



RECOGNITION OF QUALITY CULINARY EDUCATION



THE WORLD ASSOCIATION OF CHEFS SOCIETIES

The World Association of Chefs Societies, or WORLDCHEFS in short, is a global network of chefs associations first founded in October 1928 at the Sorbonne in Paris. The venerable Auguste Escofier was named the first Honorary President.

Today, this global body has over 100 official member chefs associations that represent 10 million professionals worldwide.

OUR MISSION

The World Association of Chefs Societies is a non-political professional organization, dedicated to maintaining and improving the culinary standards of global cuisines. We accomplish these goals through education, training and professional development of our international membership. As an authority and opinion leader on food, WORLDCHEFS represents a global voice on all issues related to the culinary profession.

RECOGNITION OF QUALITY CULINARY EDUCATION

The WORLDCHEFS Recognition of Quality Culinary Education program seeks to recognize educational companies, associations and institutions which offer culinary and pastry art programs of various design and size and meet or exceed global standards for quality culinary education as established by the WORLDCHEFS Education Committee.

It is a landmark program that officially recognizes high standards in Culinary Education and training by schools on an international level. By participating in this program you will be contributing to our work towards improving culinary standards and education worldwide.

ELIGIBILITY REQUIREMENTS

The following eligibility criteria shall apply to the educational company, association or institutions applying for the WORLDCHEFS Recognition of Quality Culinary Education programme that:

- Offers one or more programmes in culinary or pastry arts.
- Is an official business as defined by its local government or professional society.
- Has a track record of progress and success in developing and delivering quality education.
- Can document learning, training models and facilities, and have been in business for a minimum of five (5) years.
- Comply with the twelve "Standards of Quality Culinary Education" as outlined in the application form.

Advanced standing can be applied to educational companies, associations or institutions which have already earned World class certification, such as those programmes recognised by City & Guilds of London Institute.

HOW TO APPLY

Interested persons representing the company, association or institution, must register online, then complete an online application form, and submit all evidence in support of the application.

ANNUAL FEES

A non refundable administrative fee of €350 (Euros) applies for each application.

0 – 100 students	€ 500
101 – 250 students	€ 1.000
251 – 500 students	€ 1.500
501 + students	€ 2.000

Annual fees are based on total number of students registered on all culinary programmes.

Initial recognition is valid for three (3) years, once the application has been approved. Once this period has elapsed, future recognition periods shall be extended to five (5) years from the date of renewal.

Detailed policies and procedures can be found on www.worldchefs.org. For questions and enquiries contact office@worldchefs.org

WHY BECOME A CERTIFIED CHEF?



INDUSTRY RECOGNITION

Get your skills and experience certified to standards set by the industry.



INTERNATIONAL MOBILITY

The Worldchefs global certification gains you access to jobs worldwide.



CAREER PROGRESSION

The nine levels are crucial in the assessment of your career's stages.



STAND OUT

Show commitment to learning and developing your talent.



EMPLOYABILITY

Make it easy for employers to understand your skills.



GLOBAL NETWORK

Connect with peers and employers through the largest network of chefs in the world.

BENEFITS

- Affords culinary schools and educational programs a real advantage and opportunity to attract the best candidates on an international level.
- Gives employers the added assurance that these candidates were educated at schools that meet WORLDCHEFS standards for quality culinary education.
- Use of "WORLDCHEFS Recognition of Quality Culinary Education" logo on your website, award certificates and promotional materials.
- Preferred listing on WORLDCHEFS website with links to your website under WORLDCHEFS recognized schools.
- Listing in WORLDCHEFS magazine under "WORLDCHEFS Recognized Culinary Education"
- Award coverage in WORLDCHEFS e-newsletters.
- Advertising discounts in WORLDCHEFS magazine and website.
- A custom designed plaque for your property to proudly display WORLDCHEFS Recognition Award.

TWELVE STANDARDS OF WORLDCHEFS QUALITY CULINARY EDUCATION

WORLDCHEFS Education Committee has determined that there are at least twelve "Standards of Quality Culinary Education" which must be evident in the mission, goals and objectives of the petitioning company, association or institution applying for WORLDCHEFS recognition.

- 01** Qualified culinary director- At least one person must be assigned to be directly involved in the culinary program's development and administration, and must be qualified to do so based on a professional background and educational experience. That person may also have teaching roles, operational and administrative responsibilities. The culinary director must be able to show evidence of culinary education, training and experience which may include a professional certification from a local chefs association or WORLDCHEFS. A formal Culinary Director Profile Sheet must be completed and sent in along with appropriate curriculum vitae and other evidence of professional accomplishments.
- 02** Qualified faculty and instructors- All faculty, instructors and trainers must possess adequate skills, knowledge and background to allow them to adequately teach students, as determined by the country's department of education, training institutes, chefs association or WORLDCHEFS standards. A combination of professional training, apprenticeship and scholastic learning (earned degrees and diplomas) is preferred. Evidence must be presented to showcase each teacher's credentials as well as any plans for continuing education and professional development. Evidence may be presented in a single form by listing the names of each lead faculty member, their education and experience.
- 03** The applicant has a record of offering continuous classes or programs throughout its history and has an adequate student population to support continued growth. Evidence of this can come in the form of a chart or graph detailing the number of courses offered, the length of the courses and the enrollments for each.
- 04** Formal lesson delivery models. The company, association or institution's learning styles and practices may vary from demonstrations and lectures to hands-on practice and live-work experiences (either simulated or in public restaurants), but all must have formal, organized plans of execution and follow-up. Evidence of lesson plans which include detailed and specific learning outcomes and assessments (where appropriate) must be submitted for review.
- 05** Adequate facilities- Evidence must be presented that showcase the training and learning facilities and environment which should include practical training kitchens, lecture and demonstration classrooms where appropriate. All facilities must be adequately equipped and maintained for the administration of teaching and learning, and must be in proper proportion to the total number of students enrolled. A sample collection of digital photographs are sufficient to prove the adequacy of the facilities and equipment.
- 06** Commitment and support- The parent company, association, school, college or institution that offers the culinary program must show evidence of their support for the continuous physical and financial support for the culinary program. Evidence may come in the form of printed documents where commitments are publicly marketed or in letters of endorsement from company officers or administrators.
- 07** Mission statement: goals and objectives- A clear and well defined program mission statement must be publicly marketed to all potential students and sponsors. The mission statement must be supported by programmatic goals and objectives that are also well developed and available to all interested parties. Evidence must come in the form of printed brochures, catalogs or web pages which deliver promotional materials to the public and may be supplemented with other pieces of evidence.
- 08** Sanitation, food safety and hygiene. There must be evidence to support the applicants overall commitment to healthy eating including sanitation, food safety, personal hygiene and nutrition (where appropriate). Evidence can come in the form of statements in catalogs, brochures or lessons that address the teaching of and compliance with sanitation guidelines.
- 09** Learning centers, libraries or other education support centers: Learning centers, libraries and other educational support areas must adequately support learning and should include a variety of the following resources: published books, theses, pamphlets, booklets, manuals, internet websites, and other relevant academic research papers, magazines and or videos (DVDs).
- 10** Industry support: Must meet or exceed local standards for quality food production and service and have support from the local professional community or governmental agency charged with granting educational license. Evidence may come in the form of letters of support from the local chefs association, other local professional chefs, recent attendees (graduates), or copies of current operating certificates (governmental).
- 11** The institution must have a well defined and publicized set of policies and procedures in relation to complaints and grievances which may be raised by students or stakeholders. Evidence can come in the form of printed materials.
- 12** The company, association or institution (the applicant) offering culinary and pastry art programs are legal operating businesses as defined by the laws of the state or country in which it operates. Evidence to support this claim can be in the form of a business license, certificate of operation or any official government notice.