American Culinary Federation Education Foundation
Apprenticeship Certificate

The culinary certificate is a joint offering between the WSU School of Hospitality Business Management and the nationally accredited American Culinary Federation Education Foundation. Face-to-face and online courses focus on the foundation of cooking, modern cooking techniques, food and beverage industry-relevant skills, sanitation, management, and nutrition.

Learn more at tinyurl.com/acfefac

THIS CERTIFICATE WILL
• Provide you with mentoring from qualified, professional chefs
• Assist professional chefs working towards certification
• Give WSU full-time culinary or food and beverage-focused students hands-on experiences
• Document your culinary skills
• Develop key business practices
The certificate program is taught by WSU Executive Chef Jamie Callison CEC, AAC, and other certified chefs:

• Offerings include: 1,000-hour Culinary Fundamentals (CFC®); 2,000-hour Culinarian (CC®); 4,000-hour Sous Chef (CSC®); continuing education for ACF certification.

• Apprentices may choose any certification program and enter at any time during the 4-semester course rotation.

• ACFEF apprenticeship materials are delivered in a two-year rotation: four 16-week semesters.

• Classes meet Mondays 4:30–9 p.m. at WSU’s state-of-the-art culinary teaching kitchen mid-August through early May.

• You don’t have to be enrolled full-time at WSU to participate in the program.

COST:

1,000-hour program: $1,725
2,000-hour program: $5,195
4,000-hour program: $5,265
Continuing education tuition: $1,025

*Prices subject to change

The program is designed to benefit:

✔ Culinarians working full-time
✔ Professional chefs working toward certification
✔ WSU full-time culinary or food and beverage-focused students
✔ Those seeking ACFEF national certification
✔ Those seeking a WSU School of Hospitality Business Management culinary certificate
✔ Those seeking mentoring from qualified, professional chefs