

Center for the Advancement of Foodservice Education
Journal of Culinary Education Best Practices
Submittal Requirements

The *Journal of Culinary Education Best Practices* seeks academic articles that center on the advancement of techniques, ideas and innovations used in teaching culinary arts.

All manuscripts considered for publication should begin with a title suitable for the running head, not exceeding 50 character spaces. Each manuscript should be summarized in an abstract of 100 to 150 words. Below the abstract provide 4–8 key words for indexing purposes. Avoid abbreviations, diagrams, and reference to the text in the abstract.

Submitted papers must be a minimum of 2500 words, and may not exceed 3500 words, excluding charts, graphs and tables. Pictures are not accepted. All submitted papers shall use the formatting of 12 point Times Roman font, double-spaced, 1-inch margins in Word format. As a double-blind peer reviewed journal, submitters should omit all names and references of institutions to insure a blind review. (References to specific institutions can be changed to “at a small college in a central US city” ...) Papers should be submitted directly to Editor-in-Chief Jackson Lamb at lambo@msudenver.edu. The manuscript will be downloaded, reviewed to insure anonymity, and then passed on to a team of blind reviewers.

Finalized papers reviewed and edited would be resubmitted in 12 point Times Roman font, single-spaced, 1-inch margins, with all author and institutional names, in PDF format for publication to ensure no further changes in the text.

The works submitted to the *Journal of Culinary Education Best Practices* should not have been published elsewhere, unless the author indicates otherwise. The *Journal of Culinary Education Best Practices* ordinarily assumes the responsibility of obtaining the copyright for works it publishes under a publication agreement at the time of submission.

Papers will be peer reviewed and evaluated based on criteria including originality, soundness of methods, contribution to the field of foodservice education, and writing and presentation style. We aim to provide prompt and constructive reviews.