**A group of four people preparing food in a kitchen.
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# Culinary Arts Credentials of Value

FEBRUARY 2025

## Credentials of Value

### Safety Credentials

* [OSHA 10 - General Industry](https://www.osha.com/courses/10-hour-general.html), OSHA

### Essential Credentials

* [ServSafe Food Handler Certification](https://www.servsafe.com/ServSafe-Food-Handler), ServSafe

At least one:

* [ProStart Certificate of Achievement (COA)](https://www.themassrest.org/prostart.html), MA Restaurant Educational Foundation MAREF/National Restaurant Educational Foundation
* [CFC - Certified Fundamentals Cook](https://www.nocti.org/wp-content/uploads/Blueprints/JRCulArts4536.pdf), American Culinary Federation (ACF)/In partnership with NOCTI

### Supplemental Credentials

* [Food Protection Manager Certification](https://www.servsafe.com/ServSafe-Manager), ServSafe
* [ServSafe Allergens Certificate of Achievement](https://www.servsafe.com/access/SS/Catalog/ProductDetail/ALLERGEN2), ServSafe
* [CPR and First Aid Certification](https://cpr.heart.org/en/), American Heart Association
* [CFPC - Certified Fundamentals Pastry Cook](https://www.acfchefs.org/Downloads/Certification/Requirements.pdf), American Culinary Federation (ACF)
* [START Certified Breakfast Attendant (CBA)](https://shopahlei.servsafebrands.com/start-breakfast-attendant-cba-online-course-and-exam), American Hotel and Lodging Education Institute
* [START Certified Kitchen Cook (CKC)](https://shopahlei.servsafebrands.com/start-kitchen-cook-online-course-and-exam), American Hotel and Lodging Education Institute
* [START Certified Restaurant Server (CRS)](https://shopahlei.servsafebrands.com/start-crs-online-course-and-exam), American Hotel and Lodging Education Institute

### Supplemental Credentials – Postsecondary

* [CC® - Certified Culinarian](https://www.acfchefs.org/Downloads/Certification/Requirements.pdf), American Culinary Federation (ACF)
* [CPC® - Certified Pastry Culinarian](https://www.acfchefs.org/Downloads/Certification/Requirements.pdf), American Culinary Federation (ACF)
* [CSC® - Certified Sous Chef®](https://www.acfchefs.org/Downloads/Certification/Requirements.pdf), American Culinary Federation (ACF)
* [CWPC® - Certified Working Pastry Chef®](https://www.acfchefs.org/Downloads/Certification/Requirements.pdf), American Culinary Federation (ACF)
* [CCC® - Certified Chef de Cuisine®](https://www.acfchefs.org/Downloads/Certification/Requirements.pdf), American Culinary Federation (ACF)