



Culinary Heritage Certification Standards and Member Responsibilities

As a Certified Member of the Culinary Heritage Network, you play a vital role in preserving and promoting regional culinary traditions. This guide provides a clear overview of the standards, responsibilities and costs involved in maintaining your certification. These requirements apply to all certified businesses, from restaurants and cafes to primary producers and wholesalers.

Eligible Business Sectors for Culinary Heritage Certification

The Culinary Heritage Certification is open to a variety of business types that contribute to and showcase local food heritage. The following sectors are eligible for certification:

1. **Primary Producers:** Agricultural, horticultural and fisheries producers who ensure that raw materials originate from the designated geographical area, preserving the authenticity of local culinary heritage.
2. **Food and Beverage Producers and Processors:** Businesses that produce or process food and beverages using local ingredients. A significant portion of the raw materials, and the majority of the product's value, must come from the local area, with a clear connection to regional culinary traditions.
3. **Restaurants, Cafés, Hotels and Caterers:** Dining establishments and hospitality providers that source a substantial portion of ingredients locally, creating dishes that embody local culinary specialties. At least one item associated with the Culinary Heritage Trademark should always be available for order.
4. **Wholesalers, Retailers and Food Markets:** Entities that promote small local producers by selling products that represent culinary traditions or specialties, clearly identifying these products with the Culinary Heritage Trademark at the point of sale.

1. Commitment to Local and Sustainable Sourcing

- **Local Ingredients:** Source the majority of raw materials locally to ensure that your products or menu items reflect the region's culinary heritage.
- **Sustainability Practices:** Implement environmentally friendly practices, such as reducing food miles, supporting local suppliers, and minimising waste.
- **Transparency:** Be open and honest with customers about the origins of your ingredients to foster trust and authenticity.

2. High Standards of Quality and Authenticity

- **Quality Assurance:** Maintain high quality standards across your products and services, showcasing the best of the region's culinary offerings.
- **Authenticity:** Use traditional methods, recipes, or ingredients that celebrate the unique culinary heritage of your region.
- **Consistency:** Provide a reliable, high-quality experience that upholds the values of Culinary Heritage in every product or service.



3. Support for Community and Cultural Heritage

- **Community Engagement:** Participate in local initiatives, events, or partnerships that support regional traditions and food culture.
- **Education and Storytelling:** Share the history, culture, and unique qualities of your offerings with customers to deepen their understanding and appreciation.
- **Promoting Heritage:** Act as an ambassador for your region's culinary heritage, helping to preserve and promote local traditions through your business.

4. Transparent and Ethical Business Operations

- **Ethical Practices:** Operate transparently and ethically, ensuring fair practices in sourcing, production, and customer interactions.
- **Compliance:** Adhere to all local regulations, as well as Culinary Heritage certification standards. Regular reviews ensure ongoing compliance with these requirements.
- **Trademark Usage:** Use the Culinary Heritage Trademark in your marketing and displays, following the guidelines provided to maintain brand integrity.

5. Active Use of the Culinary Heritage Trademark

- **Visibility:** Display the Culinary Heritage Enamel Sign prominently at your venue, and use the Culinary Heritage Trademark in your marketing materials, menus, or packaging.
- **Promotional Standards:** Ensure accurate use of the Trademark to represent your commitment to quality and heritage.
- **Customer Awareness:** Educate customers about the Culinary Heritage certification and its values to enhance their appreciation for your offerings.

Fees and Costs

Initial Certification Fee:

- **Under a License Holder:** €50 (exclusive of VAT) – Covers the first two years of certification, including evaluation, training, and support from the Culinary Heritage network. This fee is applicable when the certification is organised within a region with an established License Holder.
- **Individual Certification (No License Holder):** €150 (exclusive of VAT) – Covers the first two years of certification for businesses located in areas without an established License Holder. This fee includes a comprehensive evaluation performed by a Culinary Heritage Inspector, as well as tailored feedback and access to network support.

Annual Membership Fee (After Initial Period):

€50 (exclusive of VAT) – Payable annually after the initial two-year certification period. This fee covers ongoing certification, use of the Culinary Heritage Trademark, and access to network support and promotional resources.

Enamel Sign Cost:

€65 (exclusive of VAT) – One-time purchase for the official Culinary Heritage Enamel Sign, which must be displayed at your venue to signify your certification.



These fees support the Culinary Heritage Network's ongoing management, promotion, and resource development, helping certified members like you gain visibility, maintain high standards and attract customers who value authenticity and quality.

Additional Benefits and Responsibilities as a Certified Member

Certified Members benefit from a range of resources, support, and community connections:

- **Training and Support:** Participate in training sessions or workshops and possibility to join on study trips provided by your regional License Holder or Culinary Heritage to strengthen your business practices.
- **Networking Opportunities:** Connect with other Certified Members to exchange ideas, share best practices, and collaborate on regional events.
- **Annual Review and Re-Certification:** Expect an annual review conducted by your regional License Holder to ensure continued compliance. After the initial two-year certification, an annual reassessment is required to maintain certification.

Summary of Certified Member Standards

1. **Source Locally and Sustainably**
2. **Uphold High Quality and Authenticity Standards**
3. **Engage with the Community and Promote Cultural Heritage**
4. **Operate Transparently and Ethically**
5. **Use the Culinary Heritage Trademark Properly**
6. **Fulfil Membership Fees and Certification Costs**

By meeting these standards and fulfilling the financial commitments, you contribute to preserving and promoting local culinary traditions, strengthening your region's appeal as a culinary destination, and building trust with customers who value quality and authenticity.

Thank you for your dedication to the Culinary Heritage network and your commitment to celebrating your region's unique food culture. Together, we are making a lasting impact on local food heritage, sustainability and regional pride.