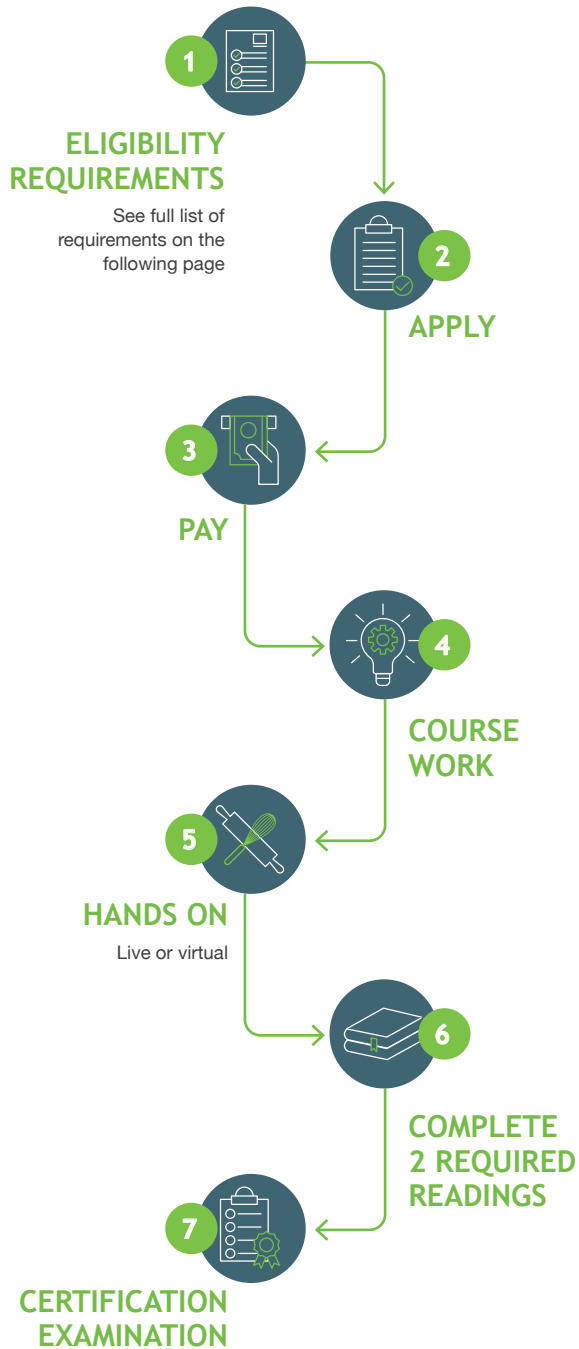


# CCMS Requirements



## HEALTH *meets* FOOD.

“The modules were excellent. They met my high expectations. The integration of evidence-based medicine with patient cases and culinary techniques should become standard training for all healthcare providers.”

Nick Wilkins, Pharmacist  
Concord, North Carolina



The American College  
of Culinary Medicine



# FAQs

## What are the main benefits of certification?

A number of health issues prevalent in the United States today are associated with poor eating habits and nutrition. Successful communication with patients regarding the vital role that healthy eating and nutrition plays in good health is key to improved patient outcomes. However, many healthcare practitioners feel their nutritional education and ability to communicate practical, effective guidance in this area is lacking. The Certified Culinary Medicine Specialist (CCMS) program provides clinicians with a unique combination of nutritional knowledge and culinary skills so that they can effectively incorporate healthy eating into patients' diets and deliver optimal patient care.

## What are the eligibility requirements?

- **Physicians** — Currently registered as a practicing physician in the United States, Canada, United Kingdom, Australia or South Africa. A copy of current license must accompany application.  
**Doctors of Dentistry or Optometry may apply, but CME awarded is AMA PRA Category 1 only**
- **Nurse Practitioners** — Currently registered as a Nurse Practitioner (NP) in the United States or Canada. A copy of current license must accompany application.
- **Registered Nurse** — Currently registered as a practicing nurse in the United States, Canada, United Kingdom, Australia or South Africa. A copy of current license must accompany application.
- **Physician Assistants** — Currently registered as a Physician Assistant (PA) in the United States or Canada. A copy of current license must accompany application.
- **Registered Dietitians** — Currently registered as a practicing dietitian in the United States, Canada, United Kingdom, Australia or South Africa. A copy of current license must accompany application.
- **Masters and Doctorate Level Nutritionists** — Currently registered as a practicing nutritionist in the United States, Canada, United Kingdom, Australia or South Africa or teaching nutrition in an academic setting. A copy of current license or C.V. must accompany application.
- **Pharmacists** — Currently registered as a practicing pharmacist in the United States, Canada, United Kingdom, Australia or South Africa. A copy of current license must accompany application.
- **Certified Diabetes Educators (CDEs)** — Currently registered as CDE in the United States or Canada. A copy of current license must accompany application.

## How do I complete the program?

Attendance at 4 hands-on teaching kitchen modules, which can be done live or virtually. The remaining work is satisfied by completing all available online modules through the CCMS website. Attending live nutrition and culinary medicine-focused conference sessions at the Health meets Food conference is not mandatory to qualify for the examination. Additional educational modules and conference opportunities may be added on a rolling basis.

Candidates must also complete 2 approved culinary medicine readings and successfully pass online post-tests based upon those readings. These readings are not accredited and therefore do not convey CME/CE.

## Is the CCMS training CME accredited?

CCMS hands-on teaching kitchen modules, online education on the CCMS site, and conference sessions are accredited for CME, CNE, CPE, and CPE for Dietitians and ACPE CEU for Pharmacists. Please note that the two required readings of culinary/nutrition texts are not accredited.

## Can prior nutrition coursework be used to satisfy some of the credits?

No. Because the CCMS program is a unique blend of nutrition and culinary medicine content, prior coursework, Health meets Food: The Culinary Medicine Conference hands-on (hands-on Health meets Food modules) can be applied toward CCMS coursework. However, candidates who provide a copy of a previously obtained NBPNS, NBNSC, ACN, or BCNSP certification are required only to complete 4 hands-on teaching kitchen modules and complete core modules 1-8 before applying to take the CCMS examination.

## What is the tuition fee and what does it include?

There is a one-time \$2,700 tuition payment required to enroll in the CCMS program. This fee includes access to online nutrition courses via the CCMS website, registration for 4 hands-on teaching kitchen modules, and registration for one Health meets Food: The Culinary Medicine Conference.

## Is there a payment plan?

Yes, we do offer a payment plan with an additional monthly administration fee. Please email inquiries to [info@culinarymedicine.org](mailto:info@culinarymedicine.org).

## What are the options for completing the required hands-on teaching kitchen modules?

Teaching kitchen modules are offered at approved hands-on teaching kitchen events in the United States, as well as monthly virtual live classes.

The ACCM is currently working with teaching kitchens located throughout the U.S. to create regional hubs at which additional teaching kitchen modules can be offered, providing more convenient access for candidates throughout the country to offer more in person learning opportunities.

## How long do I have to complete the program?

Candidates have 24 months from the time of enrollment to complete the program.

## What is covered on the final certification examination?

The examination will be a comprehensive 100 question multiple-choice test. Candidates will have access to a downloadable handbook in order to prepare, and an online practice test will also be available for a small fee.

A \$450 fee will be required when registering for the examination, which is held during three testing periods per year at Prometric testing centers located in cities throughout the United States and Canada or via virtual proctoring.

## How long is CCMS certification active?

The certification is valid for 5 years after successfully passing the examination, at which time additional coursework will be required to maintain certification.

“I think this was an amazing opportunity to take abstract principles that we deal with all the time and translate them into practical food preparation that we can talk to our patients about.”

Gayle Riley, MD | Rio Rancho, New Mexico

LEARN MORE &  
APPLY TODAY

[healthmeetsfood.com](http://healthmeetsfood.com)

