



FOR IMMEDIATE RELEASE

August 19, 2015 2:30 P.M.

GCC Culinary Arts program earns ACF accreditation

Whether it is a fine dining restaurant at one of the island's five-star hotels, a small café or bistro, or a delicious food truck, you will most likely find a Guam Community College Culinary Arts graduate in the kitchen, preparing mouth-watering creations for which patrons sing praises and keep coming back for more.

There's a reason for that. Last week, the American Culinary Federation validated the island's praise for the GCC Culinary Arts program and its talented graduates through a three-year grant of accreditation. The ACF notified GCC on Friday, mainland time, that the program has been accredited.

"This has been a two-year process for us, with ACF reviewing our curriculum and sending representatives out to Guam to interview our faculty, students, graduates, and members of the industry in island establishments," said Norman Aguilar, chair of the GCC Tourism & Hospitality Department. "We've worked hard to gain this accreditation, and it has paid off."

"It's huge," said Chef Paul Kerner, GCC Culinary Arts instructor. "We now follow ACF guidelines, and when our students graduate, they can become Certified Culinarians, which means they are nationally recognized, and can start at higher positions."

Chef Bertrand Haurillon, whose renowned bakery talent spans decades in the restaurant industry in Europe and on Guam, recently joined the GCC Culinary Arts program as an instructor. Chef Haurillon says the ACF accreditation is an advantage for students when they apply for jobs.

"If 10 people apply for jobs and our graduates are the ones with Certified culinarian status, they will have the advantage, because CC status tells the chef that they can perform right away, with minimal training," Haurillon said.

Chef Peter Duenas, president of the Micronesian Chefs Association and owner of Meskla Restaurant, said, "It's definitely a great accomplishment for the program." Duenas has several Culinary Arts graduates working at his restaurant.

“We are very proud of our Culinary Arts program for this ACF distinction,” said Dr. Mary Okada, GCC president. “We’ve known all along how top-notch our program is, and it’s great to have this validation from the U.S. culinary accrediting organization.”

Suggested photo caption:

Regine Olarte, a student in the GCC Culinary Arts program, competes in the 2014 Salon Culinaire competition at GCC. The Culinary Arts program recently earned accreditation through the American Culinary Federation (ACF), in part because of opportunities like the Salon Culinaire international competition.

GCC is an equal opportunity provider and employer.

Individuals requiring special accommodations, auxiliary aids, or services please contact 735-5597.

For more information, contact Jayne Flores, GCC Asst. Director of Communications & Promotions, at 735-5638 (office), 483-6409 (cell), or via email at jayne.flores@guamcc.edu.