

# Research Chefs Association Certification Commission (RCACC)



## CCS® Certification Requirements

<b>Eligibility</b>	Open to any food product R&D professional who meets all three of the education, food service work experience and R&D work experience eligibility requirements (see below).	
<b>Application Fee</b>	Member: \$550	Non-Member: \$1000
<b>Exam</b>	Multiple Choice (100 questions)	Minimum score of 80% required
<b>Renewal</b>	Required every 5 years by October 1	

### The Certification Process

1. Complete the certification application and pay required application fee. An incomplete application may cause delays in approval process.
2. Applicant will be notified of approval or denial within eight to twelve weeks. In case of denial you may appeal.
3. Applicant may sit for exam. (\*Applicant must contact a local testing center for a proctor and contact RCA Certification Coordinator for appointment confirmation. To ensure test will be shipped in a timely matter, confirmed dates/location details must be confirmed within 1-2 weeks prior to scheduling the exam)
4. All Applicants who successfully pass the exam with a minimum of 80% will be awarded the title *Certified Culinary Scientist (CCS®)*. Each CCS® will receive a certificate from the Research Chefs Association Certification Commission (RCACC).

### Eligibility for CCS®

<b>Education</b>	Bachelor of Science Degree -or- Higher in Food Science	Associate Degree in Food Science -or- Related degree	No Food Science or Related Degree  Must take 30 contact hours in each of the following college level courses: - Microbiology - Nutrition - Chemistry
<b>Food Service Experience</b>	Pass ACF Certified Culinarian Practical Exam -or- 1 year Full-time** Food Service Experience -or- 120 Contact Hours in RCACC defined hands-on culinary work	Pass ACF Certified Culinarian Practical Exam -or- 1 year Full-time** Food Service Experience -or- 120 Contact Hours in RCACC defined hands-on culinary work	Pass ACF Certified Culinarian Practical Exam -or- 1 year Full-time** Food Service Experience -or- 120 Contact Hours in RCACC defined hands-on culinary work
<b>Research &amp; Development Experience</b>	3 years*	5 years* in Food Product Development or Food Manufacturing  (minimum of 3 years* must be in R&D)	8 years* in Food Product Development or Food Manufacturing  (minimum of 3 years* must be in R&D)
<b>CCS Validation Exam</b>	80% passing score	80% passing score	80% passing score

\*All years must be full-time work experience

\*\*Full-time= 2000 hours per year

## **Explanation of Eligibility Criteria**

### **Food Science Related Degree**

The following degrees can be submitted for review by the Commission for approval of CCS® eligibility. A syllabus and course description is required.

- Culinology®+
- Food Technology
- Microbiology
- Chemistry
- Nutrition
- Biochemistry
- Meat Science
- Dairy Science
- Cereal Science
- Biology
- Fish Science
- Poultry Science
- Sensory Science
- Food Engineering

### **Research and Development experience**

Acceptable experience comes from positions where R&D is the primary focus. For purpose of RCACC approval R&D is described as hands on bench work in food product development of one of the following:

- Standardized and reproducible recipes for multiple food service operations and the use of industrial ingredients or manufacturing/processing methods
- Standardized and reproducible formulas for manufacturing and the use of industrial ingredients or manufacturing/processing methods
- Standardized and reproducible recipes for consumers

### **Food Service experience**

For the purpose of RCACC approval Food Service experience is defined as hands on cooking on a production or supervisory position in a commercial kitchen. For the purpose of CCS®, the Commission may consider the acceptance on a case-by-case basis of multiple food service positions of less than one year, but longer than three months. The CCS® Food Service Experience eligibility requirement may be satisfied by holding a Bachelor of Science degree in Culinology®.

### **Food Manufacturing**

Food manufacturing can best be described as methods and procedures commonly used in the manufacturing industry, including large commissary operations. The expectation is that products produced are generally mass-produced and packaged for later use by either by a consumer, another food processor, or a foodservice operation.

### **Hands-On Culinary Coursework**

For CCS® eligibility hands-on culinary coursework is defined as coursework that is approximately 25% instructor lecture/demo and 75% student production course at accredited colleges, universities or culinary schools in Culinary Arts.

### **Documentation of Education and Work Experience**

Education and work experience must be verifiable and should be submitted with application. Submitting documentation separately may cause a delay in the approval process.

- Documentation of education is required. Acceptable documentation includes:
  - o official/unofficial transcripts
  - o diplomas
  - o certificates
- Work experience and contact hours must be verifiable with background check or further documentation may be required.
- Self-employed Applicants must submit two references who can verify full-time work experience.

Please submit original COPIES ONLY of certificates, diplomas, transcripts (unless official transcript is submitted), etc.

**Documents will not be returned.**

## **Other/Additional Experience**

Applicants may petition the RCACC for recognition of their experience or education not covered by the above categories.

## **Exam Information**

### **Testing Centers:**

CCS® exam Applicants may take their exam at the RCA Annual Conference & Culinology® Expo held annually in March. Exams may also be taken at a local area college testing center. For more information on college testing centers contact RCA Certification at [certification@culinology.org](mailto:certification@culinology.org) or RCA Headquarters at 312.673.5549. All exams must be scheduled through RCACC.

### **Exam References:**

The CCS® exam tests baseline culinary arts knowledge (90 multiple-choice questions) and food science knowledge (10 multiple-choice questions). The answers to exam questions can be found in the most recent editions of *Elementary Food Science* (Ernest R. Vieira), *Essentials of Food Science* (Vickie A. Vaclavik and Elizabeth W. Christian), *On Cooking: a Textbook of Culinary Fundamentals* (Sarah R. Labensky, Alan M. Hause), and *Culinology: The Intersection of Culinary Art and Food Science* (Research Chefs Association.)

A comprehensive study guide is provided on the RCA website.

### **Exam Reports:**

Following the exam all Applicants will receive an Exam Report which relates exam results as a percentage correct of the total number of questions per knowledge competency tested.

### **Exam Retakes:**

Applicants who do not pass the exam the first time may retake the exam with prior-approval at a scheduled time, date and place. The cost for retaking the exam is a non-refundable \$150 administration and processing fee (an additional Assessment center fee may be required).

RCACC recommends Applicants wait to receive their exam report for additional study before retaking the exam.