help you prepare for the Practical Exam, review the Practical Exam Candidate Manual.

Recommended Study Materials

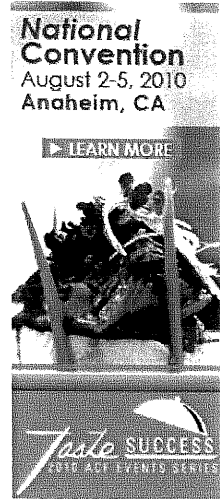
The ACF Foundation offers certification training courses and practice certification exams on eCulinary. Courses contain study materials in all major subjects related to the ACF certification exams, including sanitation, nutrition, and supervisory management.

The following books are suggested in preparation for the written and practical exams:

- **Culinary Fundamentals**, ACF: Prentice Hall BUY
- **Baking Fundamentals**, ACF: Prentice Hall BUY
- **Supervision in the Hospitality Industry: Applied Human Resources, 5th Ed.**, Miller, Walker, Drummond: John Wiley & Sons BUY
- **Nutrition for Foodservice and Culinary Professionals, 6th Ed.**, Drummond, Brefere: John Wiley & Sons BUY
- **Food Safety Fundamentals: Essentials of Food Safety & Sanitation**, McSwane, Rue, Linton, Williams: Prentice Hall BUY
- **The Professional Pastry Chef: Fundamentals of Baking Pastry, 4th Ed.**, Friberg: John Wiley &

Sons BUY

- **Escoffier: The Complete Guide to the Art of Modern Cookery**, John Wiley & Sons BUY



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