

NATURAL CHEF TRAINING PROGRAM REVIEW APPLICATION



The following educational standards must be met for the NANP to approve a school who wishes to assure their students and graduates that their natural chef training program offers sufficient education to qualify them to become a Professional member of the NANP.

1. Programs approved by the NANP must demonstrate proficiency in the following postsecondary subjects:

- ✓ Professional safety and sanitation, including knife care and cutting skills
- ✓ Kitchen set-up, including pantry basics, cookware and utensils
- ✓ Culinary math
- ✓ Food Foundations: Macronutrients and Micronutrients
- ✓ Quality food selection: whole foods, prep and storage
- ✓ Seasonal cooking and menu planning
- ✓ Raw and living foods
- ✓ Ethnic Cuisines and Dietary Approaches
- ✓ Healthy family cooking, cooking for children
- ✓ Farm to Table
- ✓ The politics of food: the influence of corporate interests on dietary recommendations
- ✓ Hands-on cooking classes covering the following categories:
 - Whole grains and grain products
 - Poultry, fish, meat, eggs
 - Vegetables, sea vegetables
 - Beans, soy foods, seitan
 - Soups and stews
 - Herbs, condiments and garnishes
 - Seasonings, oils
 - Salads, dressings and sauces
 - Appetizers, party food
 - Healthy breads and flatbreads
 - Fruits, nuts, seeds, beverages
 - Desserts: baked and non-baked, natural sweeteners
- ✓ Client Services
 - Personal Chef
 - Catering
 - Business Development
- ✓ Therapeutic Applications
 - Therapeutic Menu Planning
 - Healing Foods
 - Special considerations: detoxification, wheat, soy and gluten-free cooking
- ✓ Culinary Externship

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2. Please submit for review all course materials (except books) including all binders, notes, exams, list/titles of texts, tapes, videos and any other materials used in the course to:

NANP Natural Chef Review
P.O. Box 1884
Rancho Cordova, CA 95741-1884
(916) 851-9310
execdir@nanp.org

Please note that submitted materials will NOT be returned to applying institutions.

3. The NANP must be notified of curriculum changes made after the program has been approved. The need for a new review of the program will then be determined. If the NANP is not notified, the school/program will lose its approval status.

4. Should your school/program not meet the NANP educational standards, a list of deficiencies will be given for your information. Graduates of your program may still qualify for NANP Professional Membership if they have successfully met the educational standards through prior or additional coursework from another school.

5. A telephone interview with the program director is required to complete the review.

See attached application

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NANP Application for Natural Chef Program Approval

Date submitted: _____ Fee: \$950.00
Name of School: _____
Name of program: _____
Contact person: _____
Address: _____
City, State, Zip: _____
Phone: _____ Fax: _____
Email: _____

On a separate piece of paper, please respond to the following:

Standard 1: Core Philosophy & Goals of Program

Please describe the nutritional and health philosophy that the program is based upon.

Standard 2: Educational content, assessment of skills & competencies

Please provide a description of each course in the program, including amount of time spent in class, approximate amount of homework time. Please also describe what skills and competencies students will be able to demonstrate upon course completion and what measure (test, presentation, and supervised practicum) is used to determine a student's successful completion.

Standard 3: Program Evaluation & Assessment

Please describe how you evaluate the success of the program and what methods you use to assess the need for changes and improvements.

Statement of confidentiality: *The National Association of Nutrition Professionals will honor the propriety of any and all program materials submitted. Such materials will be used by the NANP for the sole purpose of determining whether or not the program meets NANP educational standards for the training of natural chefs who wish to become members of the NANP.*

Please mail application and supporting documentation to:

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