

Certified Fundamentals Cook® (CFC®)

Aligned Program of Study: Culinary Arts

Description

An [American Culinary Federation \(ACF\) Certification](#) offers value to certificants, employers, and the public. As the most comprehensive certification program available to culinarians, the ACF offers 14 different certification credentials that individuals can achieve through experience, education, and successful completion of written and practical exams. All ACF Certification Programs are accredited by the National Commission for Certifying Agencies (NCCA) for meeting the highest credentialing standards of the professional certification program. To earn the [Certified Fundamentals Cook® \(CFC®\) Certification](#), individuals must meet the minimum requirements: a high school diploma or GED, 75 hours of continuing education, or graduation from ACCEF Secondary Program. Also, one needs to complete 30-hour course requirements in Nutrition and Food Safety & Sanitation, as well as complete the NOCTI ACF Written and Performance Certification Assessments. Certified Fundamentals Cook® Certification requirements include the following:

- Successful completion of a secondary culinary program
- Pass the ACF Culinary Arts Certification written assessment with a minimum score of 70%
- Pass the ACF Culinary Arts Certification performance assessment with a minimum score of 75%
- Apply with NOCTI assessment score and payment
- ACF will award the CFC Certification upon approval

The Certified Fundamentals Cook® (CFC®) Certification is valid for three years with no opportunity for recertification; however, individuals do have the option to upgrade their certification after three years. You can read more about the certification requirements and procedures [here](#).

Certification Information

Test Owner

American Culinary Federation (ACF)

(904) 824-4468

Testing Sites/Centers

NOCTI, which serves as the test provider for the ACF Certification Assessments, offers several options for testing, including either paper/pencil or online through QuadNet (NOCTI's online assessment system).

Registration Procedures

High school program administrators should use the [Group CFC® Certification application](#) when submitting multiple students. Individuals should submit the [Individual CFC® Certification application](#) with proof of graduation, NOCTI assessment results, and application fee. Processing will take 2-3 weeks.

Preparing to offer the certification

Required Instructor Qualification

Instructors must be a Certified Secondary Culinary Educator (CSCE), which means they have received an advanced degree in culinary arts and work as an educator at an accredited secondary or vocational institution.

Exam Details

Individuals must pass the ACF Culinary Arts Certification written assessment with a minimum score of 70% and the ACF Culinary Arts Certification performance assessment with a minimum score of 75%. The test consists of 134 questions, takes approximately three hours, and can be administered in one, two, or three sessions.

Vendor

TDOE does not currently have a data-sharing agreement with any vendor for this certification, therefore the burden of proof to provide evidence of earning the certification will be on the school system.	
Vendor	Contact Information
NOCTI	NOCTI 1-800-334-6283 nocti@nocti.org