



American Culinary Federation  
Education Foundation  
Programmatic Accreditation by ACFEF Accrediting Commission

January 30, 2020

Pierpont Community and Technical College  
1201 Locust Ave  
Fairmont, WV 26554-2451

Attn: Culinary Arts Department

Congratulations! Your AAS Degree in Food Service Management - Baking & Pastry Option program has been identified as "Exemplary" by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC).

To qualify as an ACFEF Exemplary Program, a program must be confirmed in full compliance with ACFEF standards on two consecutive Team Reports. Those programs receive a grant of accreditation and the Exemplary status for seven (7) years.

The team evaluating the program participated in an onsite visit and determined through a checklist and comparison of the program to the nationally recognized ACFEF Standards that the program had substantially met the entire and required eight (8) Standards areas: Eligibility, Program Mission and Goals, Organization and Administration, Faculty and Staff, Curriculum, Facilities, Student Services and Assessment.

A special emblem reflecting this prestigious status will be placed next to your program's information on the ACF Website. We will be happy to provide information for any media request you may receive.

Again, congratulations. If you have any questions, please contact the Accreditation Department at the ACF National Office.

Sincerely,

Michael L. Carmel, CEC  
Chair, ACFEF Accrediting Commission

Cc: file



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Sincerely,

A handwritten signature in black ink, appearing to read 'Michael L. Carmel', written over a light blue horizontal line.

Michael L. Carmel, CEC  
Chair, ACFEF Accrediting Commission

Cc: file



January 30, 2020

Pierpont Community and Technical College  
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Attn: Culinary Arts Department

Dear Sir or Madam,

Congratulations! The American Culinary Federation Education Foundation Accrediting Commission recently met and approved your request for programmatic accreditation. The Commission has given your school a **Grant of Accreditation** not to exceed beyond **12/31/2026**, for the following programs:

**AAS Degree in Food Service Management - Culinary Arts Option**  
**AAS Degree in Food Service Management - Baking & Pastry Option**

Your certificates are enclosed. We hope you display them with pride.

As part of the continual monitoring of your program by the Accrediting Commission, your accredited programs will have an **Annual Program Update due to the ACF National Office by March 30th of each year. The National Office accreditation staff will send out reminders by the 1<sup>st</sup> of each year. The ACEEF Annual Program Update link will be sent to you thru Survey Monkey.**

You may proudly display your well-deserved accreditation by using the ACF Education logo. We will be happy to send you the ACF Education Logo for the use on your website, brochures and catalogs. For your announcements and/or publications, it is important that whoever reads your publications understands that the accreditation is programmatic and that your program is accredited by the Accrediting Commission. Please ensure that the wording specifies that your program is "accredited by the Accrediting Commission of the American Culinary Federation Education Foundation" or "accredited by the American Culinary Federation Education Foundation's Accrediting Commission".

Should you have any questions regarding your accreditation, please do not hesitate to contact the accreditation department, at 800-624-9458.

Best wishes for continued success during your upcoming academic year.

Congratulations,

Michael Moench, CEC  
Chair, ACEEF Accrediting Commission



American Culinary Federation  
Education Foundation

**Program Strength(s) - Informational only, do not submit a response**

1. Advisory committee members represents a diverse group dedicated to the culinary arts and baking and pastry programs at PCTC.
2. Administration is supportive of the culinary arts and baking and pastry programs and their dedication is evident in the programs success.
3. Former students feel the level of education in the programs prepared them to work in the industry and advance their careers.
4. Students and instructors have good engagement in both lecture and lab. Students respect each other and work well together. Students believe they are in a well-rounded program.
5. The instructors have strong industry background and are very knowledgeable. Their hard work and dedication to the program and the students is evident. They have earned the respect of the students and all of the students work well together.
6. Student services offers a "One Shop Stop" approach to the enrollment process that covers the needs for the students to start their educational career at PCTC.
7. There is consistency of content in Blackboard course shells.
8. Students are aware of available support networks within the college.
9. The units of instruction clearly follow written outlines and syllabi, which clearly state course description, measurable objectives, student activities, learning resources and grading criteria.
10. Documentation was thorough and well organized for the site-visit.

**Program Suggestion(s) - Informational only, do not submit a response**

1. Consider a stronger Professional Development policy for the culinary arts and baking and pastry faculty so to have continued enhancement with their technical knowledge and skills.
2. Be consistent with upholding kitchen lab uniform policy as stated in the syllabi, student handbook and on the wall. Uniform inconsistencies observed in kitchen lab classes:
3. Set and publish faculty uniform policy.
4. Improve consistency with label and dating walk-ins and dry storage.