



## Culinary Heritage Awards Regulations

### Overview

The Culinary Heritage Awards recognise the excellence of certified members within the Culinary Heritage network. These awards are now directly tied to the rigorous certification assessments conducted throughout the year, ensuring that only the best of the best are honoured. The awards celebrate those members who have demonstrated outstanding commitment to preserving local culinary traditions, sustainability, and quality in their offerings.

### Award Categories

The awards are distributed across several categories, reflecting the diversity within the network:

#### Best Traditional Restaurant

This category honors restaurants that exemplify the very essence of culinary heritage by offering authentic, traditional dishes that have been passed down through generations. These restaurants are recognised for their dedication to preserving the unique flavours, cooking methods, and cultural significance of their regional cuisine.

**Criteria for Selection:** The Best Traditional Restaurant award goes to establishments that not only maintain high standards of quality and authenticity but also create a dining experience that immerses guests in the culinary traditions of the region. The restaurant should be a beacon of local culture, showcasing traditional recipes, ingredients, and preparation techniques.

#### Best Traditional Chef

The Best Traditional Chef award celebrates individual excellence in culinary craftsmanship. This category is for chefs who are masters of traditional cooking methods and who passionately preserve and innovate within their culinary heritage.

**Criteria for Selection:** This award recognises chefs who demonstrate exceptional skill in preparing traditional dishes, maintain a deep understanding of their region's culinary history, and contribute to the preservation and evolution of local cuisine. The chef's role in mentoring others and promoting culinary traditions is also a key factor.

#### Best Local Producer

The Best Local Producer category celebrates the exceptional artisans and producers within the Culinary Heritage network who are dedicated to preserving and promoting the authentic flavours of their region. This category is divided into several subcategories, each recognising excellence in a specific type of produce:

**Best Dairy Producer:** Honouring the finest producers of dairy products, including cheese, butter, yogurt, and milk. This award recognises the commitment to traditional methods and the highest standards of quality in dairy production.

**Best Beverage Producer:** Celebrating the top producers of beverages, whether they specialise in crafting fine wines, spirits, beers or non-alcoholic drinks. This award highlights innovation and excellence in beverage production that reflects the heritage of the region.

**Best Fruit & Vegetable Producer:** Acknowledging the dedication and skill of those who grow and harvest the freshest and most flavourful fruits and vegetables. This award is for producers who prioritise sustainability and the use of traditional farming techniques.



# Culinary Heritage

Culinary Traditions & Local Food Production

Revised January 2025

**Best Meat & Seafood Producer:** Honors those who deliver the finest quality in meat, poultry and seafood products. This award recognises producers who are deeply committed to sustainable practices and who maintain the highest standards of animal welfare. These producers play a crucial role in preserving the culinary heritage of their region by offering products that reflect the authentic flavours and traditions of local cuisine.

**Best Baked Goods & Confectionery Producer:** Celebrating the finest producers of baked goods, sweets, and confections. This award is for those who continue the time-honoured traditions of baking and confectionery, delivering products that are both delicious and authentic.

## Best Farm Shop & Food Market

This category recognises the best farm shops and food markets that serve as vital links between local producers and the community. These establishments play a crucial role in making high-quality, locally-sourced products accessible to consumers while promoting regional culinary traditions.

**Best Farm Shop:** Awarded to farm shops that excel in offering a diverse range of locally-produced goods, from fresh produce to artisanal products. This award highlights shops that are committed to sustainability and supporting local farmers and producers.

**Best Food Market:** Recognising food markets that bring together the best local producers under one roof, creating vibrant spaces where the community can access fresh, high-quality products. This award celebrates markets that foster a strong connection between consumers and the region's culinary heritage.

## Sustainability Champion

The Sustainability Champion award acknowledges businesses that go above and beyond in their commitment to environmental stewardship and sustainable practices within the culinary industry.

**Criteria for Selection:** This award is for members who have integrated sustainable practices into their operations, from sourcing local and organic ingredients to minimising waste and conserving resources. The winner of this award serves as a role model in sustainability, demonstrating that it is possible to deliver high-quality, authentic culinary experiences while caring for the environment.

## Innovation in Culinary Heritage

This category celebrates those who push the boundaries of traditional culinary practices while still honouring the core principles of culinary heritage. It recognises innovation in techniques, presentation, or the reinterpretation of traditional dishes.

**Criteria for Selection:** The Innovation in Culinary Heritage award is given to members who have successfully fused tradition with innovation, creating new culinary experiences that remain rooted in the region's heritage. This could include creative approaches to traditional recipes, the introduction of new culinary concepts, or the use of modern techniques to enhance traditional dishes.

## Best Newcomer

The Best Newcomer award is designed to recognise businesses that have recently joined the Culinary Heritage network and have quickly distinguished themselves through their commitment to excellence and the preservation of culinary traditions.

**Criteria for Selection:** This award is for new members who have made a significant impact within a short period, showcasing exceptional dedication to the values of Culinary Heritage. Whether through innovative approaches to traditional cuisine or exemplary business practices, these newcomers set a high standard for future members.



# Culinary Heritage

Culinary Traditions & Local Food Production

Revised January 2025

## Eligibility and Criteria

**Certified Members Only:** To be eligible for the Culinary Heritage Awards, the business must be a certified member of the Culinary Heritage network.

**Assessment-Based Selection:** Awards are based on the scores received during the certification process. Businesses with the highest scores in their category across the network are considered for the awards.

**Annual Review:** The awards are reviewed annually, with winners selected based on their performance over the past year.

## Award Ceremony

The awards will be presented at the Annual Culinary Heritage Meeting, a prestigious event that brings together all members of the network. The winners will be invited to this event, and the costs for attending (travel, accommodation, etc.) will be covered by the respective license holders if they decide to bring their awarded members.

## Recognition and Benefits

**Prestige:** Winning a Culinary Heritage Award brings significant prestige, both locally and internationally.

**Marketing and Promotion:** Award winners will be featured prominently on the Culinary Heritage website and social media channels, gaining exposure to a global audience.

**Networking Opportunities:** Winners will have the chance to connect with other leading figures in the culinary world at the Annual Meeting.

**Certificate and Seal:** Each winner will receive a certificate and the right to display the Culinary Heritage Award seal on their premises and products.

## Award Process

**Initial Certification:** Businesses undergo the Culinary Heritage Certification process, where they are evaluated across various criteria.

**Scoring:** Each business receives a score based on the certification assessments. This score reflects their commitment to quality, tradition, sustainability, and innovation.

**Shortlisting:** The top-scoring businesses in each category are shortlisted for the awards.

**Final Selection:** The Culinary Heritage Awards committee reviews the shortlisted candidates and selects the winners for each category.

**Award Ceremony:** Winners are invited to the Annual Culinary Heritage Meeting, where the awards are presented.

## How to Participate

Certified members are automatically considered for the awards based on their certification scores. There is no separate application process, but businesses are encouraged to strive for excellence throughout the year to maximise their chances of being recognised.

## Conclusion

The Culinary Heritage Awards provide an exciting opportunity for certified members to be recognised for their excellence. These awards not only celebrate the best in the network but also inspire others to elevate their standards, contributing to the ongoing preservation and promotion of culinary heritage worldwide.