



Educational Opportunities

National Restaurant Association

Hygiene Resources & Downloads

- [Coronavirus: What You Can Do Fact Sheet \(English & Spanish\)](#)
- [Handwashing 101 Poster \(English & Spanish\)](#) and [Youtube Video](#)
- [Handwashing Infographic](#)
- [Before You Come To Work Poster](#)
- [Cleaning vs. Sanitizing Poster \(English & Spanish\)](#)
- [Clean-up of Vomiting and Diarrheal Event Poster](#)
- [Food Safety Focus Blog](#)

Videos on serving safe food serving the Covid-19 crisis

- [Curbside for Full Service Restaurants](#) - Hosted by the Texas Restaurant Association
- [Preparing for the Coronavirus: Steps for Restaurant Readiness](#) - Hosted by ServSafe
- [Coronavirus: Industry Readiness and Response](#) - Hosted by the National Restaurant Association and ServSafe

Servsafe tools

- Free Food Handler Certifications
 - <https://www.servsafe.com/Landing-Pages/Free-Courses>
- Free take out / Delivery precautions training
 - <https://www.servsafe.com/Landing-Pages/Free-Courses>

American Culinary Federation

We are offering a learning bundle with free access to several courses and conference recordings on the ACF Online Learning Center, through June, 2020. This will assist both ACF members and non-ACF members. We hope this will inspire and provide a venue of innovative learning opportunities/experiences to you, while at home, practicing “social distancing” and while awaiting, for this all to turn around for the world.

Included in this “ACFUnited” bundle, tuition waived through June 2020, are the following:

Introduction to Foodservice – 30 Hour

This course is a 30-hour, self-paced introduction to the fundamentals of the food service industry. It will provide a framework from which to build a career within the industry and will establish a foundation for future ACF coursework.

Safety and Sanitation – 30 Hour

This course is a 30-hour, self-paced introduction to safety and sanitation. You will gain a basic understanding of safety and sanitation principles as they relate to the food and culinary industry.

Beekeeping for the Executive Chef

Discover the benefits of beekeeping for chefs in this introductory course.

Select ACF Conference Sessions

Bring ACF conferences right to your computer. Watch recordings of selected sessions from each of our conferences at your convenience to gain valuable industry knowledge and earn CEHs.

Select Ingredient of the Month Quizzes

These quizzes were generated from the Ingredient of the Month full articles as denoted by the date heading.

Select NCR Quizzes

These quizzes were generated from articles and stories found in issues of ACF’s The National Culinary Review as denoted by the date heading.

Registration and Access

To access the “ACFUnited” learning bundle, please visit www.acfchefs.org/OLC. ACF members will log in to their member account. Nonmembers will create a web account. The “ACFUnited” learning bundle is on the main page of the ACF Online Learning Center under “Featured Learning.”