



RCA 2027 Conference Call for Session Proposals – What to Know Before Submitting!

Timeline:

- **Tuesday, September 8:** Deadline to Submit Proposals
- **Mid-October:** Submitters Notified of Planning Committee Decisions
- **Mid-November:** Accepted Speakers Notified of Presentation Date/Time

Who is the RCA Conference Audience?

- Food industry professionals, such as food scientists and chefs in research and development
- Educators and students enrolled in a food-related field of study, such as Culinology® (the blending of culinary arts and the science of food), culinary arts, food science, or food chemistry
- Those who buy or provide products and services relevant to Culinology

Session Types:

Breakout Sessions (60 or 90 Minutes) - Breakout sessions provide an opportunity for up to five speakers per session to present on an educational topic that is relevant to the RCA audience. Sessions can be presentation/lecture style (1-2 speakers presenting on a topic or case study) or panel style (2-4 panelists with a moderator).

Sessions must align with one of the five educational tracks, or areas of focus: Chef, Culinologist, Trends, Technology, and Professional Development. These tracks are further defined below.

In your proposal, please indicate whether your session will include a cooking demonstration, food/beverage sampling, or hands-on attendee activity. All session proposals must include the title, description, at least one learning outcome, and information about all presenters.

Breakout sessions are planned for 75-180 participants each. Please plan a compelling presentation and allow at least 10-15 minutes for Q&A. Breakout sessions take place in theatre style rooms (chairs facing the front of the room, no tables for participants). Room resets are not allowed.

NEW: Workshop Sessions (60 or 90 Minutes) - Workshop sessions provide presenters the opportunity to convene a smaller group of participants (minimum of 65, maximum of 80 participants) for hands-on learning. Workshop participation is first-come, first-served for attendees.

Workshops must align with one of the five educational tracks, or areas of focus: Chef, Culinologist, Trends, Technology, and Professional Development. These tracks are further defined below.

In your proposal, please indicate whether your session will include a cooking demonstration, food/beverage sampling, or hands-on attendee activity. All session proposals must include the title, description, at least one learning outcome, and information about all presenters. Workshop sessions take place in classroom style rooms. Room resets are not allowed.

Information Needed to Submit Proposal

Session Type:

- Breakout Session - Presentation/Lecture (1 - 2 speakers presenting on a topic)
- Breakout Session - Panel Session (2 - 4 panelists with a moderator)
- Workshop Session

Session Time - How long would your session be? (New for 2027: 90-minute sessions allow for more in-depth exploration of topics.)

- 60 Minutes
- 90 Minutes - Preferred, although my content can be adapted to fit a 60-minute session.
- 90 Minutes - Required, as my topic is a comprehensive deep dive that cannot be covered in 60 minutes.

To which track does your session belong? (Chef, Culinologist, Trends, Professional Development, Technology)

Chef: Culinary Innovation & Consumer Insights: Sessions catered towards product developers, corporate chefs and culinary professionals

- How to recognize and implement new culinary trends
- Tips for better understanding consumer preferences
- Menu development
- Deep-dive into culinary techniques

Culinologist: Food Science & Product Development: Sessions catered towards R&D professionals, food scientists, and formulators. Focus on highlight the blending of food science and culinary arts

- Exploring product development
- Formulators (Sweet, savory, beverage, bakery, etc.)
- The science behind new food technology that is disrupting the industry
- How partnerships between the disciplines (food scientists, chefs, growers, processors) spark culinary inspiration

Trends: Market Intelligence & Future Insights: Sessions catered towards innovation leaders, marketers, and product developers

- Insights on the latest and progressive trends hitting the food development industry
- Successful marketing or trend-forward case studies
- Global trends and innovation

Professional Development: Leadership, Growth and Culture: Focus on leadership, professional development, wellness and resilience

- Leadership and entrepreneur skills
- Career development advice
- Wellness for teams and ourselves
- Culture building in organization
- Early stage career advice

Technology: Digital Innovation & Emerging Solutions: Highlight new and innovative technology in the R&D space

- AI in food development
- Digital R&D tools
- Emerging technologies

Session Title

Provide a brief and compelling Session Title, as it should appear on the conference agenda.

Session Description

Provide a description of your proposed session with enough detail that the planning committee can assess educational merit and applicability to the RCA audience.

Please enter the description as it should appear on the conference agenda (100 words or less).

Session Learning Outcomes

Provide at least one (1) learning objective that attendees can expect to take away from your session.

Has this session been presented elsewhere?

If so, please explain where this was presented (Event/Conference Name), the format (in-person or virtual), and how it was received by the audience.

Does your session include a cooking demonstration, food/beverage sampling or hands-on attendee activity?**If so, be prepared to let us know:**

- If you will need a space for prepping food/samples/demo in advance of the session. (Note that equipment is not provided by RCA. You must provide all samples, utensils, service ware, etc. for your session.)
- If you will need kitchen time in advance of the session, as you will be cooking sample components in advance. (Note that equipment is not provided by RCA. You must provide all samples, utensils, service ware, cooking equipment, etc. for your session. Additional information about access to kitchen equipment will be provided closer to the conference.)
- If you will need refrigerated storage for items for your session. (Note that space is limited. Samples cannot be prepared in advance and then stored in the refrigerated space on trays/rolling racks/etc.)
- How you envision your session's cooking demonstration, including any details about the cooking equipment and service ware you plan to use.
- How you envision your session's hands-on attendee activities.

Supporting Documentation (Optional)

You are welcome to submit supporting documentation along with your proposal.

Presenter Information

Submitters must provide:

- How many speakers/presenters your session will have
- The following information for each presenter: Name, Title/Company, E-Mail Address, Optional Short Bio

Important Information for Speakers and Presenters

Speaker Policy and Benefits: As a speaker at the RCA Conference, you'll receive a discounted registration rate with access to everything included in a full conference registration - including general sessions, breakout sessions, workshops, and networking events. You'll have the opportunity to connect with food industry professionals, share your expertise, and help shape conversations that move the industry forward. Plus, we'll showcase you and your session through our website, mobile app, and RCA digital communications, helping you expand your visibility before, during, and after the conference.

- Each submitter may submit a maximum of three (3) proposals
- All speakers, panelists, and moderators must register for the conference. RCA will offer a discounted registration rate (\$260 per person).
- Session content must be educational and broadly applicable, rather than focused on a specific product or company. Sales presentations and the distribution of promotional brochures, flyers, or order forms are prohibited. Presenter(s) should be culinary professionals or research and development staff, not strictly marketing or sales professionals.
- All speakers, moderators, and panelists will be required to comply with [RCA's Speaker Policy](#).

How Proposals are Scored: RCA's planning committee will review session submissions and select those that are deemed the most compelling and beneficial to our community, so your session description is crucial.

- **Relevance/Originality:** How relevant is the proposal to the conference audience and theme? Is it original, new, and innovative? Does the content highlight the tangible value Culinology brings to the industry?
- **Quality and Clarity:** Is the proposal well written and organized? Does the session description clearly explain what will be covered? Are the learning objectives specific, realistic, and achievable within the session timeframe? Will attendees leave with actionable knowledge or skills?
- **Adherence to Educational Standards:** Does the proposal meet RCA's standards as an educational session? Is the presenter qualified through relevant culinary, food science, or R&D experience? Is the session educational rather than promotional or sales focused? ([Review Culinology Learning Objectives](#))

Additional Details:

- We value a diverse speaker lineup for the RCA Conference and encourage submissions from all qualified individuals without regard to race, color, religion, gender, sexual orientation, gender identity or expression, age, national origin, marital status, citizenship, disability, or veteran status.
- Prior to the conference, speakers and presenters will have the opportunity to sign up for food preparation space as well as shared kitchen space. Space is limited, and reservations will be on a first-come, first-served basis.
- If you are interested in submitting a **sponsored** Thought Leader Breakout Session proposal, please [view the Sponsorship Prospectus for more information](#). These sessions offer added flexibility beyond traditional breakout formats and may include smaller group experiences or interactive discussions. Includes two complimentary full-conference registrations. **Proposals for sponsored sessions are due Tuesday, September 29.**
- If you have any questions about the RCA 2026 Call for Session Proposals, please contact us at info@culinology.org.