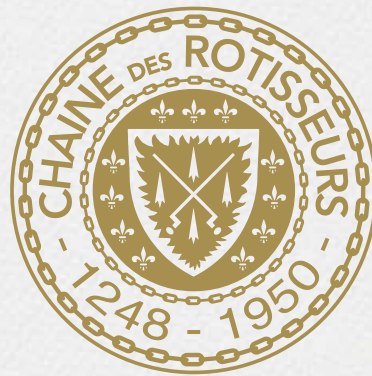


ENGLISH VERSION



La Chaîne des Rôtisseurs

Association Mondiale de la Gastronomie

A global community whose
focus is brotherhood, friendship,
camaraderie and sharing a passion
for the culinary arts



La Chaîne des Rôtisseurs

Association Mondiale de la Gastronomie

The Chaîne des Rôtisseurs invites all lovers of gastronomy, good food and fine wines to share its values of excellence and brotherhood, uniting us in the continuation of great culinary traditions.





Mot du Président

*Ladies and Gentlemen,
Dear Friends and Confrères,*

The Chaîne des Rôtisseurs invites all lovers of gastronomy, good food and fine wines to share its values of excellence and brotherhood, uniting us in the continuation of great culinary traditions.

The distinctive character of this association brings together enthusiasts and professionals from all over the world in the appreciation of fine cuisine. Hoteliers, restaurateurs, executive chefs, sommeliers or individuals passionate about the culinary arts make up our membership.

The Jeunes Chefs Rôtisseurs and Jeunes Sommeliers international competitions were set up to encourage and develop the skills and 'know-how' of young chefs and sommeliers worldwide.

This 'succession planning' is an important goal of the Chaîne des Rôtisseurs thereby nurturing new talent.

With over 25,000 members, the Chaîne des Rôtisseurs has a presence in more than 80 countries bringing together enthusiasts who share the same values for quality, fine dining, the encouragement of the culinary arts and the pleasures of the table.

We invite you to join us and be welcomed as part of our international community.

Yam Atallah
President

The Chaîne des Rôtisseurs today

History

1248

Louis IX, the French King later canonized as Saint Louis, ordered the establishment of several professional guilds including that of the **“Ayeurs” or goose roasters**. The purpose of this guild was to improve the technical knowledge of its members: apprentices, tradesmen and masters.

1509

During the reign of Louis XII, the guild's knowledge was extended to include the preparation of other meats and poultry, including game, and it **took the name “Rôtisseurs”**.

1610

Creation of the Coat of Arms: It featured two crossed spits and four larding utensils in the centre, surrounded by the flames of the hearth. In today's version, this historic blazon is encircled by fleurs-de-lys and two chains with the new name of the association in between. The inner chain represents the professional members, while the outer chain symbolizes the nonprofessional members.

1793

For more than four centuries the Confrérie des Rôtisseurs cultivated and developed the culinary arts. It met all the requirements of professionalism demanded by the **“Royal Table”**, until 1793 when the guild system was dissolved during the French Revolution.

1950

Dr. Auguste Bécart, the well-known journalists **Jean Valby and Curnonsky** (elected ‘Prince of Gastronomes’) and **Chefs Louis Giraudon and Marcel Dorin** revived the association founding the **“Confrérie de la Chaîne des Rôtisseurs”**.

1963

The Ordre Mondial des Gourmets Dégustateurs (OMGD) is a specific section of the Chaîne des Rôtisseurs specializing in and concentrating on wines, spirits, liqueurs and crafted beverages. It was founded on September 2, 1963, in Paris and is an integral part of the Chaîne des Rôtisseurs. Its goal is to promote the enjoyment, appreciation and knowledge of fine wines, quality spirits, beers and mineral waters from around the world.

2008

The Chaîne des Rôtisseurs decided to take yet another active and positive role in the world of food by enlarging its area of activity beyond restaurants and hotels to that of ‘Caring and Sharing’. On January 2, 2008, the Chaîne des Rôtisseurs officially registered a charity – the **Association Caritative de la Chaîne des Rôtisseurs** – at the Paris Préfecture of Police. This made possible the launch of programmes in the field of social development aimed at nourishing and improving the living conditions of those in need, especially children.

Today

La Chaîne des Rôtisseurs – International Association of Gastronomy is a truly international society constantly developing and expanding. Represented in all **five continents**, the Association is dedicated to preserving the traditions and practices of the old guild in a completely contemporary and international context.



The Chaîne
des Rôtisseurs today

Worldwide Presence



*With a presence in more than
80 countries on 5 continents, the Chaîne
des Rôtisseurs has nearly 25,000
professional and non-professional
members*

—
Nearly
18,000
non-professional
members
who are passionate
about culinary arts
and fine wine

—
Nearly
7,000
prestigious
professionals
encompassing all
disciplines of culinary
arts

—
Nearly
180
private clubs

—
General Managers
of some
3,000
high-end
establishments
on 5 continents

—
Head chefs, young chefs
of the future and
sommeliers in more than
2,200
restaurants
around the world
including famous names
in the culinary world
(2 and 3 stars Michelin,
master craftsmen,
Meilleurs Ouvriers
de France)

—
More than
200
international
conferences,
facilities
& service companies
and catering services
specialists

—
More than
200
prestigious
universities,
hotel and
cookery schools

—
More than
250
vineyards
in some of the most
beautiful winemaking
regions and wine
wholesalers

—
Nearly
90
cruise lines
and airline
companies

Values

I shall always honour the art of cuisine and the culture of the table and I shall always fulfil my obligations of fraternity and of respect for my fellow members

Through such support and activities, the Chaîne des Rôtisseurs maintains its heritage, philosophy and charity work. The values of the Chaîne are many and demonstrate a commitment to:



1. Preserve the camaraderie and pleasure of the table.



2. Promote excellence in all areas of hospitality.



3. Encourage the development of young chefs and young sommeliers worldwide.



4. Hold national and international competitions to showcase upcoming talent.



5. Be one of the key players in the transmission of knowledge.



6. Provide international food support and aid to those in need.



6. Develop training in the Hospitality and Food & Beverage industries.



The Chaîne des Rôtisseurs today

Organization

All members are welcome at international, national and local events. These are exceptional occasions to come together, interact, network and create new bonds of friendship.

The Chaîne des Rôtisseurs was created under the 1901 French law regarding Associations with an International Headquarters based in Paris. At its head is a President with a Secretary General and a Board of Directors. The day to day running is organized by National, Provincial and Local Bailliages.

A National Bailliage is managed by its Bailli Délégué (National President), assisted by a Council. Members are inducted into the Chaîne at 'Grand Chapitre' gala events: three-day social and educational events that culminate in the induction of new members. Members wear ribbons at such events which denote their level of membership, whether Professional or Non-professional. These designations are standard in all Bailliages worldwide.





The Chaîne
des Rôtisseurs today

Ordre Mondial des Gourmets Dégustateurs

For members with a particular interest in wines, spirits, liqueurs and crafted beverages, the Chaîne des Rôtisseurs offers the option of joining the Ordre Mondial des Gourmets Dégustateurs (OMGD).

Founded in Paris in 1963 this part of the Chaîne des Rôtisseurs is enjoying growing success.

Its aim is to promote the enjoyment, appreciation and knowledge of wines, spirits and beers from around the world, through dinners, tastings and competitions.

Benefits

- 1.** Prestigious international organization enjoying recognition in the culinary world.
- 2.** Unique combination of Professionals and Non-professionals.
- 3.** Access to global network of friends and colleagues with high level of camaraderie.
- 4.** Special welcome at Professional member restaurants and hotels.
- 5.** Participate in unique gourmet events worldwide throughout the year.
- 6.** Chapitre events with organized cultural visits, excursions and private guided tours.
- 7.** Meet renowned chefs and vintners who are Chaîne members.
- 8.** Contribute your expertise and knowledge to the organization of the Chaîne.
- 9.** Join the Ordre Mondial des Gourmets Dégustateurs (OMGD) to promote the enjoyment, education and understanding of fine wines and crafted beverages.
- 10.** Participate in and contribute to the humanitarian activities and programmes of the ACCR, the Chaîne's charity.

Why become a member?

Personal invitation

Membership of the Chaîne des Rôtisseurs is by personal invitation. Belonging to a truly international community brings a wealth of opportunities for members to participate in exciting events worldwide.

Network

The benefits of an extensive international network and presence mean that members are welcome at any member establishment dinner anywhere in the world.

Events

These events, organized by national or local Bailliages, bring together people with a mutual interest in and passion for good food, conviviality and fellowship.

Worldwide

Chaîne membership is recognized internationally and is transferable worldwide.

Benefits for professionals

The cornerstone of the fellowship is the Professional member. This interaction between the Professional and Non-professional is what distinguishes the Chaîne des Rôtisseurs from other organizations.

1. Provides a worldwide forum in which professional excellence is recognized.
2. Partnership in raising standards for service and food higher and higher.
3. Sharing creativity and innovation by pushing beyond what has been.
4. Personal and professional growth through association with experts in their field.
5. Opportunities for host venues to showcase their exceptional culinary and service skills.
6. Priceless marketing opportunities for member establishments.
7. Competitions for young professionals – Chefs and Sommeliers.

Chaîne des Rôtisseurs, Association Mondiale de la Gastronomie

The Professional Plaque

To signify Professional membership in the Chaîne des Rôtisseurs and to provide immediate recognition of an establishment of exceptional quality and excellence, selected Professional members display our prestigious brass plaque. It serves to distinguish the Chaîne as a leading international gastronomic society and to respect the values on which our society is based.

Publicity and promotional opportunities

In the Revue Internationale de la Chaîne, the society's annual glossy magazine with a 25,000 copy print run circulated to the worldwide membership.

Visibility on the International website and social networks

Geolocationed map

Job Forum

Professional ranks

In keeping with the traditions of the ancient Guild of Rôtisseurs, our society has established a series of distinctive titles and decorations. The titles bestowed upon incoming Professional members depend upon their current role.



International Competition

Our goal is to encourage the cultural differences in food & wine presentation and preparation using a traditional approach and be a major player in the transmission of knowledge.



International Jeunes Chefs Rôtisseurs Competition

The objective of this competition is to encourage and promote expertise of young chefs in the tradition of the Chaîne des Rôtisseurs.

In a competitive environment with their peers there is the opportunity for the young chefs to showcase their talent and creativity in an international arena. Competitions are held annually at regional, national and international levels in Bailliages around the world.



International Jeunes Sommeliers Competition

A principle of the Chaîne is to promote the enjoyment, knowledge and understanding of fine wines and crafted beverages for the professional and amateur enthusiast. A clear goal is to provide help, encouragement and support for the young professionals who will be the best sommeliers of the future.

The International Jeunes Sommeliers Competition promotes the expertise of the young wine and spirit professional encouraging mastery of wine and spirit knowledge. It also offers to the young sommeliers an opportunity to present their skills and “savoir faire” under highly competitive, intense and gruelling testing conditions. This annual competition is open to candidates selected by the National Bailliages.







Charitable Association

ACCR

To assist the disadvantaged through an educational, social, cultural, humanitarian aid programme especially for children of all nationalities, regardless of race or religion

→ **Ana El Masry Foundation**
Cairo, Egypt

→ **Senzaconfini**
Huànuco, Peru

→ **Évora School of Gastronomy**
Évora, Portugal

→ **Ikusasa School of Cooking**
Durban & Cape Town, South Africa

The 'Association Caritative de la Chaîne des Rôtisseurs' (ACCR), which means 'charity', is the Chaîne des Rôtisseurs non-profit making entity established with the objective of giving help and assistance through its project initiatives and charitable aid programmes worldwide.

Moreover, thanks to its international connections, the Chaîne des Rôtisseurs can create a direct link thereby avoiding any loss in relation to the allocations of the funds: 1 euro donated equals 1 euro distributed.

GIVE A MAN A FISH
AND YOU FEED HIM FOR A DAY;
TEACH A MAN TO FISH
AND YOU FEED HIM FOR LIFE.



La Chaîne websites

The Chaîne des Rôtisseurs has developed a wide online presence in order to provide all members with services and information relating to the Chaîne, for its members and for the world at large.

Explore and find more about the Chaîne des Rôtisseurs on the following websites:

The International website, edited by the Headquarters in Paris, the official source for international information on the Chaîne:

→ chainedesrotisseurs.com

The News Online website, broadcasting in text, photos and videos the events of the Bailliages all around the world:

→ chainedesrotisseurs.com/newsonline

The Competitions website, to keep up to date with the International Competitions of the Jeunes Chefs Rôtisseurs and Jeunes Sommeliers:

→ competitions.chainedesrotisseurs.com

The National Bailliages Websites, one unique website for each of the 80+ National Bailliages in the world, edited in part by the Headquarters, and mostly by each National Bailliage. See the full list here:
→ chainedesrotisseurs.com/national_bailliages_websites

The International Pro Guide, an online interactive map to locate the Professional Members in all parts of the world:

→ chainedesrotisseurs.com/proguide

The Social Wall, a constantly updated compilation of the Headquarters posts on Social Networks, promoting the activities from all Bailliages and Members linked to the Chaîne:

→ main.chainedesrotisseurs.com/social-widget

The Online Boutique, for members only, to acquire the essential items of any proud member of the Chaîne:

→ chainedesrotisseurs.com/boutique

The Job Forum, an online marketplace to create relationships between job seekers and employers among Chaîne members, from all over the world:

→ chainedesrotisseurs.com/jobforum



Chaîne des Rôtisseurs, Association Mondiale de la Gastronomie

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International Jeunes Chefs Competition

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ACCR: Chaîne des Rôtisseurs Charitable Foundation

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