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

RULES OF THE SWISS CULINARY MERIT JURY [1]

ARTICLE 1 - DÉFINITION

To promote Swiss gastronomy and the professions that advance it, and to express the recognition of the public authorities and the professional community, the Swiss Culinary Merit Association confers an award on 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.

ARTICLE 2 – NATURE OF THE AWARD

The award is purely honorary and is known as the Swiss Culinary Merit.

The sole requirement for recipients is that they attend the ceremony.

ARTICLE 3 – ELIGIBLE RECIPIENTS

The Swiss Culinary Merit is awarded once a year to head chefs, pastry chef-confectioners and sommeliers who are established in their professions or are gaining recognition.

They must be Swiss nationals, work in Switzerland or have trained in Switzerland.

ARTICLE 4 – CEREMONY

Each year, the Swiss Culinary Merit is presented by a member of the Federal Council at a public ceremony.

At any one ceremony, no more than four awards may be presented to head chefs, two to pastry chef-confectioners and one to a sommelier.

ARTICLE 5 – COMPOSITION OF THE JURY

The Association's Committee appoints a Jury of 17 members: six head chefs, two pastry chef-confectioners and one sommelier, all recipients of the Swiss Culinary Merit, together with eight food experts or food journalists. The members must come from at least three of the country's main linguistic regions.

Only the Jury members' travel and accommodation expenses are covered.

ARTICLE 6 – PROCEDURE

The Swiss Culinary Merit Jury determines its own organisation. It elects its chair from among its chef members.

The chair serves a three-year term that cannot be renewed.

The Jury meets for one day in January, normally in Montreux, and makes its decisions on the basis of the files prepared by the Association's Secretariat.

[1] **Masculine terms used in these Articles of Association apply to people of all genders. The French text is authoritative.**

ARTICLE 7 – PROCEEDINGS OF THE JURY

As a rule, decisions are reached by consensus. If the Jury needs to vote, voting takes place by secret ballot and decisions are taken by a simple majority. In the event of a tie, the chair's vote prevails.

To encourage calm discussion and help the Jury reach consensus, no minutes or notes of the meeting are taken.

Jury members must keep the deliberations confidential.

ARTICLE 8 – SELECTION PROCEDURE

As a rule, the Jury makes its decisions independently on the basis of proposals submitted by its members.

ARTICLE 9 – DECISIONS OF THE JURY

Requests that fall outside the scope of the Association's activities or fail to meet the stipulated conditions will not be considered.

The Jury makes its decisions independently. Its decisions are not subject to appeal, and no correspondence will be entered into concerning them.

ARTICLE 10 – REGISTER OF RECIPIENTS AND PUBLICITY

The Association maintains a register of recipients. It takes appropriate measures to publicise the list.

TRANSITIONAL AND FINAL PROVISIONS

ARTICLE 11

Pursuant to a decision by the Association's Committee, the first eight Jury members representing the professions of head chef and pastry chef-confectioner receive the Swiss Culinary Merit at a ceremony presided over by a representative of the Federal Council.