

CULINOLOGY[®]

THE INTERSECTION OF CULINARY ART AND FOOD SCIENCE

RESEARCH CHEFS ASSOCIATION

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About the Author

RESEARCH CHEFS ASSOCIATION: *Defining the Future of Food®*

Headquartered in Atlanta, Georgia, the Research Chefs Association (RCA) is a not-for-profit organization dedicated to the education and professional growth of individuals engaged in food product development. RCA was founded in 1995 (and incorporated in 1996) by a small group of research chefs hoping to learn from and share with other like-minded professionals facing common challenges in the development of new food products at the commercial level.

Today, the organization boasts 2000+ members including chefs, food scientists, food technologists, writers, nutritionists, academicians, researchers, consultants, sales and marketing professionals, suppliers, co-packers, distributors, and students. Its mission: Empower the food community to enhance food experiences through Culinology®, a fast-growing approach to food product development that requires a deep understanding of culinary arts as well as food science.

Having pioneered the discipline, RCA is the premier authority on the practice of Culinology® and owns the registered trademark. Today, more than a dozen RCA-approved undergraduate Culinology® degree programs in the United States and Malaysia offer well-rounded, interdisciplinary curricula that focus on culinary arts and food science but also incorporate other aspects of food product development, including business management, nutrition, processing technology, and government regulations, to name a few.

The Research Chefs Association also offers a robust certification program that certifies qualified candidates as Certified Research Chefs (CRC®) or Certified Culinary Scientists (CCS®), which, together with the Culinology® degree programs, provides the food industry with today's most valued product developers in the world. Culinology® graduates and RCA-certified professionals are sought by employers because they guide innovation in this dynamic industry, offering unique credentials and powerful, value-added skills that are truly Defining the Future of Food®.

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