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# Professional Organizations

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**Unit:** Culinary Arts

**Problem Area:** Career Opportunities in Culinary Arts

**Lesson:** Professional Organizations

- **Student Learning Objective.** Instruction in this lesson should result in students achieving the following objective:

**Describe various professional organizations.**

- **Resources.** The following resources may be useful in teaching this lesson:

*American Culinary Federation.* Accessed May 8, 2011.

<[http://jobs.acfchefs.org/home/index.cfm?site\\_id=148](http://jobs.acfchefs.org/home/index.cfm?site_id=148)>.

*American Dietetic Association.* Accessed May 8, 2011.

<<http://www.eatright.org/>>.

Bernstein, Sally. "Professional Food Organizations," *Sally's Place*. Accessed May 8, 2011. <<http://www.sallybernstein.com/food/chefs-corner/organizations.htm>>.

"Cooking School Resources," *Cooking Schools*. Accessed May 8, 2011.

<<http://www.cookingschools.com/resources/>>.

"Educator Resource Center," *The Culinary Institute of America*. Accessed May 8, 2011. <<http://www.ciachef.edu/educators/default.asp>>.

"Food Service Organizations and Associations," *Foodservice.com*. Accessed May 8, 2011. <[http://www.foodservice.com/industry\\_resources/organizations.cfm](http://www.foodservice.com/industry_resources/organizations.cfm)>.

"Knowledge Center," *IFT*. Accessed May 8, 2011. <<http://www.ift.org/knowledge-center.aspx>>.



National Restaurant Association. Accessed May 8, 2011.

<<http://www.restaurant.org/>>.

“Professional and Career Resources,” USDA. Accessed May 8, 2011.

<[http://fnic.nal.usda.gov/nal\\_display/index.php?info\\_center=4&tax\\_level=4&tax\\_subject=270&topic\\_id=1337&level3\\_id=6740&level4\\_id=11109](http://fnic.nal.usda.gov/nal_display/index.php?info_center=4&tax_level=4&tax_subject=270&topic_id=1337&level3_id=6740&level4_id=11109)>.

## ■ **Equipment, Tools, Supplies, and Facilities**

- ✓ Overhead or PowerPoint projector
- ✓ Visual(s) from accompanying master(s)
- ✓ Copies of sample test, lab sheet(s), and/or other items designed for duplication
- ✓ Materials listed on duplicated items
- ✓ Computers with printers and Internet access
- ✓ Classroom resource and reference materials

## ■ **Key Terms.** The following terms are presented in this lesson (shown in bold italics):

- ▶ American Culinary Federation (ACF)
- ▶ American Dietetic Association (ADA)
- ▶ National Restaurant Association (NRA)

## ■ **Interest Approach.** Use an interest approach that will prepare the students for the lesson. Teachers often develop approaches for their unique class and student situations. A possible approach is included here.

*Have students to take two minutes to list as many professional organizations as possible in the food service industry. Then ask them to share their answers and to tell what types of issues are likely discussed at gatherings of such organizations.*

# CONTENT SUMMARY AND TEACHING STRATEGIES

**Objective 1:** Describe various professional organizations.

**Anticipated Problem:** What are some of the various professional organizations?

- I. Professional organizations typically enable students and professionals to network. Resources are offered for members and may include access to professional journals, podcasts, job postings, and more. The annual membership fee may be worth the

expense for students because of the scholarship, grant, and apprenticeship opportunities. Following are the three most popular organizations in the food service industry.

- A. The **American Culinary Federation (ACF)** is the largest professional chefs' organization in North America. It was established in 1929.
1. Membership exceeds 21,000.
    - a. With membership, résumés can be posted.
    - b. Members can compete in local, regional, and/or national ACF-sanctioned competitions.
    - c. Certification information is available on the website.
    - d. Scholarship and apprenticeship opportunities are listed for members.
    - e. Members have online access to *The National Culinary Review* and other digital publications as well as access to other professionals in the industry for networking purposes.
  2. In the United States, ACF is known as the authority on cooking.
- B. The **American Dietetic Association (ADA)** is an organization that uses the knowledge of registered dietitians to educate people regarding nutrition, healthy weight loss, food safety, and disease management and prevention. ADA is the world's leading organization of food and health professionals. It is well respected in the culinary and healthcare industries.
1. Members have access to job postings, networking, and other career resources.
  2. Financial aid and scholarship information is also on the website.
  3. Evidence-based practice and policy initiative information is accessible to members.
  4. Information resources, educational opportunities, and various discounts are offered to members.
- C. The **National Restaurant Association (NRA)** is an organization that strives to help "build customer loyalty, find financial success, and provide rewarding careers in food service." The NRA represents more than 380,000 businesses in the restaurant industry. It has been the nation's leading restaurant industry association since 1919, according to its website.
1. The NRA has members-only webinars.
  2. Members can read about advocacy and representation.
  3. Members have access to articles on sustainability and social responsibility within the industry.
  4. Research on state-by-state industry facts and national forecasting is available at no cost to members.
  5. Savings calculators and other business tools are also available for members.
- D. Miscellaneous organizations
1. Caterers
    - a. National Caterers Association

- b. National Association of Catering Executives
  2. Chain restaurants have the National Council of Chain Restaurants.
  3. Chefs
    - a. Chefs Collaborative (encourages sustainable practices)
    - b. U.S. Personal Chefs Association
    - c. International Association of Culinary Professionals
      - (1) IACP includes chefs, teachers, caterers, food writers, publishers, and more.
      - (2) It has nearly 3,000 members.
      - (3) It sponsors annual competitions and awards.
  4. Educators and trainers
    - a. Council of Hotel and Restaurant Trainers
    - b. Educational Institute of the American Hotel and Motel Association
    - c. Hospitality Business Alliance
  5. Healthcare
    - a. National Society for Healthcare Foodservice Management
    - b. American Society for Healthcare Foodservice Administrators
  6. Manufacturers, suppliers, and distributors
    - a. American Frozen Food Institute
    - b. Commercial Food Equipment Service Association
    - c. International Foodservice Distributors Association
    - d. International Foodservice Manufacturers Association
    - e. Specialty Foods Distributors and Manufacturers Association
- E. College organizations may include:
1. SkillsUSA
  2. Local chamber of commerce
  3. Local chapter of ACF
  4. National Association of Catering Executives
  5. Escoffier Club
  6. Sustainable Choices

**Teaching Strategy:** Use VM–A for a class discussion. Also, display VM–B. Then divide the class into small groups. Assign an organization to each group to research. Have the groups share their findings. You may also ask the president of a local organization to come and speak to your class. Assign LS–A.

- **Review/Summary.** Use the student learning objectives to summarize the lesson. Have students explain the content associated with each objective. Student responses can be used in determining which objectives need to be reviewed or taught from a different angle.

- **Application.** Use the included visual master(s) and lab sheet(s) to apply the information presented in the lesson.
- **Evaluation.** Evaluation should focus on student achievement of the objectives for the lesson. Various techniques can be used, such as student performance on the application activities. A sample written test is provided.

## ■ **Answers to Sample Test:**

### **Part One: Completion**

1. network
2. American Culinary Federation (ACF)
3. American Dietetic Association (ADA)
4. National Restaurant Association (NRA)
5. sustainable practices
6. National Restaurant Association (NRA)

### **Part Two: True/False**

1. T
2. F
3. T
4. T
5. F
6. T

### **Part Three: Short Answer**

1. The American Culinary Federation (ACF), the American Dietetic Association (ADA), and the National Restaurant Association (NRA) are the three most popular organizations in the food service industry.
2. Answers will vary. Examples are scholarship and apprenticeship information, access to online journals, networking and employment opportunities, competition information, certification information, policy initiative information, and research.

# Professional Organizations

## ► Part One: Completion

**Instructions:** Provide the word or words to complete the following statements.

1. Professional organizations typically enable students and professionals to \_\_\_\_\_.
2. The largest professional chefs' organization in North America is the \_\_\_\_\_.
3. An organization that uses the knowledge of registered dietitians to educate people regarding nutrition, healthy weight loss, food safety, and disease management and prevention is the \_\_\_\_\_.
4. An organization that strives to help "build customer loyalty, find financial success, and provide rewarding careers in food service" is the \_\_\_\_\_.
5. The Chefs Collaborative encourages \_\_\_\_\_.
6. Research on state-by-state industry facts and national forecasting is available at no cost to members of the \_\_\_\_\_.

## ► Part Two: True/False

**Instructions:** Write *T* for true or *F* for false.

- \_\_\_\_ 1. American Culinary Federation membership enables people to post résumés.
- \_\_\_\_ 2. The National Restaurant Association is the world's leading organization of food and health professionals.
- \_\_\_\_ 3. The NRA has members-only webinars.
- \_\_\_\_ 4. Chain restaurants can be members of the National Council of Chain Restaurants.





# PROFESSIONAL ORGANIZATION MEMBERSHIP

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Pros	Cons



# MEMBERSHIP BENEFITS



# Attending a Meeting

## Purpose

The purpose of this activity is to gain firsthand knowledge of an organization and its benefits.

## Objectives

1. Attend a meeting of a professional food service organization.
2. Be an active listener, and take notes.
3. Create a short presentation to share the highlights with the class.

## Materials

- ◆ lab sheet
- ◆ writing utensil
- ◆ paper
- ◆ recording device (optional)
- ◆ thank-you note

## Procedure

1. Research professional food service organizations in your area, and select one.
2. Contact the organization to ask if you may attend a meeting or function.
3. When you are at the meeting, take notes. Make sure you ask questions if you do not understand something. (If you are using a recording device, get permission in advance.)
4. Create a short speech, PowerPoint presentation, etc., to share your findings with the class.
5. Send a thank-you note to the person you originally contacted.

