

American Culinary Federation

American Culinary Federation (ACF) certification requires a combination of work experience and related instruction. Our academic courses provide necessary contact hours for initial certification. Practicing culinarians seeking initial certification may enroll in one or more of our classes to satisfy the ACF education requirements. Visit <http://www.reynolds.edu/%5Fschedules/> to view the current schedule for HRI 158 Sanitation and Safety, HRI 119 Applied Nutrition for Food Service and HRI 228 Food Production Operations.



Once certified, culinarians must renew their knowledge and skills through continuing education. We offer short-duration instruction for these active professionals via distance education internet courses. Visit <http://www.reynolds.edu/%5Fschedules/> to view the current schedule for HRI 226 Nutritional Analysis of Menus, HRI 258 Quality Management for Culinarians and HRI 260 HACCP Applications for Culinarians.



School of **Culinary Arts**
Tourism and Hospitality

www.Reynolds.edu/hospitality

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