



Certification General Policies

Why Become ICP Latam Certified?

ICP Latam certification validates knowledge and skills, making the culinarian a more valuable candidate for hiring and promotion, which can help increase his or her salary. Culinarians achieve certification based on education, experience, and successful completion of written and practical exams.

ATCA Purpose

Earners of this designation have demonstrated they have reached a benchmark of knowledge, skills and culinary experience of an intermediate level in food preparation. They have a good understanding in food safety and sanitation, culinary nutrition and supervisory management and prepare food to high standards. After initial certification, ICP Latam provides recertification to those individuals who document enhanced professional development in compliance with continuing education hour (CEH) requirements.

Certification Body

The ICP Latam Certification Commission is working hard to add value and credibility to ICP Latam certifications. The Commission was formed to guide and strengthen the certification program through an accreditation process.

Certification Commission Mission Statement

The ICP Certification Commission, being an autonomous entity within the ICP, is committed to developing, implementing and monitoring a validated process of globally recognized certifications based on skills, knowledge, integrity and equality through an achievable process for all culinary professionals.

Non-Discrimination Policy

The Certification Commission does not discriminate among applicants or certificants on any basis that would violate any applicable laws, including race, color, religion, creed, age, gender, national origin or ancestry.

If you have questions or concerns about certification, please contact the Certification Department at the ICP Latam at helpdesk@internationalcertificateprogram.com.

Code of Ethics

The ICP Code of Ethics provides guidance to professional cooks and chefs in their professional practice and conduct. The actions, behaviors, and attitudes of our members and certificants are consistent with the ICP commitment to hospitality, foodservice, and public service. Every individual who is a full member and/or certified by the ICP Latam shall abide by this code of ethics. Any action that violates the purpose and principles outlined by the code of ethics shall be considered unethical. Ethics enforcement procedures are intended to permit a fair review of alleged violations of the ICP Code of Professional Ethics or other egregious conduct in a manner that protects the rights of the individuals while promoting understanding and ethical behavior. A complete Code of Ethics can be found on the ICP website, attention to the Certification Department.