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RCA-Approved Culinology® Degree Program Receives International Award for Innovation

Chicago (October 16, 2019) – The [Research Chefs Association](#) (RCA) is pleased to share that the Bachelor of Science Culinology Program at Taylor's University in Malaysia has recently won the Innovative Curriculum Design and Delivery (AKRI) award at the Malaysian Education Minister's Special Award Ceremony. This award-winning program at Taylor's University is one of 16 RCA-approved Culinology® undergraduate degree programs available in the world.

In 2002, the RCA introduced a novel concept to the food product development community: a unified academic experience combining culinary arts and food science training.

"Culinology integrates the three main core disciplines, culinary arts, food science and food technology, that are crucial to the development of healthy food products in Malaysia," said Chong Li Choo, Ph.D., Program Director, School of Food Studies & Gastronomy, Taylor's University, Malaysia. "Through the time they spend with us, our students have been able to acquire insight from industry professionals who can mentor them in the different areas of food research and development with the end outcome of coming up with food product that are healthy, safe and nutritious."

Through RCA-approved undergraduate degree programs in the United States and Malaysia, students learn how closely the two components interconnect as well as how food technology plays a role in developing delicious, safe food for the world's population. These programs offer a well-rounded, interdisciplinary curriculum that focuses on culinary arts and food science, while also incorporating other elements of food product development, such as; business management, nutrition, processing technology and government regulations, to name a few.

"Taking measured risks, having a heart for innovation and being dedicated to continuous improvement are three key drivers of success for any food product development professional, so it is encouraging to see educational programs taking that same approach with regards to Culinology," said Justin Kanthak, CRC®, CCS®, Segment Director of Snacks at Griffith Foods Inc., and President of RCA's Board of Directors. "As an organization, we are committed to helping students have the best possible learning experience through our approved Culinology programs so they are positioned for success upon graduation."

A Culinology program prepares students for careers in areas such as menu and food product development, food processing and corporate chain restaurant product development.

"On behalf of the Board, we share our excitement and congratulations with Taylor's University for their bold steps forward in educating the future food professionals of the world," shared Kanthak. "I cannot overstate the commitment of the Taylor's academic team who works hard to support and elevate this program."

If you would like to learn more about the Culinology degree program or are interested in starting a degree program at your university, please reference the "Guide to Developing an RCA

Approved Culinology Degree Program,” and reach out to RCA Headquarters at rca@culinology.org with any questions. RCA’s Higher Education Subcommittee reviews each proposal for a Culinology degree program and works with universities to fine-tune each program so that it adheres to the standards of the RCA.

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About the Research Chefs Association

Founded in 1996, the [Research Chefs Association](#) 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 integrates food sciences and culinary arts expertise to elevate product development and is committed to the advancement of Culinology®—the blending of the culinary arts and food sciences.

For more information on the RCA, visit www.culinology.org.