

**Disclaimer** – Like any training program or college, completion does not guarantee success in the world of work. Some CEC's can't cook, some college graduates can't manage. The Global Foodservice Institute and our training partner, E. H. Manley & Associates believe that the people who have attained the MCFBD level certification, have the following in common:

- **They completed a 60 hour certification refresher course** either in an 8-day classroom symposium or online – much as you would study for the SAT's or Bar Exam
- **They had extensive reading assignments** in the books which come with each class, and they have a 7-book professional library plus notes to refresh once on the job
- **They passed a comprehensive exam on each subject** – restaurant management, food safety (Prometric's CPFM or ServSafe), HACCP, customer service, culinary nutrition, culinary arts, beverage management and serving alcohol responsibly (ServSafe Alcohol).
- **They passed the MCFBD exam** at the end of the program, with 10 questions from each of the exams, to test their retention of the information
- **They know more than most people (we say 90%)** of those who are applying for the same job
- **They were exposed to areas of the industry** they had no or little knowledge of before, and many report being reenergized for our career field, knowing there is more to the industry than cooking and serving
- **They took the initiative to expand their knowledge and professional credentials**, most paying with their own funding sources
- **They can provide more benefits** to their employer by virtue of the knowledge learned
- **Their achievement puts them in the shorter pile of resumes that will get an interview**, so that prospective employers can assess their experience, attitude and other requirements for the position, as well as matching the MCFBD with their demonstrated knowledge. If you are a CEC, you are still going to cook to get the chef job, similarly, management will ask questions to verify the knowledge base.