



**CCMS**  
 CERTIFIED  
 CULINARY MEDICINE  
 SPECIALIST™

# Pathway to CCMS

## 8 Steps to Certification



**01**

**APPLY**  
 Submit brief application form

**02**

**PAY TUITION**  
 One-time fee of \$2400\* 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** + **HANDS-ON TEACHING KITCHEN MODULES** + **ATTEND THE CARDIOMETABOLIC RISK SUMMIT**

Complete nutrition courses online + Complete 4 modules (12 credits) of in-person education + To earn credits [optional]

**06**

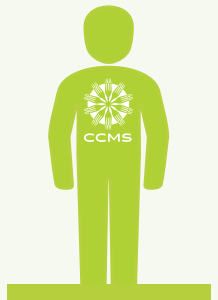
**TWO CULINARY MEDICINE READINGS**  
 Select 2 of 5 seminal texts for online assessment

**07**

**CERTIFICATION EXAMINATION**  
 100 multiple-choice question exam at testing center

**08**

**EARN CCMS CREDENTIAL**  
 Maintenance of certification every 5 years



**APPLY TODAY**  
[culinarymedicinecertified.com](http://culinarymedicinecertified.com)  
 609.630.6206

\*Previous costs incurred to attend the Cardiometabolic Risk Summit or teaching kitchen modules will be deducted from the \$2400 tuition fee.



# CERTIFIED CULINARY MEDICINE SPECIALIST™

## THE CCMS DIFFERENCE

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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

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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 a complete breakdown of program requirements at: <http://www.culinarymedicinecertified.com/curriculum>.

## TUITION

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The one-time tuition fee of \$2400 includes:

- Registration for up to 4 hands-on teaching kitchen modules at Tulane's Goldring Center for Culinary Medicine and/or at other approved hands-on teaching kitchen events in the United States
- Full registration for up to one CRS conference per calendar year during the CCMS initial certification program
- Complete access to the ever-increasing library of online educational modules available via [culinarymedicinecertified.com](http://culinarymedicinecertified.com)

Tuition costs that you've already incurred to attend CRS and/or Teaching Kitchen Modules will be credited toward the CCMS tuition fee, and any earned credits will transfer toward the certification examination eligibility requirements!

**LEARN MORE + APPLY TODAY**

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