

Take Charge

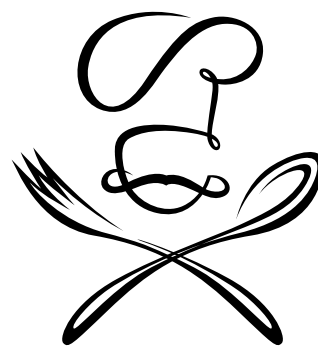
of Your Present and Future

by | Michael Roddey, CDM, CFPP

Step Up, Stay Ahead, or Be Left Behind

ANFP Chair Paula Bradley, CDM, CFPP, has appointed Chef Richard “Nick” Nickless and Chef Michael Roddey to co-chair ANFP’s new Culinary Task Force. Both chefs are pleased to be part of this team, which will brainstorm, develop, and bring to ANFP members opportunities that increase and expand their culinary arts knowledge and skills.

ANFP’s Culinary Task Force has identified various areas of professional and culinary development that will help enhance your career.



IN THIS ARTICLE—our premier contribution to *Edge* magazine—the task force has chosen to highlight the American Culinary Federation (ACF) certification process, which can provide the platform to enhance and fine-tune your overall kitchen skills and knowledge. By obtaining dual certification through ANFP and ACF you will

- Gain more credibility within your operation
- Become more respected as a culinary leader
- Prove your dedication to excellence and challenge in your field
- Recognize and increase your skills and knowledge
- Advance your career

As both Certified Dietary Managers and Certified Executive Chefs, Chef Richard “Nick” Nickless and I have been able to observe and recognize the benefits of holding certifications within multiple organizations. Each organization has a primary focus for audience and agenda. The diversity allows us to increase knowledge within various areas of the food and hospitality industry. Embracing multiple certifications has afforded me the pleasure of participating in a broad spectrum of opportunities, thus expanding and developing both my knowledge and skill sets. I would likely not be at this point in my career had I only participated in one organization.

MEET THE AMERICAN CULINARY FEDERATION

The American Culinary Federation, Inc., a professional organization for chefs and cooks founded in 1929, promotes the professional image of American chefs and cooks worldwide through the education of culinarians at all levels. ACF is the largest professional chefs and cooks organization in North America. It consists of more than 20,000 members who belong to more than 200 chapters in four regions across the United States. ACF is the culinary leader in offering educational resources, training, apprenticeship, and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs. In addition, ACF operates the most comprehensive certification program for culinarians and chefs in the U.S.

ACF CERTIFICATION PROCESS

ACF uses a two-step application process. Eligibility is based on a candidate’s work experience and educational background. Candidates should provide educational transcripts and documentation of three 30-hour courses—one in Nutrition, one in Food Safety and Sanitation, and one in Supervisory Management. (ServSafe must be a documented 30-hour course to fulfill the mandatory requirement.) If you provide proof of *completion from an ANFP-approved CDM curriculum*, the initial 30 hour requirements are pre-approved for acceptance by ACF. If any course was taken more than five years ago, an eight-hour refresher course is required for the topic. These courses are available through ACF-approved providers or any academic institution. (ServSafe 8- or 16-hour courses are only counted as a refresher.) Candidates interested in obtaining certification must pay a \$50 non-refundable pre-approval application fee, submitted with the initial application. Two exams are required for certification.

- The written exam tests culinary knowledge for your level of certification.
- The practical exam evaluates skill and culinary proficiency relevant to the certification level.

Upon successful completion of the written and practical exams, the candidate submits the final application along with appropriate documentation. The ACF Certification Department reviews the final application, exam documentation, and will notify candidates of approval (allow 2–3 weeks). You will be notified by email that final application is in review. Once certification is approved, your certificate and certification letter will be mailed.

ACF CERTIFICATION COST ESTIMATES

Provided here are the fixed costs of a condensed list of certification offerings. I have abbreviated the list according to certifications that are most likely to be sought, and even higher on my list, most likely to be accomplished by our members. With that said, you are free to test at any level at which you can qualify

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and feel confident in completing the testing requirements. Additional certification details can be found at www.acfchefs.org under Careers on the heading tab, then *Certify*.

Chef Nickless explains, “In today’s world, we are constantly challenged to do more with less. Obtaining certifications that are recognized across multiple partner organizations will ensure you are prepared to navigate the current healthcare landscape. We encourage every member to be proactive and lead the charge to redefine the role of Certified Dietary Manager. Multiple certifications recognized across multiple partner organizations are a mutually beneficial way to exceed employer expectations and deliver measurable outcomes.”

GROW YOUR TEAM AND YOUR BUSINESS WITH ACF CERTIFICATION

ACF certification

- Demonstrates a benchmark of excellence to your co-workers and customers by demonstrating professional standards in culinary skills and knowledge.
- Increases one’s credibility within your culinary team.
- Motivates your team to improve professionally and remain current by knowing you value both your skills and their skills and support lifelong learning.
- Improves recruiting, training and retention success, and complements existing professional development programs.
- Impacts bottom-line as certified culinarians and chefs provide results quickly to an organization.

CERTIFICATION CONCIERGE— AT YOUR SERVICE

To support ANFP’s Culinary Task Force in promoting this opportunity to increase your certifications, ACF has available the Certification Concierge Service, which:

- Appoints a dedicated account representative to streamline the certification process.
- Identifies the level of certification best suited for each candidate and establishes a tailored action plan.
- Provides resources to answer questions and promote teamwork and camaraderie.
- Motivates candidates throughout the process with articles and relevant materials.
- Assists with identifying written and practical certification test sites.
- Provides tracking tools to help employees meet recertification requirements.
- Streamlines the process to allow for presentation of your certification at the culmination of the conference or event.

Your Culinary Task Force will continue to meet monthly or more often if necessary. We have been providing input to various departments at ANFP Headquarters regarding how we feel that we can best meet your needs. We want to know your thoughts and what you’d like to see from us as a task force as it relates to food, foodservice, culinary and pastry arts, etc. We are also approaching this from the ACF membership side, where

| ACF Member Estimated Costs* | ACF Application Fee/Written Exam Fee/Practical Exam/Final Fee/Estimated Total | | | | |
|--|---|------|-------|-------|-------|
| | | | | | |
| Certified Culinarian® (CC®) | \$50 | \$75 | \$50 | \$0 | \$175 |
| Certified Pastry Culinarian® (CPC®) | \$50 | \$75 | \$50 | \$0 | \$175 |
| Certified Sous Chef® (CSC®) | \$50 | \$75 | \$50 | \$70 | \$245 |
| ACF Non-Member Estimated Costs* | | | | | |
| Certified Culinarian® (CC®) | \$50 | \$75 | \$100 | \$30 | \$255 |
| Certified Pastry Culinarian® (CPC®) | \$50 | \$75 | \$100 | \$30 | \$255 |
| Certified Sous Chef® (CSC®) | \$50 | \$75 | \$100 | \$170 | \$395 |

*In addition to these fixed costs there’s also the cost of food and supplies which is directly related to the practice and execution of the practical exam. The practical exam is standardized in what is required; therefore you are able to practice and establish your routine before your exam, which is highly recommended.



To support ANFP's Culinary Task Force in presenting this opportunity to increase your certification, the ACF has available the Certification Concierge Service.

we are recruiting new ANFP members who have moved into new roles as dietary managers.

Please join us by stepping up, staying ahead, and not being left behind. Add to your credentials by engaging with the ACF certification program. We're here to help if you're interested in enhancing your professional education by becoming ACF certified.

Just imagine attending an ANFP Regional Meeting or the National Leadership Conference and potentially leaving with another certification for your list of accomplishments. I know firsthand from observing the successful pilot of the ACF concierge program at the Association of Healthcare Foodservice national meeting this past summer, it is quite the feeling to receive your approved certification in front of your peers at the final dinner and meeting.

Please send any questions or express your interest to either of the Culinary Task Force co-chairs—Nick Nickless at nickless00@aol.com, or Michael Roddey at chef@chefroddey.com. ☺

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