



## « SWISS CULINARY MERIT » - RULES<sup>1</sup> OF THE CONTEST JURY

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### ARTICLE 1 – DEFINITION

In order to show the excellence of Swiss gastronomy and the professional chef trade, the association «Swiss Culinary Merit » recognizes and awards chefs whose creativity has honoured their profession through excellence, know-how and art while fully respecting the local products of the Swiss culinary heritage.

### ARTICLE 2 – NATURE OF THE DISTINCTION

The distinction is purely honourable and is called «Swiss Culinary Merit ».

The only request made to the member elect is to be present at the prize ceremony.

### ARTICLE 3 - BENEFICIARY

The prize «Swiss Culinary Merit » is awarded once a year to graduated chefs or to chefs about to graduate.

They must be Swiss or work in Switzerland or have been trained in Switzerland.

### ARTICLE 4 - CEREMONY

The prize «Swiss Culinary Merit » is given by the Swiss Federal Council at a public ceremony.

A maximum of four awards can be distributed at one ceremony.

### ARTICLE 5 – JURY COMPOSITION

The association's committee composes a jury made up of eleven members, six chefs themselves awarded with the «Swiss Culinary Merit » and five taste experts or culinary journalists coming from at least three important language regions of Switzerland.

Jury travel and overnight costs will be covered.

### ARTICLE 6 - PROCEDURE

The jury is freely organised. It elects its president among one of its member chefs.

It generally meets for one day in January in Montreux and decides on the contest applications prepared by the association's secretariat.

<sup>1</sup> The terms used in these statutes are masculine but obviously apply to both women and men.  
In addition, it is also specified that the text in French is the reference text.

#### **ARTICLE 7 – FUNCTIONING OF THE JURY**

The decisions are generally taken in unison. If the members of the jury must vote, it takes place by secret ballot and with a simple majority. In the event of a tie, the President's vote shall be overriding.

To favour serene debates and the finding of a consensus, no minutes and session notes are taken.

The members of the jury are bound by the confidentiality of their deliberations.

#### **ARTICLE 8 – SELECTION PROCEDURE**

In principle, the jury makes its decision based on the applications sent to the association's secretariat between the opening gala of the Week of Taste up until December 31 of the same year.

During the same time span the members of the association's committee and the members of the jury can suggest possible recipients.

#### **ARTICLE 9 – DECISION BY THE JURY**

Applications that do not take into account the limits of the association's actions or do not match the defined conditions will not be taken into consideration.

The jury is independent in its decisions. They may not be contested and are excluded from correspondence.

#### **ARTICLE 10 – RECIPIENTS LIST AND COMMUNICATION**

The association keeps a list of all the recipients. It takes the necessary steps to guarantee the list's publication.

#### **TRANSITIONAL AND FINAL PROVISIONS**

##### **ARTICLE 11**

The six members of the jury representing the chef profession receive the award «Swiss Culinary Merit» based on the decision of the association's committee during a ceremony that will be presided by a representative of the Swiss Federal Council.