



## « CULINARY MERIT SWITZERLAND » CONTEST RULES <sup>1</sup>

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### ARTICLE 1 – DEFINITION

In order to show the excellence of Swiss gastronomy and its sublimating professions as well as the recognition of the authorities and professional circles, the association «Culinary Merit Switzerland» recognizes and awards chefs and confectioners whose creativity has honoured or still honours their profession in exceptional manners 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 «Culinary Merit Switzerland».

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

### ARTICLE 3 - BENEFICIARY

The prize «Culinary Merit Switzerland» is awarded once a year to chefs or confectioners who are about to graduate or have graduated.

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

### ARTICLE 4 - CEREMONY

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

A maximum of four awards can be distributed to chefs and two awards to confectioners at one ceremony.

### ARTICLE 5 – JURY ORGANISATION

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

Only 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.

The president's mandate is of three years, non-renewable.

The jury 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 the regulation are in the masculine gender, but apply equally to all genders. In addition, it is specified here that the French version serves as 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 (la Semaine du Goût) 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 eight members of the jury representing the chef and the confectioner professions receive the award «Culinary Merit Switzerland» based on the decision of the association's committee during a ceremony that will be presided by a representative of the Swiss Federal Council.