



Dear Job Corps Graduate,

Congratulations on completing a U.S. Department of Labor Job Corps training program. You have taken your first step in what we hope will be a long and successful culinary career. Completing your training program demonstrates a willingness to improve your culinary skills and knowledge which will help you to succeed in the culinary field.

We hope you will continue to improve your skills and build on what you have learned. As you venture into the culinary workforce please use the attached document when applying for employment in the culinary industry to demonstrate your areas of culinary knowledge.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning 225

chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation. The ACF acknowledges quality training through our Quality Program recognition awards. All U.S. Department of Labor Job Corps culinary programs across the country have earned this recognition. As a student you can be assured that your training meets the current needs of the culinary industry and has been reviewed by an independent third party.

Sincerely,

John Kinsella CMC, CCE, WGM, AAC
Chair ACFEF Board of Trustees

American Culinary Federation Education Foundation

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U.S. Department of Labor Job Corps **CULINARY TRAINING PROGRAM**

CULINARY PROGRAM COMPETENCY KNOWLEDGE AREAS

- Introduction to the Foodservice Industry
- Culinary Professionalism
- CPR and First Aid Training
- ServSafe Starters Employee Guide
- Culinary Math
- Ingredient Identification
- Introduction to Foodservice Sustainability
- Time Management
- Culinary Tools and Equipment

CULINARY BASICS COVERED

- Soup and Sauces
- Recipe Development and Menu Planning
- Cooking Techniques
- Breakfast Cookery
- Baking
- Food Preparation
- Purchasing, Receiving, Inventory and Storage
- Knife Skills
- Culinary Nutrition
- Dining Room Service

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