

PUT YOUR PRODUCE ON THE GLOBAL PLATE



JOIN THE CERTIFICATION AND SHARE YOUR CRAFT WITH THE WORLD

CERTIFICATION ACROSS ALL CONTINENTS

WITH INSPECTORS NOW BASED IN EUROPE • MIDDLE EAST • ASIA

• AFRICA • NORTH, CENTRAL & SOUTH AMERICA -



NO MATTER WHERE YOU ARE, WE BRING THE CERTIFICATION PROCESS TO YOUR DOORSTEP



✓ **Global Recognition, Local Practices**

Be seen by consumers, restaurants, chefs, and food tourism networks worldwide.

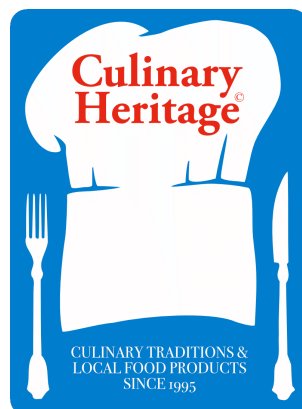
✓ **Sustainability Focus**

Highlight your dedication to local, traditional, ethical, and sustainable production.

✓ **Partnership Opportunities**

Connect with certified restaurants and culinary destinations eager to showcase your produce.

Certified products command greater trust, loyalty, and premium prices. Join a worldwide movement that values tradition, craft, and sustainability.



**Is Your Local Craft Ready
to Be Recognised and
Celebrated?**

Let's Talk. Let's Grow.

www.culinaryheritage.net



Culinary Heritage

Culinary Traditions & Local Food Production

Valid from January 2025

Preparation Manual for Culinary Heritage Certification Assessment

Welcome to the **Culinary Heritage Certification process!**

This guide will help you prepare for your assessment, so your business can put its best foot forward when the inspection team visits. Below are key areas to focus on to ensure a smooth and successful certification experience.

1. Understanding the Certification Criteria

- **Familiarise yourself** with the certification criteria, which include:
 - Culinary heritage preservation
 - Sustainability and local sourcing
 - Quality and authenticity
 - Community engagement
 - Transparency in operations
 - Innovation in Tradition
- Review these areas to ensure your practices align with **Culinary Heritage standards**.

2. Prepare Key Documentation

- **Supplier Information:** Have a list of your suppliers ready, especially those who provide local ingredients.
- **Sustainability Practices:** Be prepared to discuss your waste management, recycling, or energy-efficient practices.
- **Community Engagement:** Gather any promotional materials, partnerships, or examples of events that show your engagement with the local community.

3. Showcase Your Menu or Product Offerings

- **Highlight Traditional Dishes or Products:** If you have specific items on your menu or product list that are tied to local traditions, ensure they're available for the inspection day.
- **Explain Ingredient Choices:** Be ready to discuss the origins of your ingredients and why certain items are chosen to reflect local flavours and heritage.

4. Prepare for Tastings

- **Select Signature Dishes or Products:** Choose 2-3 items that best showcase your commitment to local culinary traditions and high quality.
- **Present with Pride:** Ensure that the tastings are prepared and presented in the way they're typically served, giving inspectors an authentic experience of your offerings.

5. Be Ready to Answer Questions

- **Culinary Heritage and Traditions:** Be prepared to talk about how you incorporate local traditions into your menu or product line.
- **Sustainability:** Explain any eco-friendly practices, such as reducing waste or sourcing locally, that demonstrate your commitment to the environment.
- **Transparency:** Show how you communicate sourcing and production practices to customers (e.g., through menu descriptions or product labels).

6. Involve Key Team Members

- **Inform Staff:** Make sure your team is aware of the assessment and understands the purpose of the certification.
- **Introduce Relevant Staff:** During the visit, introduce any team members who play a direct role in the production, sourcing, or sustainability efforts of your business.

7. Prepare the Physical Space

- **Showcase Cleanliness and Organisation:** Ensure your venue is tidy, organised and represents your usual standards.
- **Display Your Commitment:** If you have awards, certificates, or any materials showcasing your dedication to culinary heritage and sustainability, have them visible.

8. Be Ready to Share Your Vision

- **Talk About Your Goals:** Inspectors are interested in understanding your dedication to the Culinary Heritage values and your vision for the future.
- **Highlight Innovations:** If you're balancing tradition with innovative ideas, share how you're achieving this without compromising authenticity.

9. Follow-Up Preparation

- **Be Open to Feedback:** The assessment may come with constructive feedback. Prepare to take notes and consider how you might integrate suggestions.
- **Plan for Ongoing Improvement:** Think about how you will continue to uphold and strengthen your commitment to the Culinary Heritage criteria after certification.

Final Reminders

- **Showcase your passion** for your region's culinary heritage.
- **Emphasise authenticity** in everything you present.
- **Be open and transparent** in discussing your practices.

We're excited to see how you bring your culinary traditions to life and look forward to a successful assessment!

For just €150 plus VAT, receive a thorough individual assessment by our industry-leading Certification Inspectors with valuable and actionable feedback.

- ✓ Includes 2 Years of Culinary Heritage Certification upon passing the standard.
- ✓ Only a one-time fee of €65 plus VAT for the official enamel sign - your mark of recognition and quality.

Join a trusted network of culinary excellence and elevate your restaurant with confidence.

Start Your Certification Today!