

Subject: Three Things You Need to Know About RCA [sent to prospects]



Research Chefs Association: In three easy pieces

We know you're busy so we're going to serve this up in three quick bullets.

1. Top R&D talent at your fingertips

With RCA-Connect, members communicate in real-time with top food R&D professionals looking for advice, specialty ingredients, co-packers and new techniques. It's incredibly robust. The intel you'll pick up will blow your mind. In short, it's a secret weapon for food R&D pros. Download the mobile app to have access 24/7. [Here's a snap shot.](#)

2. Learning is our business

Founded on the premise that food R&D work requires vigilant attention to what's new and what's next, RCA has an impressive array of educational offerings on a range of topics related to culinary arts, food science and the blending of the two through Culinology®. During the year, RCA members enjoy discounts to top courses relevant to food R&D.

[Check it out.](#)

3. Affordable access to new data. Boom.

RCA's Annual [Future of Food Conference and Culinology® Expo](#) is packed with information and innovation from the foremost leaders in R&D. Later this month we'll have some news on how you can enjoy a special new member discount. We'll be in Denver, CO March 8-11, 2016. Still not convinced? Give a listen to one of our most popular sessions from the 2015 Conference, [How Campbell's Tunes in to Today's Trends: A Chef's Perspective.](#)

Join now.

Research Chefs Association is the premier source of culinary and technical information for the food industry, with a professionally diverse membership including chefs, food scientists, and other industry professionals who are shaping the future of food research and development.

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