Texas Culinary Academy Receives Nod for Exemplary Program from ACFFAC Accrediting Commission

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Austin, TX (Vocus) March 18, 2008 -- The *Texas Culinary Academy* was recognized by the American Culinary Federation Foundation Accrediting Commission (ACFFAC) as exemplary at the Central Region Conference held February 8-10, in Kansas City, Missouri. The ACFFAC, recognized by the Council for Higher Education Accreditation (CHEA), provides regulatory oversight of post-secondary institutions.

“I am pleased to have received this distinction on behalf of our faculty and staff. In my opinion, they are among the best in the industry and clearly dedicated to providing an excellent education founded on the high standards of Le Cordon Bleu,” said TCA President Julíá Brooks. "This distinction goes hand in hand with our vision to prepare students for the international hospitality industry."

This specialized accreditation is a voluntary action on the part of the institution that requires curriculum, faculty, resources, support staff, and organizational structure all meet or exceed quality standards.

In August of 2007, TCA received a seven-year renewal of its accreditation for their Associate of Applied Science (A.A.S) Degree in Le Cordon Bleu Culinary Arts from the Accrediting Commission of the American Culinary Federation Foundation (ACFF). The seven-year accreditation renewal demonstrates that the academy’s culinary arts program has exceeded published industry standards and demonstrates a commitment to providing quality curriculum.

Kirk T. Bachmann, vice president of education and corporate chef for Le Cordon Bleu Schools North America, said, “Texas Culinary Academy raises the bar for culinary arts programs. We are honored to have TCA as a member of our culinary school network.”

About the Texas Culinary Academy
The Texas Culinary Academy, located in Austin, Texas, is a 73,000 square foot facility offering students an education in culinary techniques based on the world-renowned Le Cordon Bleu Programs. The intensive programs, designed to be 12 or 15 months, combine hands-on experience in the kitchen with general education coursework, helping students gain Le Cordon Bleu Culinary skills as well as the business skills necessary for employment in a food-service establishment. TCA is a private, post-secondary institution in partnership with the legendary 108-year old Le Cordon Bleu Program. TCA is accredited by the Accrediting Council for Independent Colleges and Schools. For more information about TCA, visit [www.tca.edu](http://www.tca.edu).

About the American Culinary Federation
The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With 20,000 members spanning more than 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF
Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than eight million members globally. For more information, please visit www.acfchefs.org.

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