

**Target Audience:**

- SGT/E-5 thru SGM/CSM/E-9

**ServSafe® Food Protection Manager** is administered by the NRA. The NRA understands the importance of the program in teaching and certifying responsible food service measures. The NRA stays on top of the various and changing regulatory requirements for every state and ensure that their Certifications will prepare you to implement essential food safety practices and create a culture of food safety.

**Opportunities:**

ServSafe® Food Protection Manager

**Requirements:**

- Successfully complete online training (if requested)
- Successfully pass certification exam

<https://servsuccess.com/get-certified>

# ARMY COOL

**Soldiers** – this site is for you! COOL is structured to meet your needs. Make sure to check out all this site has to offer.

We know, however, that you are probably most Interested in the credentials that are related to your Military Occupational Specialty (MOS).

You can get to that information from any page by clicking on the “Find & Select Related Credentials” chevron near the top of each page or by clicking on the “Find” button on the left navigation of each page. Don’t ignore the other information on COOL– this is good stuff to know!

<https://www.cool.army.mil/enlisted/92g.htm>



**ANNOUNCEMENT!!!**



**“The Army Credentialing Assistance (CA) Program Via Army ignited”**

**What does that mean for you:**

- If its on Army COOL then it can be Tuition Assistance (TA) funded (some exclusions apply)
- If you are eligible for TA , you are eligible for CA
- Funding is requested at: [www.armyignited.com/](http://www.armyignited.com/)
- Contact your local Education Center for more details on the CA Program or visit the link below
- <https://home.army.mil/imcom/index.php/customers/credentialing-assistance>

**For more info visit the JCCoE Credentialing Assistance Page (QR Code Below) or contact your Credentialing Team.**

**Contact Information:**

JCCoE Director:	804-734-3022
JCCoE Director of Operations:	804-734-3345
JCCoE Army Food Advisor:	804-734-3072
JCCoE Sergeant Major:	804-734-3016
JCCoE Director, Special Programs:	804-734-3304
JCCoE CSPD, Certification Mgr:	804-734-4832
JCCoE Certification Coordinator	804-734-3380

**For more information please visit:**

<https://www.quartermaster.army.mil/jccoe/>  
<https://www.cool.army.mil/enlisted/92g.htm>



**JCCoE**  
Joint Culinary Center of Excellence  
Home of the Food Service Professionals



**Army Credentialing Assistance (CA) Program**



American Culinary Federation  
The Standard of Excellence for Chefs





## United Services Military Apprenticeship Program (USMAP)

### Target Audience:

- Private (PVT) - Sergeant (SGT)
- **USMAP** enhances your job skills and shows your motivation for more challenging military assignments. Having a DOL Certificate of Completion of Apprenticeship is a definite advantage in getting better civilian jobs since employers know the value of apprenticeships.

### Opportunities:

- Cook (Any Industry) - 6000 hours (009N)
- Cook (Hotel & Restaurant) - 6000 hours (0663M)

### Requirements:

- 6000 hours logged and approved by Restaurant Manager/Supervisor
- Must have 12 months time in hospitality/culinary industry to register for apprenticeship
- 18—36 Months to complete (Varies on candidate)
- Online with USMAP registration and CAC Login
- <https://usmap.netc.navy.mil/usmapss/static/armyMos.htm>

**Currently not available for Reserve and National Guard; Unless already working in the hospitality/culinary industry on the Civilian side**



## American Culinary Federation (ACF)

### Target Audience:

- All Skill Levels
- **The ACF** offers 16 professional certification levels to make the chef a more valuable candidate for hiring and promotion, which can help increase his or her salary. Culinary professionals achieve certification based on education, experience, and successful completion of written and practical exams. The ACF's certification program is the only culinary program with stackable credentials and is recognized throughout the industry as the standard for excellence in professional skills and knowledge.

### Culinary:

- Certified Culinarian/ Certified Sous Chef/ Certified Chef de Cuisine/ Certified Executive Chef/ Certified Master Chef

### Pastry :

- Certified Pastry Culinarian/ Certified Working Pastry Chef/ Certified Executive Pastry Chef/ Certified Master Pastry Chef

### Educators -

- Certified Secondary Culinary Educator
- Certified Culinary Educator

### Requirements:

- Successfully pass Written exam and Practical Exam / Submission of Step 2 application verifying exam completions of successful passing
- 6 months - 12 months to complete (Varies on candidate)
- Written exam (PSI authorized test facility) using website to find authorized site
- Practical exam (ACF Authorized test Facility) Using ACF Website to find authorized Practice Site and approved test dates
- <https://www.acfchefs.org/ACF/Certify/Levels/>



## ManageFirst Professional® – National Restaurant Association (NRA)

### Target Audience:

- Staff Sergeant (SSG) - Master Sergeant (MSG)
- **The MFP®** credential recognizes students as having the academic and practical knowledge they need to succeed in the restaurant, foodservice, and hospitality industry.

### Core Topics:

- Controlling Food Costs
- Hospitality and Restaurant Management
- Hospitality Human Resources Management and Supervision
- ServSafe® Food Protection Manager

### Electives (only need one):

- Customer Service
- Principles of Food and Beverage Management
- Purchasing
- Hospitality Accounting
- Bar and Beverage Management/
- Nutrition/
- Hospitality and Restaurant Marketing

### Requirements:

- Pass four Core Credential Exams and One of eight Elective Exam.
- Input 800 hours of unpaid or paid industry work experience in ManageFirst profile online
- 30 days per work book/ 120 days for entire credentialing program
- Online with ManageFirst NRA Username and Login
- <https://managefirst.restaurant.org/about/topics.aspx>