



# Pathway to CCMS

## 8 Steps to Certification



01

APPLY  
Submit brief application form

02

PAY TUITION  
One-time fee of \$2,700\* accepted online or by phone

04

ACCESS EDUCATION PORTAL  
Login to access courses + track progress

03

PROOF OF LICENSURE  
Email or fax current license

05

COMPLETE 60 CREDITS OF COURSEWORK  
Satisfy requirements in any order within 24 months

ONLINE COURSEWORK  
Complete nutrition courses online

+

HANDS-ON TEACHING KITCHEN MODULES  
Complete 4 modules (12 credits) of in-person education

+

ATTEND  
Health meets Food:  
The Culinary Medicine Conference  
To earn credits + take modules [optional]

06

TWO CULINARY MEDICINE READINGS  
Complete 2 Culinary Medicine texts for online assessment

07

CERTIFICATION EXAMINATION  
100 multiple-choice question exam at testing center

08

EARN CCMS CREDENTIAL  
Maintain with online recertification course every 5 years



APPLY TODAY  
[healthmeetsfood.com](http://healthmeetsfood.com)  
(571) 266-6703

\*Previous costs incurred to attend teaching kitchen modules in 2017 or 2018 will be deducted from the \$2,700 tuition fee.



# CERTIFIED CULINARY MEDICINE SPECIALIST™

## THE CCMS DIFFERENCE

---

The goal of the Certified Culinary Medicine Specialist (CCMS) program is to provide healthcare providers with comprehensive knowledge of nutrition and culinary techniques to prepare food that is consistent with real-world budgets, time constraints, and nutritional ideals, so they can successfully incorporate healthy eating into patients' diets.

By completing the program, clinicians will enhance their confidence and quality of care by learning how to:

- Integrate nutritional counseling to supplement pharmacological treatment
- Educate patients about weight loss and weight management
- Develop practical examination room dialogues that inspire behavioral change
- Implement new strategies in even the busiest primary care offices

## CURRICULUM

---

The hybrid 60-credit curriculum includes a distinctive combination of online nutrition education courses, live conferences, and in-person hands-on teaching kitchen modules. View the complete program requirements at [healthmeetsfood.com](http://healthmeetsfood.com).

## TUITION

---

The one-time tuition fee of \$2,700 includes:

- Registration for up to 4 hands-on teaching kitchen modules at an approved teaching kitchen using the **Health meets Food** courseware other at the Cardiometabolic Risk Summit (CRS) or Health meets Food culinary medicine conference
- Full registration for up to one Health meets Food Culinary Medicine conference per calendar year during the CCMS initial certification program
- Complete access to the ever-increasing library of online educational modules available via [healthmeetsfood.com](http://healthmeetsfood.com).

Tuition costs that you've already incurred to attend hands-on modules or Health meets Food: The Culinary Medicine Conference will be credited towards the CCMS tuition fee, and any earned credits will transfer toward the certification

LEARN MORE + APPLY TODAY

[HEALTHMEETSFOOD.COM](http://HEALTHMEETSFOOD.COM)