

WHEN THEIR STUDENT IS RESEARCHING CULINARY SCHOOLS

Every year thousands of students enroll in culinary school. Have you asked the right questions to make the right decision?

1

IS THE SCHOOL ACCREDITED BY THE AMERICAN CULINARY FEDERATION EDUCATIONAL FOUNDATION?

Any professional culinary program a student is considering to attend should be accredited both by the state the school is operating in and by the ACFEF. The ACFEF ensures the school is providing a quality education.

2

WHAT TYPE OF QUALIFICATIONS DO THE INSTRUCTORS HAVE?

For career programs/certificate programs it is important to understand what the work experience and certifications the instructors hold. Most culinary certifications are issued through The American Culinary Federation.

Look for a variety of these certifications within the instructor pool:

Certified Executive Chef, CEC

Certified Executive Pastry Chef, CPC

Certified Culinary Educator, CCE

Certified Culinary Administrator, CCA

3

DOES THE SCHOOL OFFER SCHOLARSHIP OPPORTUNITIES?

Better schools will have a dept. at their location with a staff who searches, and posts new scholarship opportunities. The staff should also be able to help your student complete and track the forms. The staff will also be able to help your student understand what scholarships she or he qualifies for.

4

DOES THE CULINARY SCHOOL HAVE AN INTERNSHIP/EXTERNSHIP AS PART OF THEIR PROGRAMS? AND. ARE THEY PAID?

Most culinary programs have an internship/externship program as a component of the students' education. This allows the student to work "in the real world" to help determine the types of jobs to go after when they graduate. Internship/externship programs are invaluable for students in helping determine their career path.