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American Association of Family and Consumer Sciences Announces Development of National Culinary Arts Competency Assessment

Given that the restaurant industry is the largest employer in the nation (outside of government), that the culinary industry is experiencing increased growth, and that the employment outlook for culinary professionals is expected to be plentiful, the American Association of Family & Consumer Sciences (AAFCS) announces the development of a national standards-based competency assessment measuring knowledge and skills in culinary arts. The assessment is aligned with industry standards, the National Career Clusters Initiative, and the National Standards for Family and Consumer Sciences Education.

Adhering to gold standards for effective testing, the computer-based assessment provides a mechanism for competency measurement, program accountability, and program improvement. Successful testing qualifies individuals for recognition and documentation through a corresponding culinary arts pre-professional certification. The Culinary Arts assessment and certification address a skill set necessary for success in the culinary industry. The assessment has application in a broad range of education, staff development, and human resource settings. The assessment and certification will facilitate employment in early career ladder positions and promote continuing education at the post-secondary level preparing for careers associated with restaurants, food service, catering, and food and beverage operations.

Developed by National Culinary Arts Professionals and Educators

AAFCS has engaged the assistance of a broad range of esteemed culinary arts professionals and educators from across the nation to assist in identifying relevant industry standards and to develop the assessment instrument. Recognizing the value of a solid assessment tool in assuring effective preparation of individuals with knowledge and high quality culinary skills, the following stakeholders participated on the development panel for the assessment and certification:

- Jeff Santicoloa, LeCordon Bleu Schools North America, Hoffman Estates, IL
- Tony Bayer, Macaroni Grill, Cleveland, OH
- Chris Arreola, Bonefish Grill, Tampa, FL
- Kathy Granquist, Famous Daves of America, Inc., Minnetonka, MN
- Linda Bebee, Texas Beef Council, Austin, TX
- Don J. Bingham, University of Central Arkansas Special Events, Conway, AR
- Jenny Lou Bird, Cast Iron Catering, Rayville, LA
- Micheal McGreal, Joliet Junior College, Joliet, IL
- Mary Etta Moorachian, Johnson and Wales, Tega Cay, SC
- Cheryl Landers, Grandview High School, Grandview, MO
- Andy Mogle, Norwalk High School, Norwalk, IA

Assessment Launch and Further Information

The Culinary Arts assessment and certification is part of a portfolio of pre-professional level assessment and industry-recognized certification products developed by AAFCS and available for use. For further information please contact: AAFCS at 703-636-7648 or pre-pac@aafcs.org.

The American Association of Family & Consumer Sciences (AAFCS) national organization has a proud 100-year history of providing support and leadership for family and consumer sciences professionals. AAFCS has a well-established credentialing program that includes accreditation of university programs, professional level assessments, and certification of professionals as Certified in Family and Consumer Sciences (CFCS). AAFCS is committed to utilizing its resources and considerable grass roots network of members and other stakeholders to launch the pre-professional assessments and certifications.

