KULINARISCHE MERITEN SCHWEIZ
MÉRITE CULINAIRE SUISSE
MERITO CULINARIO SVIZZERO
MERITAR CULINAR SVIZZER

INTRODUCTION TO THE SWISS CULINARY MERIT

The Swiss Culinary Merit aims to reward, honour and celebrate the careers and professional excellence of head chefs, pastry chef-confectioners and sommeliers who work in Switzerland or represent Switzerland abroad.

The Swiss Culinary Merit was conceived and established to discover and highlight individuals whose talent has helped promote or raise the profile of Swiss gastronomy. It recognises head chefs, pastry chef-confectioners and sommeliers whose work has brought or continues to bring exceptional distinction to their profession through outstanding skill and respect for the authentic products of Switzerland's culinary heritage.

In a spirit of openness, the Swiss Culinary Merit is also open to head chefs, pastry chef-confectioners and sommeliers who have yet to gain widespread recognition or media attention.

The National Jury of the Swiss Culinary Merit is made up of experts and culinary professionals from Switzerland's three main linguistic regions. The Jury has full discretion in granting distinctions in accordance with its rules.

Recipients of the title are entrusted with sharing and passing on the values that underpin this standard of professional excellence.

The Swiss Culinary Merit title is protected. The list of title holders is public. The body responsible for the title has the right to oversee its use. Any fraudulent use will be prosecuted.

That body is responsible for selecting the members of the Jury. It reserves the right to change the Jury's composition temporarily or permanently to ensure the highest degree of impartiality.

The partners and sponsors of the Swiss Culinary Merit have no influence whatsoever over the Jury's decisions.