

**MEMBERSHIP NOMINATION**

The Royal Academy of Culinary Arts (RACA) aims to advance the education of people in the UK in the science and art of cookery, food, food provenance and service. This objective is achieved through several activities including:

* The chefs and professional restaurant service apprenticeship programmes.
* The Annual Awards of Excellence.
* The Master of Culinary Arts.
* Adopt a School - the Academy’s charity delivering food culture and cookery education to primary schools.
* The Royal Academy of Culinary Arts sustainability and food security policies.

The Royal Academy of Culinary Arts selection and membership process is based on nominations from our academicians.

* Members of the Royal Academy of Culinary Arts must be a head chef, pastry chef or restaurant manager working in the UK and over the age of 30 years and who have spent a minimum of three years in positions of seniority and responsibility.
* Academicians may privately nominate and propose a potential candidate to the selection and membership committee. This nominated professional will join a prospective member list for review. This list will be maintained and managed by the RACA Office.
* The prospective member list will be reviewed by the selection and membership committee twice annually. If the nomination is accepted, the candidate will be invited in for an interview.
* The decision of the selection and membership committee is final.
* Individual unsolicited enquiries will be directed to the Royal Academy of Culinary Arts website where the membership process is detailed. His or her details will be kept on file and may be invited to certain Adopt a School events.

**Membership Criteria**

* The academician member of RACA making nominations must offer a supporting citation and details of the candidate’s experience outlining the contribution they believe their nominee can make to the academy and the wider industry. The nominator will be required to include two further RACA referees, with their supporting statements.
* The nominating academician member must agree to act as mentor for the potential new member for a period of 24 months; in addition, the mentor will be written to thanking them for their nomination with full outlining details of their duties of mentoring responsibilities.
* It is the responsibility of the mentors and the selection and membership committee to monitor the participation of the newly elected members for his/her initial 24-month period of membership.
* The candidate’s information and citation will be submitted to the selection and membership committee for review. The selection and membership committee will judge whether the candidate will be invited for interview.
* The selection and membership committee will invite the successful candidate for interview. The Committee may also invite the candidate’s mentor for interview.
* At the discretion of the selection and membership committee the candidate becomes a member and is formally notified in writing.
* In certain circumstances, and at the discretion of the chairman and the membership committee, professionals may be invited to join the Royal Academy of Culinary Arts. The selection and membership committee will become the mentor of this invited candidate.
* All successful candidates must agree to contribute to the work of the RACA by signing a charter of engagement and admission. The mentors all agree to ensure that their nominated candidate contributes fully to the work of RACA:

The Royal Academy of Culinary Arts principles of membership

* + Promoting RACA and the benefits of RACA membership.
	+ Promoting the hospitality industry and the culinary arts in gastronomy and service.
	+ Participating the Adopt a School programme.
	+ Supporting and promoting the RACA Apprenticeship programmes for chefs and front of house.
	+ Supporting the RACA Sustainability and Food Security policies.
	+ Participating in RACA initiatives where appropriate, including attending at least two Plenary Meetings per year and, if possible, attending the AGM.
	+ Refraining from any behaviour that will discredit the RACA or bring its name into disrepute.
	+ While under no obligation to purchase their goods or services, consider any reasonable request to receive an Associate Member for discussion.
	+ Paying entry fee and annual subscription via direct debit.
	+ Notifying the RACA office of any change of position, business and/or home address.
* An Entry fee of £200 and annual subs of £200 plus VAT will become payable. These are the personal responsibility of the member and not the employer.

The Selection and Membership Committee includes: John Williams chairman of the selection committee, chairman of the Academy and chairman of the management committee; Brian Turner president of the Academy; William Curley MCA Pastry representative; Didier Garnier, front of house representative; Silvano Giraldin chairman of MCA/AAE service; and chef representatives: Martin Lam, Rowley Leigh, and Adam Byatt.

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**MEMBERSHIP NOMINATION FORM**

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**YOUR NAME:**

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| **PROPOSED MEMBERS DETAILS** |
| **SURNAME\*:** |  | **FORENAMES\*:** |  |
| **NATIONALITY:** |  | **DATE OF BIRTH:** |  |
| **CURRENT PLACE** **OF WORK\*:** |  |
| **POSITION\*:** |  |
| **ADDRESS:** |  |
| **TELEPHONE\*:** |  |  |  |
| **MOBILE\*:** |  | **E-MAIL\*:** |  |
| **WHY DO YOU THINK THIS PERSON WOULD MAKE A GOOD MEMBER OF THE ACADEMY?\*** |  |
| **HAVE YOU WORKED WITH THIS PERSON?\***(If yes, please provide details) |  |
| **PLEASE PROVIDE SUPPORTING REFERENCES FROM TWO OTHER ACADEMICIANS\*** (please refer to portfolio) YOUR *NOMINATION WILL NOT BE CONSIDERED WITHOUT REFERENCES***:** |
| **REFERENCE 1:** |
| **REFERENCE 2:** |
| **Please include the candidate’s employment history over the last five years (at least)**YOUR *NOMINATION WILL NOT BE CONSIDERED WITHOUT THIS INFORMATION* |
| **SIGNED:** |  | **DATE:** |  |

**\*This question requires an answer for us to process your nomination**

**Please complete this page and return, with a curriculum vitae, to:** **info@royalacademyofculinaryarts.org.uk**

**Or Royal Academy of Culinary Arts, 76 Vincent Square, London, SW1P 2PD**