



November 17, 2022

Guam Community College, 221705
PO Box 23069
Culinary Department
Attn: Kennlyn Miranda
Barrigada, GU 96921-3069

Attn: Kennylyn C. Miranda

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: 11/15/2022

Institution/ID: Guam Community College, 221705

Programs Reviewed:

Associate Degree in Culinary Arts

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 ACCEF Accreditation Department by the date listed below. Clearly describe how the ACCEF 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 ACCEF 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 organized and informative / guest relations superb.
2. Faculty demonstrate excellent motivation and collaborate efforts to keep up with industry standards and outcomes .
3. Leadership is qualified and leads with understanding and compassion.
4. Government support imperative to program and utilizing its resources is a benefit to the program.
5. Faculty and staff are united in the curriculum process and standards and teaching outcomes . There is a genuine and visible vested interest in student success.
6. Leadership and faculty demonstrate a commitment to consistent improvement of the program by incorporating a strategic plan consistently.
7. Advisory, industry and ACF Chapter support is apparent.



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

1. Notate the extra industry work on PDR for technical development.
2. Start a student garden / recycling program and sustainability.
3. Make sure you keep moving forward with certification.
4. Apply to be a ACF certification testing site .
5. Reach out to the ACF chapter and have chefs apply to be testing proctors .
6. Find an area to predominantly display awards.