



Culinary Heritage Awards

About

For a long time, certifications for responsible practices and awards for superior taste have remained distinct – one honors social and environmental responsibility, while the other celebrates craftsmanship and flavor. The Culinary Heritage Awards recognizes that truly good food and respect for culinary traditions – the kind of elements that brings people together and builds strong, sustainable communities – contains all of these ingredients. That's why Culinary Heritage Awards have entries from all over the world submitted each year!

Each year, the Culinary Heritage network organizes an epic and globally recognized Culinary Heritage Awards event for the public and the trade to meet, celebrate, taste and buy products from the Culinary Heritage Award winners: the exceptional food producers, chefs and restaurants that top the charts in a Blind Tasting *and* meet the standards of the Culinary Heritage Awards.

We invite you to explore our standards, make a submission to your local Culinary Heritage secretariat and of course discover the winners. Join us in recognizing the contributions of Culinary Heritage food producers and chefs in the creation of a tasty, authentic and responsible food system that honors our culinary traditions.

Winners

The competition is fierce for getting a Culinary Heritage Award. In each category, up to three food businesses from each country receive the honor each year. These national winners are selected among the winners that have been awarded by each local License Holder secretariat. The secretariats arranges the event the year before to select the best representatives in their respective geographical area when it comes to culinary traditions and local production.

Among these national Culinary Heritage Awards winners we select the three best on each continent to get the highest recognition of standards - to be selected as a Culinary Heritage Ambassador for the year! Look for the glossy blue Culinary Heritage Award seal - together with the Culinary Heritage symbol - on the shelves of the grocery store or visit some of the amazing restaurants that have earned the Culinary Heritage Award or Ambassador title.

Rules

1. The entrant must be a registered member of Culinary Heritage network and officially recognized at www.culinaryheritage.net.
2. Up to 3 entries are allowed per producer/HoReCa as a subtotal of all categories.
3. Entrants must wait one year to re-enter a Culinary Heritage Award winning product.*
4. There is no entry fee for submission to main event. Each local secretariat may however charge a fee to cover storage, sorting and transport to the tasting venue and for hosting the local event.**
5. The proposed local entry fees are non-refundable due to the high volume of entries.
6. Shipping and product costs for entries to be covered by entrant.
7. Products must be made in a licensed kitchen, or as required by national and local regulations, and be ready for sale.
8. If produced by a outsourced packer, a cannery or processor the product must be made:
 - a. from the entrant's own recipe
 - b. with strict sourcing guidelines set by the entrant
 - c. with regular quality control measures set in place
9. Ingredients that are part of an entry which fall into one of our other Culinary Heritage Awards categories (e.g., honey or olive oil in a snack entry) should meet the sustainability standards of those categories.
10. Entrants who score well in the Blind Tasting will be asked to provide more information on historic prevalence, sourcing, their sustainability and social responsibility practices to verify they meet the Culinary Heritage Awards standards details listed in the Entry Form. Entrants will be disqualified if they do not meet the standards or any statements made are found to be false.

*To pave the way for new products, producers and restaurants there will be a one-year wait period on re-entering a Culinary Heritage Award winning product.

**Contact your Culinary Heritage License Holder to check local regulations, dates and costs.



Culinary Heritage Award Categories

The annual Culinary Heritage Awards will honor food and drink from following different production categories: **beer, bread, charcuterie, cheese, chocolate, cider, coffee, confections, elixirs, fish, grains, herbs, honey, oils, pantry, pickles, preserves, snacks, spirits** and **wine** plus of course the prestigious title's **Traditional Chef, Traditional Restaurant** and **Traditional Recipe** that are reserved for HoReCa businesses. For the types of foods eligible from each category as they are divided up in subcategories - please view the standards for each category.

Products For Participation

During receipt of the products from the producer, they must be in a condition appropriate for tasting, and their distinctive information must be written out correctly and clearly on the label. The judging committee reserves the right of conducting physical and chemical tests in cooperation with recognized laboratories, in order to ascertain that the products are technically sound and that they will have the same high quality when they reach the consumer. In the competition can every types of packaged food participate.

Evaluation

The blind method is used for tasting the products, without packaging and without any type of distinctive feature visible so all products are treated fairly. Each product is given a code number to ensure their reliable tracking. The products are prepared, heated or cooked according to the producer's instructions and they are presented as they would be served. Each judge carries out an organoleptic analysis of the products he/she is tasting, and records a numerical rating on the evaluation sheet, which represents the general sense of enjoyment (which weighs the most in the final rating) as well as other criteria, such as appearance, odor, texture, flavor and mouth-feel.

The Judges

The products are tasted by a large panel of judges, members of Chef's Associations and other recognized experts for example. You can see the full list of names at respective local event.

In order to achieve the highest possible level of objectivity during the tastings:

- no interaction is allowed between committee members
- the products are presented according to the "blind" method, i.e. without any indication of origin, without packaging and without revealing the name of the owner of the brand name
- the panels comprise a large number of judges
- the intensity of the gustatory enjoyment is evaluated together with the quality of the ingredients of the products
- the decisions made by the judging committee are final and binding, and participants cannot make requests towards them
- the rating of the other samples will not be announced
- participants are prohibited from communicating with members of the judging committee

Submitting Your Product

The entry process is designed to be as simple as possible. You'll fill out an online entry form as a Culinary Heritage member and deliver a sample of your entry for judging to your local Culinary Heritage secretariat. High scorers at the tasting will be contacted for a vetting interview to verify the ingredient sourcing and production methods of their entry.

To begin, use the short online entry form. This form will be accessible through a button on the home page. The entry form requires basic company information and a self-certification to the responsible production criteria outlined on each form. Please add info@culinaryheritage.net to your email inbox so that you receive all further updates about your entry status.

Culinary Heritage Awards Expertise

The Culinary Heritage Awards rely on the expertise of the food community to create the tasting, determine judges and set standards for each of the categories. Read on about each category to learn how we have conformed the different categories, as well as what the standards are. These standards are global minimum requirements and each License Holder secretariat can implement stricter rules that have been approved by the Culinary Heritage Foundation.