



**For Immediate Release**

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## **Research Chefs Association Announces 2017 Annual Conference & Culinology® Expo Keynote Speakers and Education**

**CHICAGO (Nov. 29, 2016)** – The Research Chefs Association (RCA) has announced education and keynote speakers for the 2017 RCA Annual Conference & Culinology® Expo. The highly anticipated event will take place in San Juan, Puerto Rico, USA from March 14-17, 2017 and will bring together culinary and research and development professionals to focus on the fast-growing discipline of Culinology — the blending of culinary arts and food science.

Ali Bouzari, Ph.D. will be one of four keynote speakers. Bouzari is a culinary scientist, author, educator and co-founder of Pilot R+D, a culinary research and development company based in northern California. Bouzari has helped change the way cooking is seen by teaching and developing curriculum at top universities and collaborating with the country's most innovative restaurants.

Sharing his enthusiasm for Culinology and the conference, Bouzari said, "I'm presenting at the conference to try and give two potent reservoirs of creativity and insight—chefs and scientists—another way of speaking the same language."

The second, announced keynote speaker is Neville Craw, corporate executive chef of Arby's Inc. Craw became a member of the Arby's team in August 2004 and has a breadth of experience both in chain account and manufacturing product development. Craw also serves as the director of product development and innovation at Arby's and is a widely known leader in culinary research and development trends.

The annual conference will offer education sessions focused on the hottest topics in food product development today, such as replacing artificial colors, GMO labeling standards, high pressure pasteurization (HPP), antibiotic and hormone-free proteins and much more. This is the best conference to build bench strength while networking in the Caribbean with the food product development industry's top professionals and students.

From sessions focused on "Growing up in Puerto Rico" to "Cooking with Rum," attendees will also receive amplified insights on how Indo-Caribbean, Spanish, African and North American influences blend together to create the unique Puerto Rican culture and local flavor. In addition, attendees can participate in pre-conference workshops and excursions, such as visiting a Puerto Rican rum producer, coffee plantation, cacao farm manufacturer and more.

In 2017, there will be six exciting competitions to round out the education for the event, including four brand-new competitions as well as poster presentations. Four participants will compete to create the best cocktail in the Mixology Competition. There will be two professional and two student Culinology competitions — the National Savory Culinology Competition and the National Pastry Culinology Competition — each themed on the cuisine of Puerto Rico. Students will also have an opportunity to compete in the Evolution of Food Waste Product Development competition, where they will be challenged to create a food product using common waste byproducts produced by the industry and reduce wastage within the industry. Poster presentations allow for professionals and students to engage

in a learning environment that supports quality interaction and a continuous exchange of ideas and new developments.

“We are excited to open registration and announce this year’s education and speakers,” said RCA Annual Conference Programming Chair, Jason Behrends, Ph.D., CCS®, Tyson Foods, Inc. “In addition to some of the most well-known Culinologists in the business educating attendees on industry hot topics, enhancements to the education schedule and competition will allow attendees to expand their knowledge on the blending of culinary arts and food science.”

Attendees who register by January 13, 2017 will save up to \$105. Learn more about the 2017 RCA Annual Conference & Culinology Expo, and register at [www.culinology.org/AnnualConference](http://www.culinology.org/AnnualConference).

Culinology is a registered trademark of the Research Chefs Association.

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### **About the Research Chefs Association**

Founded in 1996, the [Research Chefs Association](http://www.researchchefs.org) has rapidly grown to more than 2,000 members, including chefs, food scientists, technologists, writers, nutritionists, academics, researchers, consultants, sales and marketing professionals, suppliers, co-packers, distributors and students. RCA is the premier source of culinary and technical information for the food industry and is committed to the advancement of Culinology® — the blending of the culinary arts and food science.

For more information on Culinology or the RCA, visit [www.culinology.org](http://www.culinology.org).