



# Facts

## Mission

The Research Chefs Association cultivates collaborations between the chefs and food science professionals who develop food to increase innovation, quality and speed-to-market.

## Vision

As a pioneer in the discipline of Culinology®, the Research Chefs Association integrates food science and culinary arts expertise to elevate product development.

## Founded

Formed in 1996 by a group of food professionals with a common interest in the burgeoning field of food research and development, the Research Chefs Association (RCA) has rapidly grown to approximately 2,000 members. RCA has become the premier source of culinary and technical information for the food industry.

## Culinology®

What is the discipline of Culinology®? It is the blending of the culinary arts and food sciences.

## Milestones

- 2001** Culinology® becomes a registered trademark of the RCA
- 2002** Research Chefs Foundation (RCF) created to provide educational scholarships
- 2003** Donald Moss earns first bachelor's degree in Culinology®  
Launch of CULINOLOGY® magazine  
Certification Commission (RCACC) formed to oversee certification programs
- 2004** First Culinology® 101 workshop for chefs at Johnson & Wales University
- 2005** RCA membership reaches 2,000
- 2007** RCA hosts its inaugural Student Culinology® Competition
- 2008** First RCA-approved high school level Culinology® program
- 2010** RCA certifies over 200 CRCs and CCSs to date  
More than 40 students graduated from RCA-approved Culinology® degree programs  
\$80,000 awarded to date in scholarship monies by RCF
- 2011** RCA celebrates 15 years as a thriving organization
- 2012** RCA hosts its inaugural Professional Culinology® Competition
- 2013** RCA launches its new, online member community, RCA-Connect
- 2014** RCA launches new Culinology® website  
\$180,000 awarded to date in scholarship monies by RCF



## Who Joins RCA?

### Chefs

Research chefs, corporate executive chefs, independent chefs, pastry chefs, hotel chefs, test kitchen chefs, product development chefs, innovation directors, food & beverage directors, caterers, manufacturers, consultants

### Food Scientists

Food scientists, technologists, research specialists, chemists, consultants, flavorists, manufacturers, directors of operations, lab technicians, product development managers, nutritionists, dietitians

### Culinology® Professionals

Certified Research Chefs, Certified Culinary Scientists, R&D and Culinology® specialists

### Educators & Students

Deans, administrators, professors, instructors, and students of culinary arts, food science, and Culinology programs

### Sales & Marketing

Sales, marketing, and distribution professionals

### Media

Publishers, editors, authors, researchers, public relations professionals



## Member Benefits

- Networking opportunities with approximately 2,000 fellow members
- Regional events that feature educational courses, guest speakers and networking
- Access to RCA's newest, online connected community, RCA-Connect
- Membership directory listing top research chefs and related professionals
- Exclusive subscriptions to CULINOLOGY® magazine, Culinology Currents® newsletter and the RCA Electronic-Currents newsletter
- Members-only access to the RCA Web site, [www.culinology.org](http://www.culinology.org)
- Access to the Employment Network, RCA's online listing of job opportunities and internships
- Discounts to RCA events, including the Annual Conference & Culinology® Expo

## Certification

RCA offers unique credentials and powerful, value-added skills to its members through certification programs for both the Certified Research Chef (CRC®) and Certified Culinary Scientist (CCS®).

## Education

RCA approves Culinology® degree programs across the nation, with several fully integrated programs currently in session at 13 partnering colleges and universities.

Continuing education workshops are also offered year-round for both chefs and food technologists.

## Annual Conference & Culinology® Expo

Every spring members convene for the only educational and professional conference for research chefs and food scientists that focuses on the fast-growing discipline of Culinology®.

## Questions?

Contact [rca@culinology.org](mailto:rca@culinology.org).

*blending culinary arts and food sciences*

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