



Culinary Heritage Network Regulations and Certified Membership Criteria

1. Introduction

The Culinary Heritage Network is dedicated to preserving and promoting local culinary traditions, food heritage, and sustainable food production. Our network connects regions, businesses, and producers committed to maintaining high standards in culinary practices and cultural heritage.

2. Entry into the Culinary Heritage Network

Certification Process: Entry into the Culinary Heritage Network for a new region begins with a comprehensive certification process conducted by Culinary Heritage. This process evaluates key factors such as ingredient quality, culinary techniques, sustainability practices, and the preservation of local traditions.

Initial Certification: Businesses certified during this process receive a certification valid for two calendar years. The certification fee includes the evaluation and certification conducted by Culinary Heritage.

Training: After the initial certification, Culinary Heritage will provide training to representatives from the organisation that will serve as the License Holder for a specified geographical area. These representatives can be regional tourism boards, local governments, or other organisations with a vested interest in preserving culinary heritage. Once trained, these representatives are authorised to license new businesses within their specified area.

3. Certification and Certified Membership

Approval of Certified Members: Certified Membership in the Culinary Heritage Network is granted solely based on the certification process. Businesses that meet the certification standards are eligible to become Certified Members, allowing them to use the Culinary Heritage Trademark.

Ongoing Certification: After the initial two-year certification period, certifications must be reviewed and updated annually by the License Holder in the region. This annual review ensures that the businesses continue to meet the high standards required by the Culinary Heritage Network.

Certificate and Enamel Sign: Each Certified Member will receive a Certificate and an official Culinary Heritage Enamel Sign, which must be prominently displayed at their venue. These items signify their commitment to the standards of the Culinary Heritage Network and help identify them as certified members.

Local Regulations: License Holders may impose additional local regulations if necessary, depending on the size of the network or specific regional needs. These regulations are supplementary to the certification requirements and ensure that the network maintains its high standards.

4. Geographical Area and Role of License Holders

Geographical Area Specification: License Holders are granted authority over a clearly defined geographical area, which may include a region, district, or specific territory. This area is defined in collaboration with Culinary Heritage and is the sole responsibility of the License Holder to manage and oversee within the network.

Responsibilities: License Holders are responsible for implementing the certification process, managing Certified Members, and ensuring adherence to Culinary Heritage standards within their specified geographical area. They also play a key role in promoting the Culinary Heritage Network and supporting the economic and cultural development of their area. The License Holder's organisation should be structured to effectively manage and oversee their commitments to the Culinary Heritage Network. It is strongly recommended that each License Holder appoint a dedicated coordinator to oversee daily operations, ensure compliance with network standards, and serve as the primary point of contact between the License Holder and Culinary Heritage.

Expansion and New Applications: License Holders may also assist in expanding the network by identifying and certifying new businesses within their geographical area. Any expansion beyond the initial geographical boundaries must be approved by Culinary Heritage.



5. Business Sectors Eligible for Membership

Businesses that can be part of the Culinary Heritage Network include:

Primary Producers: Agricultural, horticultural, and fisheries producers who ensure that raw materials originate from the designated geographical area, thereby preserving the authenticity and integrity of the local culinary heritage.

Food and Beverage Producers and Processors: These businesses must ensure that a significant proportion of raw materials and the majority of the product's value come from the local area. The final product must have a distinct connection to the culinary traditions or specialties of the promoted area.

Restaurants, Cafés, Hotels, and Caterers: The bulk of raw materials and the majority of the value of prepared meals or products should be sourced locally. Offerings should embody local culinary traditions or specialties, and it is recommended to mark items connected to the Culinary Heritage Trademark on menus or advertisements to enhance customer awareness.

Wholesalers, Retailers, and Food Markets: These entities play a crucial role in promoting and sustaining small local producers by ensuring that products sourced locally and representing a culinary tradition or specialty are clearly identified with the Culinary Heritage Trademark at the point of sale.

6. Ownership and Usage of the Culinary Heritage Trademark

Trademark Ownership: The Culinary Heritage Trademark is a registered intellectual property under EUIPO (EUTM file no 000778035) and is owned by Culinary Heritage Center. Culinary Heritage has the sole authority to produce the originals of the trademark, which is licensed to Certified Members through the regional License Holders.

Usage: The Trademark may only be used by businesses that have been certified and are in good standing within the network. It may be used for promotional and informational purposes, both digitally and in print, to highlight the business's commitment to local culinary traditions and high standards. It is strongly recommended that Certified Members use the trademark on products and in menus as a marker of regional provenance to showcase their connection to local heritage.

Non-Compliance: If a Certified Member or License Holder fails to comply with the regulations, they may face suspension or termination of their rights to use the Culinary Heritage Trademark. Non-compliance may result in the cancellation of membership and the requirement to cease all use of the Trademark immediately.

The Global Coordinator, in collaboration with the License Holder, is responsible for enforcing compliance and may take action against any entity that fails to adhere to the network's standards.

7. Monitoring, Renewal, and Compliance

Annual Review: Certified Memberships and certifications are reviewed annually by the License Holder. Certified Members must maintain the standards required by the certification to continue using the Culinary Heritage Trademark.

Reassessment: After the initial two-year certification period, the License Holder is responsible for conducting annual reassessments to ensure continued compliance with the Culinary Heritage standards.

Non-Compliance Consequences: Certified Members or License Holders that do not meet the required standards during reassessment may lose their certification and be excluded from the network.

8. Role of the Global Coordinator

Global Oversight: The Global Coordinator of Culinary Heritage is responsible for maintaining the integrity and consistency of the network across all regions. This includes overseeing the certification processes, supporting License Holders, and ensuring that the Culinary Heritage Trademark is used appropriately.

On-Duty Role: When the Global Coordinator is present in a region, they work closely with the local License Holder to ensure that all processes are conducted according to the highest standards. The Global Coordinator may also participate in assessments, provide additional training, and facilitate communication between the region and the broader network. When a License Holder region requests the Global Coordinator's services with on-site presence, the costs associated with the Global Coordinator's duties, including travel and accommodation and all on-site costs are covered by the License Holder.

Support and Compliance: The Global Coordinator provides ongoing support to License Holders and Certified Members, ensuring that the network's high standards are upheld. The Coordinator also has the authority to address non-compliance issues and enforce network regulations.



9. Benefits of Participation

For License Holders

Network Leadership: License Holders gain the authority to manage and expand the Culinary Heritage Network within their specified geographical area, including the ability to license new businesses.

Economic Impact: By fostering high standards and promoting local culinary traditions, License Holders can significantly boost local economies through increased tourism and enhanced reputation.

Ongoing Support: License Holders receive training and ongoing support from Culinary Heritage, ensuring they are equipped to manage the certification process and uphold network standards.

For Certified Members

Certification Recognition: Certified Members gain the prestigious Culinary Heritage Certification, which serves as a mark of quality and authenticity, attracting customers who value local traditions and high standards.

Marketing Opportunities: Certified Members can leverage the Culinary Heritage Trademark in their marketing efforts, increasing visibility and customer trust.

Community and Economic Benefits: Participation in the network helps businesses connect with other local producers and restaurants, fostering collaboration and contributing to the economic sustainability of the region.

10. Training and Support

Training for License Holders: Culinary Heritage will provide comprehensive training to new License Holders, enabling them to effectively manage the certification and licensing process within their specified geographical area.

Ongoing Support: Culinary Heritage will offer ongoing support to License Holders and Certified Members to ensure the network's high standards are maintained.

11. Annual Meeting

Hosting and Rotation: The Annual Meeting of the Culinary Heritage Network is hosted in different regions each year. The hosting region is selected by the Global Coordinator, ensuring that various regions within the network are showcased over time.

Organising Committee: An organising committee, consisting of representatives from Culinary Heritage, the Global Coordinator, and the hosting License Holder, is formed to plan and execute the Annual Meeting. This committee is responsible for setting the agenda, coordinating logistics, and ensuring that the meeting reflects the goals and values of the Culinary Heritage Network.

Meeting Structure: The Annual Meeting typically spans several days and includes a mix of formal sessions, such as workshops, presentations, and panel discussions, as well as informal networking events. The agenda is designed to cover key topics such as best practices, strategic planning, certification updates, and regional challenges and opportunities. Social activities, including local culinary experiences and cultural tours, are integrated into the program to highlight the host region's unique culinary heritage.

Participation: All License Holders and other important stakeholders are encouraged to attend the Annual Meeting. Attendance is highly recommended as it provides an invaluable opportunity for networking, professional development, and contributing to the future direction of the network.

Costs and Sponsorship: The hosting region is responsible for covering the costs associated with the venue, catering, and study visits during the Annual Meeting for up to two representatives from each participating region.

Additional costs, including travel and accommodation for the participants, are typically borne by the attendees themselves. However, Culinary Heritage may seek additional sponsorship or funding to support the event.

12. Fees

Certification Fees

The fee for the initial certification process conducted by Culinary Heritage includes a two-year certification period (Annual Membership Fee) and is valid for the first 25 certified members in a new region. After this period, additional fees may apply for further certifications, and annual fees may be required for ongoing certification and participation in the network. The current certification fee is displayed on the official Culinary Heritage homepage and may vary depending on the region.



Trademark Usage Fees

Enamel Sign: Certified Members are required to purchase the official Culinary Heritage Enamel Sign at a one-time cost of 65€ plus VAT. This sign must be prominently displayed at their venue.

Annual Membership Fee: Each Certified Member also pays an annual fee of 50€ plus VAT to maintain their certification and continue using the Culinary Heritage Trademark. These fees support the ongoing management and promotion of the Culinary Heritage Network.

License Holder Fees

License Holders are responsible for any fees associated with the management of their geographical area, including training, support, and expansion activities. License Holders may also charge fees to Certified Members within their region to cover these costs. Fees may vary based on the size and needs of the region.

13. Network Integration

Web Presence and Social Media: License Holders are encouraged to provide information to the Culinary Heritage webpage and associated social media platforms. These platforms serve as tools for sharing information and promoting certified businesses.

14. Governance

Regulation Governance: These regulations are governed and overseen by Culinary Heritage, ensuring consistency and adherence to the network's high standards. Any changes or amendments to the regulations must be approved by Culinary Heritage.

Regional Compliance: License Holders are responsible for ensuring that all Certified Members within their geographical area comply with these regulations. The Global Coordinator will oversee and support this compliance on a broader level.

15. Conclusion

The Culinary Heritage Network is committed to upholding the highest standards of culinary excellence and cultural heritage preservation. Through rigorous certification, comprehensive training, and ongoing support, we ensure that our network represents the best in local food production and culinary traditions.
