Students will take the following exams:

- ACF-NOCTI—written & practical
- ServSafe
The American Culinary Federation—Professional Cooking program is only offered at the Cecil County School of Technology (CCST).

Students from the five county high schools have the opportunity to begin the American Culinary Federation—Professional Cooking program during their junior year by a designated application process.

Students will complete the program during their senior year. They are encouraged to develop positive work attitudes while building individual skills for success.

Transportation is provided from the home school to and from CCST.

Program fees include the cost of trade appropriate clothing, tools, and materials and license/certification tests. Students may receive certification through the National Occupational Competency Testing Institute. (NOCTI)

Students earning a B or higher in American Culinary Federation Professional Cooking I & II may receive articulated college credit.