Research Chefs Association Certification Commission (RCACC)

CRC® Certification Requirements

Eligibility	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).	
Application Fee	Member: $550	Non-Member: $1000
Exam	Multiple Choice 100 questions	Minimum score of 80% required
Renewal	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 four to six weeks. In case of denial you may appeal.
3. All Applicants who successfully pass the exam with a minimum of 80% will be awarded the title *Certified Research Chef (CRC®)*. Each CRC® will receive a certificate from the Research Chefs Association Certification Commission (RCACC).

Eligibility for CRC®

Education	Bachelor Degree or higher in Culinary Arts (or related degree)	Associate Degree in Culinary Arts	Culinary Apprenticeship -or- Culinary Certificate -or- Culinary Diploma Graduate (1000 hour minimum)	No Culinary Degree Must take 30 college level Contact Hours in each of the following courses: - Food Safety - Nutrition - Culinary Professional Development
Minimum Food Service Experience	1 year*	1 year*	1 year*	1 year*
Minimum Research & Development Experience	3 years*	3 years*	3 years*	3 years*
Total Experience Required	4 years* of total combined experience	6 years* of total combined experience	7 years* of total combined experience	8 years* of total combined experience -and- Pass the ACF Certified Culinarian Practical Exam
CRC Validation Exam	80% passing score	80% passing score	80% passing score	80% passing score

*Total experience is a combination of Food Service and R&D hours. All years must be equated to full-time work experience where full-time= 2000 hours per year.

Explanation of Eligibility Criteria

Culinary Arts Related Degree

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

- Culinary Nutrition
- Culinary Science
- Culinology®
- Food Service Management
- Hospitality
- Hotel & Restaurant Management
- Masters of Business Administration with culinary concentration

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.

CRC® Education and Food Service experience

Eligibility criteria may be fulfilled by holding any of the following American Culinary Federation (ACF) certifications:

- Certified Sous Chef (CSC)
- Certified Chef de Cuisine (CCC)
- Certified Executive Chef (CEC)
- Certified Master Chef (CMC)
- Certified Culinary Educator (CCE)
- Certified Working Pastry Chef (CWPC)
- Certified Executive Pastry Chef (CEPC)

Documentation of Education and Work Experience

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

- Acceptable documentation of education are:
    - official/unofficial transcripts
    - diplomas
    - certificates
- Work experience and contact hours must be verifiable with reference 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:
CRC® exams may be taken through RCA's remote proctoring services. All exams must be scheduled through RCACC.

Exam References:
The CRC® exam tests baseline food science knowledge (90 multiple-choice questions) and culinary arts 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 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 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.