123Ce.com
continuing education

COURSE Catalog

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These courses are approved for continuing education hours toward the initial or recertification application for ACF certification.

Course Catalog

30 Hour

Mandatory Courses For Certification

Approved for continuing education hours toward the initial application for ACF certification

Enroll in two(2) or more courses to receive bundle pricing of $128.00/per course.

#331 - Chef Cost Control Management

Success or failure in the restaurant business is typically related to an operator's ability to manage the big three cost centers: labor costs, food cost and beverage cost. Chef Cost Control Management largely examines cost control from a management perspective. Understanding the three cost centers is essential because effective cost management is only achieved when management is educated and engaged. **Chef Cost Control Managements eBook: Food and Beverage Cost Control**, contains a wealth of resources and the specific tools needed to keep costs low and profit margins high.

~~$160.00~~ $136.00

#332 - Chef Supervisory Management

The modern chef is expected to be an effective manager & supervisor. This Supervisory Management course emphasizes the positive approach of working cooperatively with people to develop and empower them to better perform in their working role. Chef Supervisory Management provides the information needed to manage people in today's food service industry, the importance of problem-solving methods, & techniques for effective planning. **Supervisory Management eBook: Supervision in the Hospitality Industry: Leading Human Resources, 10th Edition**

~~$160.00~~ $136.00

#333 - Chef Nutrition

Nutrition education is essential for many reasons including a better understanding of the properties of foods along with how they are prepared and served. Many cooks, chefs and aspiring chefs demonstrate an interest in preparing meals that are both delicious and healthy. This Nutrition course contains valuable and applicable information in nutrition standards and guidelines, a deeper exploration into food properties, maintenance and dieting, food technology, and more. Chef Nutrition includes the most current eBook: **Nutrition: Concepts & Controversies, 16th Edition**

~~$160.00~~ $136.00

#334 - Chef Sanitation & Safety

Food safety is critically important to the food service industry and its customers. This Sanitation and Safety course includes the **ServSafe® Coursebook, 9th edition (e-version)** which focuses on adherence to food safety practices in the workplace. It presents in-depth coverage of food safety and sanitation in food-borne diseases, the flow of food, safe food handling, maintaining sanitary facilities and equipment and crisis management.

~~$160.00~~ $136.00

30 Hour

Mandatory Courses For Certification

Approved for continuing education hours toward the initial application for ACF certification

Enroll in two(2) or more courses to receive bundle pricing of $128.00/per course.

#335 - Chef Business Management

Management is essential to be efficient and effective in today's global marketplace. Chef Business Management provides the fundamentals needed to learn how to supervise and work with others, lead and motivate a team, and manage workflow and operations. Effective leadership requires an understanding of people and diversity, an ability to adapt to change, and knowledge of decision-making and planning processes. **Chef Business Management eBook: MGMT**, contains valuable insight and resources including real-world examples of well-executed management principles to help overcome workforce challenges.

~~$160.00~~ $136.00

#336 - Chef Beverage Management

Today's food and beverage industry includes effective beverage management. With a greater interest in food and beverage pairing along with an increased selection of wine, spirits, craft brewing, teas, and coffees, beverages are becoming more sophisticated and diverse. **Chef Beverage Management eBook: The Beverage Manager's Guide to Wine, Beers and Spirits** focuses on building and sustaining a profitable beverage program along with concepts to assist in training employees, managing and marketing beverages.

~~$160.00~~ $136.00

8 Hour

Mandatory Courses For Recertification

Approved for continuing education hours toward the recertification application for ACF certification.

Enroll in two(2) or more courses to receive bundle pricing of $52.00/per course.

#383 - Chef Supervisory Management Recertification

Recruiting, selecting, training, supervising and maintaining quality employees is one of the more challenging aspects of managing today's kitchen. This course reviews the role of a supervisor and the skills needed to lead effectively. Learn how to create a positive work environment, manage conflict and maintain quality, while keeping your team motivated.

~~$65.00~~ $55.00

#384 - Chef Nutrition Recertification

Because Chefs play an integral role in preparing and serving healthy food, education in nutrition is essential. This recertification course meets the ACF renewal requirement in nutrition by providing a review in basic nutrition, menu planning, healthy cooking, label reading, diet modification and more.

~~$65.00~~ $55.00

#385 - Chef Sanitation & Safety Recertification

Safe food handling is critical in every kitchen. This recertification course provides a comprehensive review of foodservice sanitation and safety regulations, helping you prevent foodborne illness outbreaks and maintain the highest standards in your operation.

~~$65.00~~ $55.00

5 Hour

Continuing Education Courses

Approved for continuing education hours toward the initial or recertification application for ACF certification.

#350 - Advanced Culinary Nutrition Applications

Nutrition education is essential for individuals with culinary responsibilities. Many chefs and aspiring chefs are committed to expanding their culinary nutrition knowledge. Advance Culinary Nutrition Applications includes information to fill the void between the food scientist working in a research laboratory and the line chef whose task is menu development.

~~$60.00~~ $51.00

#351 - FREE- Human Resource Management: Update and Review

Most successful organizations claim that people are their most important asset, and that the effective management of human resources is central to their business strategy. This course Human Resources Management is a review on how to perform your job more efficiently and effectively by following human resource guidelines. Topics include writing job descriptions, recruiting and selecting staff, orienting, training and evaluating employees.

FREE

#352 - Basics of Management and Leadership

A current approach on how to perform your job more efficiently and effectively, this course offers a review and update on management, supervision, and leadership. Topics include traditional management functions, leadership theories, supervisory management, effective communication, motivation, conflict resolution, and delegation.

~~$60.00~~ $51.00

#353 - Nutrition: Making it Work for You

Nutrition awareness is a foundational component of culinary educations as chefs significantly influence the preparation and service of healthful foods. Nutrition: Making it Work for You provides an introduction to the fundamentals of nutrition by exploring basic nutrients, diet modifications, and recipe substitutions. Basic diet modification for obesity, hypertension, and diabetes are incorporated.

~~$60.00~~ $51.00

5 Hour

Continuing Education Courses

Approved for continuing education hours toward the initial or recertification application for ACF certification.

#354 - Intro to Food Safety & HAACP

One in six Americans will get sick from foodborne illness each year. As chefs, prevention starts with us. Update your understanding of food safety, sanitation, and safe handling, from purchasing to service, while gaining a clear introduction to HACCP principles you can put to work immediately.

~~$60.00~~ $51.00

8 Hour

Continuing Education Courses

Approved for continuing education hours toward the initial or recertification application for ACF certification.

#380 - Practical Application of Food Allergy Guidelines

Food allergies aren't just a checkbox—they're part of everyday service. This course refreshes your knowledge of food allergies, intolerances, preservation and best practices to protect your guests and your operation. Do you know the difference between an allergy and an intolerance? Can you name the eight foods responsible for 90 percent of a reactions? This is essential knowledge for today's culinary professionals.

~~$88.00~~ $75.00

#382 - Microbial Food Safety: Beyond the Basics

Ready to go deeper? This advanced food safety course, dives into bacterial and non-bacterial food-borne pathogens, emerging trends, and the science behind foodborne illness so you can make smarter decisions and lead with confidence.

~~$88.00~~ $75.00

#386 - Time Management: Combating Time Theft

Looking for practical ways to combat the issues that derail your work day? Time management skills have a direct effect on your efficiency, quality of work and stress levels. This course presents how to minimize stress and maximize productivity in your personal and professional lives by analyzing your values, habits, and daily interruptions.

~~$88.00~~ $75.00

10 Hour

Continuing Education Courses

Approved for continuing education hours toward the initial or recertification application for ACF certification.

#310 - Nutrient Analysis For School Breakfast & Lunch Programs

Want to spend more time on what really matters? This course provides an easy way for school nutrition managers to quickly assess the nutrient content of their meals, granting more time to plan and prepare nutritious and appealing meals for school students. Other topics presented include school lunch and breakfast program regulations and how to estimate nutrient content with both traditional and enhanced, food-based menu planning.

~~$99.00~~ $84.00

50 Hour

Continuing Education Courses

Approved for continuing education hours toward the initial or recertification application for ACF certification.

#300 - Computers in the Workplace

Computers and information technology are essential tools in today's workplace. This course introduces the use of computer systems and applications to support efficient business operations, including data processing and storage, communication, scheduling, financial management, and information gathering. Students gain practical knowledge applicable to a wide range of workplace settings. **Includes eBook: Discovering Computers**

~~$235.00~~ $199.00

#301 - Business Communications

This course introduces the tools and strategies used by effective business communicators. Students learn practical principles of oral and written communication, including techniques for creating clear and professional memos, letters, reports, and presentations. Emphasis is placed on communication skills essential for success in today's business environment. **Includes eBook: Business Communication: Process & Product**

~~$235.00~~ $199.00

#302 - Corporate Teamwork

Career success depends on the ability to work effectively in teams, communicate clearly, manage conflict, and understand people in the workplace. This course introduces essential management and leadership concepts with a focus on human relations and corporate teamwork. Students develop practical skills in collaboration, communication, and problem-solving that support professional growth and workplace success. **Includes eBook: Human Relations: Strategies for Success**

~~$235.00~~ $199.00

#303 - Business Management

Effective leadership requires understanding people and diversity, adapting to change, and applying sound decision-making and planning practices. This course introduces fundamental management skills, including supervising others, motivating teams, and managing workflows and operations. It is designed for individuals with current or future supervisory responsibilities. **Includes eBook: MGMT10**

~~$235.00~~ $199.00

50 Hour

Continuing Education Courses

Approved for continuing education hours toward the initial or recertification application for ACF certification.

#304 - Employee Supervision

This course provides an introduction to essential supervision concepts and skills for both new employees and those preparing for supervisory roles. Students learn how to successfully transition into supervision, develop effective attitudes and competencies, and enhance individual and team performance in a changing workplace. **Includes eBook: Supervision Today**

~~$235.00~~ $199.00

#305 - Diversity in the Workplace

Today's kitchens are more diverse than ever and stronger for it. Learn how inclusive workplaces create better teams, better communication, and better results. This course helps you build awareness, work more effectively with others, and see challenges from new perspectives.. **Includes eBook: Diversity in Organizations.**

~~$235.00~~ $199.00

CONTINUING EDUCATION AS EASY AS 123

Between long shifts, changing schedules, and everything else on your plate, continuing education shouldn't be complicated. 123ce offers convenient, affordable, 100% online, flexible courses designed for real life in the food industry. Learn on your schedule, get the quality you expect, and count on support when you need it.

Convenient

Your schedule isn't 9–5 — and your education shouldn't be either. 123ce courses are built to fit around your schedule. Study when and where it works for you, at your own pace. Log in anytime to the Online Student Center to access lessons, exams, and grade reports — whether that's early morning, late night, or between shifts.

Affordable

No surprises. No hidden fees. Everything you need is included: study materials, exam evaluation, student support, access to the Online Student Center, and your Certificate of Completion. You know exactly what you're paying for — and you get full value from start to finish.

Quality

Built by professionals for professionals. Our courses are designed by experienced culinary professionals who understand how chefs learn. Lessons are clear, focused, and practical — no fluff. All 123ce.com courses are approved for continuing education hours toward the initial or recertification application for ACF certification, so you can enroll with confidence knowing your certification counts.

Service

Real support from real people. Questions happen — especially when you're balancing work, life, and education. Our friendly student service team is here to help. Reach us by phone or email anytime and get the assistance you need without the runaround.