



May 23, 2024

Kent Career Technical Center, 224968  
1655 E Beltline Ave NE  
Attn: Jacob Bandstra, Ccc  
Grand Rapids, MI 49525-4502

**Attn:** Jacob Bandstra, CCC

Recently an evaluation team from the American Culinary Federation Education Foundation Accrediting Commission (ACFEF AC) conducted a Site Visit at your institution to review your Culinary/ Baking and Pastry programs seeking grants of programmatic Postsecondary Accreditation or Secondary Certification. The evaluation team's review of your programs are listed on the following pages. These include program strengths, suggestions and any cited non-compliances with the ACFEF AC Standards identified during the site visit.

At the next ACFEF Commission meeting, the commission will review the team report and Site Visit details in order to determine your program's grant of Postsecondary Accreditation / Secondary Certification.

Within (30) business days of the ACFEF Commission meeting, you will be notified of the Commission's grant decision. Please refer to the ACFEF AC Policies and Procedures (Section IX ACFEF Accrediting Commission Decision Grant Matrix and Flow Charts) for details.

Sincerely,

Dana Nagy-Baldwin  
Accreditation Program Administrator



**Site Visit Start Date:** 03/06/2024

**Institution/ID:** Kent Career Technical Center, 224968

**Programs Reviewed:**

Secondary Culinary Arts  
Secondary Baking and Pastry

**Instructions:**

Following are the details pertaining to your Site Visit. The program strengths and suggestions are informational only, and do not require a response.

If Non-compliances are listed below, they will require a written response to the ACFEF Accreditation Department by the date listed below. Clearly describe how the ACFEF Standard listed as noncompliant was brought into compliance, providing supporting evidence including; newly implemented policies, documents, invoices and photos of corrective action taken.

If you have any question, please contact the ACFEF Accreditation Department at (800) 624-9458 x235.

**Site Visit Findings:** Congratulations, during the Site Visit the evaluation team did not identify any noncompliances.

**Program Strength(s) - Informational only, do not submit a response**

1. Very well equipped kitchen with multiples of each small wares, allowing students not to wait for use. Equipment is up to date allowing students to enter the workforce or Postsecondary education with knowledge of current culinary foundations.
2. The instructors have strong industry background and are very knowledgeable. Their hard work and dedication to the program and the students is evident. They have earned the respect of the students and all of the students work well together.
3. Instructors actively and enthusiastically engage students in the learning process. From basic knife skills to running a restaurant.
4. The various student support services provide individual accommodations, and visible student assistance.
5. Students are very positive and upbeat about the program and their learning experiences. All current and past graduates spoken to were please with their culinary education, would take the courses again and had high praise for all instructors.
6. Very well written and organization self-study. Making completion of the team report easier on the evaluators.
7. Strong relationship with local ACF chapter and with statewide chefs willing to participate in demonstrations, mentoring and potential employment for KCTC students.



**Program Suggestion(s) - Informational only, do not submit a response**

1. While KCTC has a very diverse advisory committee, the team suggest adding assisted living or medical related chef to the committee.
2. The KCTC Culinary department has goals that align with BIGGER picture of KCTC. The team suggest that each year the incoming students create a culinary mission statement for their class.
3. Team would like to see more members of the KCTC Culinary Department participate in ACFEF Site Visits as evaluators.
4. Include verbiage regarding safely and properly cleaning and storing equipment. Current sheet only mentions operation.