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NEWS RELEASE

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Perry High Culinary Arts Program Earns Industry Certification



HOUSTON COUNTY, GA – Perry High School’s Culinary Arts Program has achieved industry certification. The program is certified by the American Culinary Federation Education Foundation Accrediting Commission’s Secondary Certification Committee. Crystal Quick teaches culinary arts at Perry High.

Programs must successfully undergo rigorous reviews by industry leaders to become certified. Certification signifies that Perry High’s students have employability skills that will benefit the food service industry. Thousands of chefs compete in the job market, and this certification represents skill, knowledge and professionalism.

Certification is good for three years; the school will conduct annual reviews to ensure its program continues to meet certification criteria. The American Culinary Federation is a professional organization for chefs and cooks. Founded in 1929, it promotes the professional image of American chefs worldwide through education of culinarians at all levels.

Two culinary art students are pictured. Perry High is located at 1307 North Avenue in Perry. Dr. Darryl Albritton serves as principal. For more information, contact the Director of Career, Technical and Agricultural Education, Barbara Wall, at 478-988-6222, ext. 10226, or Barbara.Wall@hcbe.net. Information is also posted online at www.acfchefs.org.



Perry High culinary students, Ashley Adams (left) and Ashley Wright

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