



Question - Are GFI certifications recognized by the major organizations that review certifications? The two major organizations that review certifications, that we are aware of, are ANSI and ICE (NCCS).

ANSI - The “big 3” food safety exams (Prometric’s CPFM, ServSafe and National Registry’s CFM) are approved by the Conference for Food Protection (CFP) which is part of ANSI. We use those exams in our Symposiums and as part of earning our MCFBD Certification. No other hospitality certifications are ANSI approved. www.ansi.org

NCCS – We join all but 1 hospitality organization who have no certifications approved by NCCS. Only 3 out of 300 NCCS approved certifications are hospitality related, all in the Chef world and all requiring considerable experience. So nothing for junior people, or senior people www.credentialingexcellence.org

* **ACF** - 3 of their 14 chef certifications are approved, all advanced levels. CEC in 2010. CSC (Sous Chef) in 2012 and CEPC (Executive Pastry Chef) in 2013.

Question - What should an employer expect from a person that holds one of GFI’s certifications?

***Like college, the employer knows the individual has been exposed to knowledge in each of the areas they were tested on, so the expectation would be that they have more knowledge than people who have not taken the initiative, and expense, to get certified. Hospitality employers would not be used to seeing certifications, as the options are few, and we are the only ones who combine education and testing at onsite locations around the world.

Question - How is it feasible for a person to hold the knowledge that is shared in 8-10 days of training and have all those certifications?

****In almost all locations, an 8 hour class/test day is required for food safety (ServSafe, CPFM or CFM). After which they can run a restaurant for 5 years. Most people know SOMETHING from experience, prior classes, or self-study. So the class is a refresher, building on knowledge and not teaching you everything about the subject in the classroom. They get books to study ahead and can view free videos online.

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Question - What companies recognize these certifications?

***We have a slide show on the web with notes from students who found success after they earned certifications through our training partner, E. H. Manley and Associates.. Through their affiliation with GF,I we have carried forward and expanded on that legacy.

<http://www.ehmanley.com/14301.html>

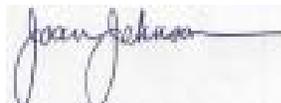
Our students have gotten jobs, promotions in and after the military, pay raises and bank loans. Plus with those certifications, the individual feels more confidence going in to the hiring process. No company posts a list of certifications they “accept.” If a company values certifications at all, they would accept what they see on a case by case basis. Rarely, in our business, is certification mandatory, except in the health care business like RD..

If the providing organization seems credible, many companies accept the certifications at face value and depending on the needs of the particular job. Not all companies value certifications, nor college for that matter, but many, if not most, do.

Just last year, the president put forward an initiative recognizing the importance of certifications in the careers of our veterans, and for the general population. Our industry has lagged behind in its appreciation of certifications. Ed Manley has been a strong advocate for over 30 years, encouraging people to get certified, and operators to recognize them. Our organization is excited to support that initiative.

We believe that the Global Foodservice Institute at the State University of New York (SUNY) at Morrisville, is a credible organization, with certifications having been approved for affiliation with three universities – SUNY, UNLV and the New England College of Business & Finance. Exams were prepared in cooperation with Pearson, the world’s largest publisher of education products, and professors from several colleges.

If you agree that the certifications might improve your chances for a good and productive worklife, then we welcome your business!



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