



Research Chefs Association® Certification Commission (RCACC)

CRC® Certification Requirements and Process

The **Certified Research Chef™ (CRC)** is one of the most highly respected industry certifications available. It is open to any food professional who meets the education, food service work experience, and R&D work experience eligibility requirements.

The Certification Process

1. Complete the online application and pay the application fee (\$550 for RCA members and \$1000 for non-members).
2. Applicants are notified of their approval, a request for more information, or the need for additional qualification(s) within 4–6 weeks.
3. Schedule and pass the online, proctored exam with a score of 80% or higher. Applicants who do not pass may apply to retake the exam (the cost to retake the exam is \$150).
4. Applicants will be notified of their status within 3–5 business days of completing the exam.
5. Applicants who meet all of these requirements will be awarded the title Certified Research Chef (CRC) and receive a certificate from the Research Chefs Association Certification Commission.

Eligibility

Applicants may qualify to apply for CRC certification through any of the four tracks below.

Track 1:

- Bachelor of Science degree (or higher) in Culinary Arts (or related degree).
- PLUS a minimum of one year of full-time (or equivalent[†]) experience in food service.
- PLUS a minimum of three years of full-time (or equivalent) experience in research and development .

Track 2:

- Associate of Science degree (or higher) in Culinary Arts (or related degree).
- PLUS a total work experience (full-time equivalence[†]) of **six years** that includes a minimum of:
 - One year of full-time (or equivalent) experience in food service.
 - Three years of full-time (or equivalent) experience in research and development.
(For example, you could have two years in food service and four years in R&D or one year in food service and five years in R&D.)

Track 3:

- Diploma or certificate from an accredited culinary program and/or apprenticeship program with a **minimum of 1,000 hours** of hands-on work. This program and certification or diploma must be verified.
- PLUS a total work experience (full-time equivalence[†]) of **seven years** that includes a minimum of:
 - One year of full-time (or equivalent) experience in food service.

- Three years of full-time (or equivalent) experience in research and development.
(For example, you could have one year in food service and six years in R&D or three years in food service and four years in R&D.)

Track 4:

- 90 college-level contact hours[†] – with a minimum of 30 hours in **each** of the following courses:
 - Food Safety
 - Nutrition
 - Culinary Professional Development
- PLUS a total work experience (full-time equivalence[†]) of **eight years** that includes a minimum of:
 - One year of full-time (or equivalent) experience in food service.
 - Three years of full-time (or equivalent) experience in research and development.
(For example, you could have two years in food service and six years in R&D or three years in food service and five years in R&D.)
- PLUS a current ACF credential as a Certified Culinarian (or above).

Eligibility Criteria

[†] Definitions

- **Full-time equivalence** is 2000 hours per year. An applicant working part time can fulfil the requirement by achieving an equivalent number of hours (for example, two years working 20 hours per week is equivalent to one year full-time). For people who have not worked a full year at one company, please submit your entire work experience for consideration by the Commission.
- **Contact hours** means in-person, instructor-led training where the majority of the class is hands-on production supplemented by lectures and demos at accredited colleges, universities, or schools in the Culinary Arts.
- **Food manufacturing** can best be described as methods and procedures commonly used in the manufacturing industry, including large commissary operations. The expectation is that products produced are generally mass-produced and packaged for later use by a consumer, another food processor, or a foodservice operation.

Food Science Related Degree

The following degrees may be submitted for review of eligibility. A degree curriculum is required.

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

Research and Development Experience

Acceptable experience comes from positions where R&D is the primary focus. This experience is typically hands-on bench work in food product development of one of the following:

- Standardized recipes for multiple food service operations and the use of industrial ingredients and/or manufacturing / processing methods
- Standardized formulas for manufacturing and the use of industrial ingredients and/or manufacturing / processing methods
- Standardized recipes for consumers

Food Service Experience

For the purpose of RCACC approval, food service experience is defined as hands-on cooking and/or baking on a production or supervisory position in a commercial kitchen.

Documentation of Education and Work Experience

- Education and work experience must be verifiable and must be submitted with your application.
- Documentation of education can be official or unofficial transcripts, diplomas, and/or certificates.
- Work experience and contact hours must be verifiable.
- Self-employed applicants must submit two references who can verify full-time work experience.

Documents will not be returned.

Note: Applicants may petition the RCACC for recognition of their experience or education not covered above.

Exam Information

CRC exams are taken through RCA's remote proctoring service. All exams must be scheduled through RCACC.

The exam tests baseline culinary arts knowledge (10 multiple-choice questions) and food science knowledge (90 multiple-choice questions). A list of recommended study resources can be found [on the RCA web site](#).

Applicants who do not pass the exam will receive an exam report that indicates which content areas are in need of further study.

Service Marks: Research Chefs Association, Culinology, Certified Research Chef, and CRC are registered marks of the Research Chefs Association.