



La Confrérie de la Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie
Association Loi 1901
Siège social : 7, rue d'Aumale – F-75009 PARIS

RÈGLEMENT INTÉRIEUR

FEBRUARY 11, 2012

Note:

Except where expressly stated otherwise, for the purpose of this Règlement Intérieur:

- “La Chaîne” is used as an abbreviation of “La Confrérie de la Chaîne des Rôtisseurs”
- “members” refers to all grades of membership
- the masculine shall include the feminine
- the singular shall include the plural

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PREFACE

La Confrérie de la Chaîne des Rôtisseurs was founded in 1248 by Louis IX, King of France and from that time on it has upheld a noble tradition. As it did in France during the early Middle Ages, following its rebirth in 1950 it continues to this day to carry out a valuable cultural function, though now on an international footing: promoting and preserving the art of fine cuisine and the culture associated with fine dining.

Art and culture, in their rich diversity, are irreplaceable elements of our quality of life. To ensure that these are maintained at the highest standard, there is a need for continual, but consistent, development in both organisation and management so that La Chaîne can successfully meet the growing challenges of international and global situations in the future.

In this regard, La Chaîne trusts to the strength of its tradition; a tradition which should not be set in stone, but remain vital and alive, whilst also offering a guarantee that it remains constantly true to a continually improving standard despite the rapid change all around.

This Règlement Intérieur lays out the procedures for a dynamic organisation and sets down in absolutely binding fashion the offices, responsibilities, rights and obligations for managers and administrators in La Chaîne. It is the definitive rule-book for the entire international Chaîne brotherhood irrespective of the various provisions under the law on societies as it relates to the individual National Bailliages.

Individual National Bailliages can, in rare and exceptional instances, make written application to the Président for justified additions to these rules, depending on their national circumstances and customs, to be solely applicable to that Bailliage. An exception of this kind can only be made once it has been authorised by the President.

La Chaîne is the symbol of a major culture of pleasure and of the friendship of the table, extending across all continents. Culture and humanity, pleasure and friendship know no political boundaries, no differences between people and races, no conflicts of parties and religions. The pledge of the rôtisseur places the art of fine cuisine and fine dining at the centre of his duties, along with friendship and respect for the dignity of others.

The guarantee of an enduring and optimal route forward into the future needs to be secured, whilst acknowledging that the activity of all those involved in management committees is provided in a voluntary capacity. The measure of this commitment must be purely the pleasure and conviction derived from the goals of La Chaîne and the demand for remuneration must never become the motivating factor. This commitment to performance and success is of fundamental importance, but it must be allied to a requirement for true collegiality.

MEMBERSHIP

Article 1. ADMISSION

Unless justified by exceptional circumstances and with the President's approval, all members must be a resident of their country of membership.

1.1 Request for Admission

Each request for admission to La Chaîne must be submitted on a form, the "Demande d'Admission", supplied by the Siège Mondial. This form must be accompanied by a statement of dues and expenses payable as well as a description of what these payments cover.

The minimum age for membership of the Chaîne des Rôtisseurs must correspond to the age of legal majority in the country to which the member belongs, but must never be below 18.

The candidate must complete this form, then sign and date it. The address at which the candidate wishes to receive his mail must be clearly specified. The request must include the names of two sponsors who are members of La Chaîne.

After the Admission form has been completed, it must be submitted by the relevant local Bailli to the Bailli Délégué, accompanied by the payment, in favour of "La Chaîne des Rôtisseurs", of the charges for the first year (see Article 1.1.1 below regarding a partial year).

These charges include the registration fees, dues for the year, the medal, ribbon and diploma which are given following the induction together with the membership card. Plaques are given in trust for the Professional members, according to the rules and procedures outlined in Article 2.4.

1.1.1 Subscriptions for New Members: Partial Year

New members joining on or after 1 September in any year shall be exempt for payment of dues for the remainder of that year and the entire amount of dues prepaid with the filing of the Demande d'Admission shall be applied to dues for the following calendar year.

1.2 Preliminary Notice

The relevant local Bailli, receiving a request for admission, makes sure this request is legible, complete and accompanied by the payment corresponding to the grade in La Chaîne. The Bailli must give a confidential evaluation of the candidate.

It is essential that the request, accompanied by the payment, is transmitted by the relevant local Bailli without unnecessary delay to the Argentier. The Argentier notes on the request the date and amount received, then transmits the request to the Bailli Délégué for his confidential evaluation of the candidate and approval.

In every case, the evaluations given by the sponsors, the relevant local Bailli and the Bailli Délégué will remain strictly confidential.

The Chancellerie Nationale retains a copy of the request in the archives of the Bailliage National. The original is sent to the Siège Mondial in Paris for processing.

1.3 Decision Regarding Admission

The Commission des Admissions et Radiations examines all requests for admission and rules on the follow-up for these requests.

The Commission may, for practical reasons, introduce exemptions which it deems appropriate, to clauses of the present Règlement Intérieur concerning admissions and promotions, whether it concerns Professional or Non-professional members. The Commission must nevertheless inform the Bailliage concerned.

Following approval by the Commission and the payment of dues has been received by the Siège Mondial, a Certificate of Nomination and a membership card is sent by the Siège Mondial to the Bailli Délégué to be given to the person concerned.

Following his nomination, the member receives the insignia of his grade at any Chapitre, which he may be in his own Bailliage or elsewhere and which must be no later than three years from the date the appointment has been approved.

Years of membership counting towards the Commandeur Awards and towards other suchlike targets commence on the date of induction and not on the date of becoming nominated for membership.

Article 2. PROFESSIONAL MEMBERS

One of the principal goals of La Chaîne is to maintain and to encourage the promotion of gastronomy in the world.

2.1 Nominations

The “Demande d’Admission” form shall be completed, dated and signed by the candidate. The candidate must attach documentation as complete as possible on his work place (for example: editorial material; photos; brochures; menus; prices) and provide references on his professional experience.

A candidate for the title “Maître” shall be sponsored by two members with an administrative grade in La Chaîne or with two years of service and who shall approve the request as sponsors, one of which is preferably a professional.

The Bailli approving the application must be of the opinion that the standards of welcome, cuisine, service and beverages at the establishment of the proposed Maître is of a quality consistent with that which might be expected of a Chaîne member establishment.

The application is then processed in accordance with Article 1.2 above.

2.2 Conditions for Admission

A restaurant Professional may only be admitted if his establishment, in whose name the request is registered, possesses a spit or grill commensurate with its size and working on a permanent basis. Each menu must include at least one roasted or grilled dish.

2.3 Conditions of Membership – General

2.3.1 Use of the Chaîne Logo

In the case of a Professional ceasing to belong to La Chaîne, he undertakes to immediately stop using the “Chaîne des Rôtisseurs” logo on menus as well as on all his printed materials and advertising.

Unless authorized by the Confrérie, the use of the “Chaîne des Rôtisseurs” logo to promote a product, whatever it is, is strictly prohibited, under penalty of immediate expulsion. In the case of a former member committing such an act, he may be subject to legal action.

2.3.2 Recognition of an establishment by the Chaîne

The recognition of a Chaîne hotel or restaurant is only maintained through the presence at the establishment as an owner or a staff member of a Maître, ie Maître Rôtisseur, Maître Restaurateur (formerly Maître de Table), Maître Hôtelier or Maître Sommelier. The same rules are valid for the Officier Maître and Grand Officier Maître grades.

Should a Maître leave the establishment this recognition may be continued if in the very near future a member of the Chaîne presently employed is expected to become Maître, or a Chaîne member from another establishment takes over as Maître.

If the Bailli of the local Bailliage is of the opinion that the level of quality no longer meets the standards of welcome, cuisine and service expected of a Chaîne member establishment, he may decide to terminate the use of the Plaque with immediate effect. All mention of the Chaîne must be removed from the establishment's publicity material, stationery, website, signage, etc.

The affected Maître, from whom the Plaque is removed, will automatically become Honoraire. If the Maître refuses to return the Plaque this is a reason for expulsion.

If a Maître is no longer working in a Chaîne establishment, after a period of six months he will automatically become "Honoraire". This is not valid if he continues his career in a Chaîne house as a Maître irrespective whether he manages the kitchen as a Maître Rôtisseur, manages the restaurant as a Maître Restaurateur, manages the hotel as a Maître Hôtelier, manages the wine cellar and service as a Maître Sommelier, or becomes the new owner.

2.4 Plaques

On his induction at a Chapitre, a member with the grade of Maître (or at the express request of a Bailli Délégué a member who is not a Maître but has the position of "Executive Chef") shall receive a Plaque for display at the entrance to his establishment, subject to having met the Plaque distribution criteria: completion of his establishment information in his online member profile via the Chaîne des Rôtisseurs international website.

An additional Plaque may be purchased on application to the Siège Mondial for display elsewhere in his establishment.

If a Chaîne member loses his membership for whatever reason, the Chaîne Plaque must be returned within one week. All mention of the Chaîne must be removed from the establishment's publicity material, stationery, website, signage, etc.

This requirement does not apply if it is expected that a new Maître will be appointed in the near future.

It is the duty and the responsibility of the local Bailli to ensure the Plaque is returned.

2.5 Chaîne Insignia

The wearing of Chaîne insignia is recommended for all events held in the establishment of a professional member.

The entire insignia, that is the medal and chain on a ribbon, may be replaced by a chain and medal without ribbon or a clip-on blazer badge, for convenience during events. This simplified chain or badge shall be given to a member, upon his request, on payment of the price for such item.

2.6 Welcome of Members of La Chaîne

Members of La Chaîne, if they make their presence known, should be served with the greatest attention; it is in the best interest of the Maître as members of La Chaîne are their best promoters.

It is strongly recommended, that on the occasion of a visit to a Chaîne member establishment, a table be set with equipment personalised with the Chaîne des Rôtisseurs logo.

2.7 Menu

The menu of an establishment of a member should offer a sufficient choice of dishes and drinks of a high standard.

2.8 Changes within an establishment

If he is not already a member, the successor of a Professional member is not automatically admitted to the Confrérie. He shall apply for membership in accordance with the Règlement Intérieur.

The same applies when a Professional member takes over another establishment and wishes to remain a Maître. He must meet the Chaîne standards or become Honoraire.

If a Maître moves to a non-Chaîne establishment, all criteria of admission need to be fulfilled. If and when this condition is met, he will become "Maître" without additional ceremony.

2.9 Plurality of Restaurants

The position of a Professional member is valid for only one establishment. If the candidate is the owner or manager of a chain of restaurants, his admission is valid only for the designated restaurant or designated outlet.

In the case of an establishment having several categories of outlets, the position of member is valid only for that outlet designated by La Chaîne. It is strictly forbidden for a member to use the Chaîne des Rôtisseurs logo on the menus or a Chaîne des Rôtisseurs Plaque in other outlets. This Plaque shall be displayed at the entrance to or within the outlet, with the year tag on the Plaque. Likewise, in advertising, only this outlet may be mentioned.

Article 3. PROMOTIONS

In accordance with the International By-laws, promotion to Bailli Délégué is by the appointment of the Conseil d'Administration de la Chaîne. All other promotions within a Bailliage National shall be only with the approval of the Bailli Délégué or his delegate.

A member shall be up to date with his dues to be considered for promotion.

3.1 Professional Member

Unless otherwise provided for in this Règlement Intérieur, a promotion to a higher Professional grade may be considered for a Professional member:

- (i) who has at least three years of uninterrupted membership in La Chaîne as of the date of their induction at the grade they hold

and

- (ii) who has been particularly active within his Bailliage
- or
- (iii) who has devoted himself to furthering the purposes and development of La Chaîne.

There is no time requirement for a promotion to a Management grade.

3.2 Non-Professional Member

Unless otherwise provided for in this Règlement Intérieur, a promotion to a higher Non-Professional grade may be considered for a Non-Professional member:

- (i) who has at least three years of uninterrupted membership in La Chaîne as of the date of their induction at the grade they hold

and

- (ii) who has been particularly active within his Bailliage
- or
- (iii) who has devoted himself to furthering the purposes and development of La Chaîne.

There is no time requirement for a promotion to a Management grade.

Article 4. TRANSFER OF MEMBERSHIP

4.1 Change of local Bailliage within a National Bailliage

A member who, due to a change of residence, needs to transfer to another Bailliage advises, preferably before relocation and as much in advance as possible, his current Local Bailliage (Bailli or Vice-Chancelier Argentier) of the wish to change Bailliages. The member confirms any change in contact details and the date when they will – or have - become effective.

The Bailli or VCA of the current (or former) Bailliage immediately advises the Bailli or VCA of the new relevant Bailliage of this fact and passes on the member's full contact details, membership history, confirmation of the current subscription status and the date from which the transfer is to be effective. Such transfer may not be refused by the new Local Bailliage, except for serious cause, and provided further that such cause is accepted by the Bailli Délégué of the relevant National Bailliage.

A copy of the notification is sent to the National Chancellerie which in turn advises the Siège Mondial in Paris.

[*NB. Where a Provincial administration tier is in place, the appropriate procedure is followed with the eventual result that the National Office and Siège Mondial are informed.]

The new Local Bailliage sends a message of welcome to the member together with details of forthcoming events.

4.2 Change of National Bailliage

Where a member moves from one country to another and there is a National Bailliage established in the new country, the member advises, preferably before relocation and as much in advance as possible, his current (or former) Local Bailliage (Bailli or Vice-Chancelier Argentier) and National Chancellerie* of the wish to change Bailliages. [NB. In the case where there is not an established National Bailliage in the new country – refer to 3. below]

[*NB. Where a Provincial administration tier is in place, the appropriate procedure is followed with the eventual result that the National Office and Siège Mondial are informed.]

The member's current (or former) National Chancellerie immediately advises the member's new National Chancellerie of the transfer and forwards full contact details, membership history, confirmation of the current subscription status and date from which the transfer is to be effective. Such transfer may not be refused by the new National Bailliage, except for serious cause, and provided further that such cause is accepted by the President of the Chaîne.

A copy of the notification is sent by the current National Chancellerie to the Siège Mondial in Paris.

The new National Bailliage sends a message of welcome to the member together with details of forthcoming events and allocates him to a local Bailliage as appropriate.

4.3 Change of country

Where a member moves from one country to another and there is no National Bailliage established in the new country, the member advises, preferably before relocation and as much in advance as possible, his current Local Bailliage (Bailli or Vice-Chancelier Argentier) and current National Chancellerie of the change of country of residence.

[*NB. Where a Provincial administration tier is in place, the appropriate procedure is followed with the eventual result that the National Office and Siège Mondial are informed.]

The member's current National Chancellerie immediately advises the Siège Mondial in Paris.

The member is noted in the International records as a 'Member at Large'.

Article 5. MEMBERSHIP TERMINATION, REINSTATEMENT AND LATE PAYMENT OF FEES

5.1 Reasons for Termination

Membership may be terminated by:

- member resignation
- expulsion decreed for non-payment of annual dues within the applicable time
- for non-compliance with the International By-laws or the Règlement Intérieur
- a member being declared legally incapacitated

5.2 Procedures for Removal

The International Admissions and Expulsions Committee is nominated and empowered by the Conseil d'Administration de la Chaîne to manage issues of removal from membership in all cases other than non-payment of dues.

The International Admissions and Expulsions Committee shall be chaired by the President of the Chaîne and in case of a tie in the voting he shall have the casting vote.

If the member is not a Bailli Délégué or an active or honoraire member of any Conseil (Conseil d'Administration, Conseil Magistral or Conseil d'Honneur), the expulsion decision shall be made by the Admissions and Expulsions Committee based upon a report from the Bailli Délégué of the relevant Bailliage. The decision may nevertheless be taken directly by the Admissions and Expulsions Committee if (i) the relevant Bailli Délégué has not responded favourably (or failed to respond within a reasonable period of time) to a request made to him by a member to expel another member of the Bailliage and if (ii) the request submitted to the Admissions and Expulsions Committee is supported by an active or honoraire member of any Conseil.

If the member whose expulsion is being considered is a Bailli Délégué or an active or honoraire member of any Conseil, the expulsion decision would be made by the Board of Directors upon proposal by the Admissions and Expulsions Committee.

The member whose expulsion is being considered shall be given the opportunity to respond orally or in writing to the complaints made against him/her.

5.3 Consequences of Termination

The loss of membership means the prohibition of using membership entitlements for any reason, under penalty of legal proceedings.

5.4 Reinstatement of a Lapsed Member

A member, whose membership has been terminated as a result of non-payment of dues, may be reinstated at the discretion of the Bailli Délégué subject to the requirements as set forth below:

His Bailliage shall pay to the Chaîne's International Headquarters a reinstatement fee set from time to time by the Conseil d'Administration, plus the cost of a replacement ribbon, if one is required.

The member whose membership is reinstated will maintain their grade, exceptions being:

1. A Bailliage officer will be reinstated with Honoraire status, or
2. A Professional member will be reinstated as an active member if he meets the criteria, failing which he shall be reinstated with the non-active 'Honoraire' status.

The member whose membership is reinstated will retain their accumulated years of service counting towards the Commandeur Awards and towards other related membership targets.

5.5 - Late Payment Fee

Should a member pay his dues after the delinquency date set by the Conseil d'Administration from time to time, his Bailliage shall pay to the Chaîne's International Headquarters a late payment fee as set from time to time by the Conseil d'Administration.

Article 6. INDUCTIONS

Inductions, promotions or the delivery of insignia shall take place during a Grand Chapitre or Chapitre authorised by the President of the Chaîne and never during or at the end of a dîner amical. An exception to this shall be that a ribbon may be presented at any time to an important member with the agreement of the President of the Chaîne.

Note:

- a "Grand Chapitre" is defined as a three day event including an induction ceremony and a black tie dinner.
- a "Chapitre" is defined as an evening event with an induction ceremony and dinner.

6.1 Requirements for the Nominated Member

Each person nominated to be a member of La Chaîne or recommended for promotion must attend a Chapitre within three years of the date of approval of his nomination to officially receive the insignia of his grade.

The member shall be up to date with his dues.

6.2 The Induction Ceremony

The Induction ceremony shall consist of a minimum of fifteen inductions/promotions, although the President may grant a special exemption for a lesser number when he considers that the circumstances justify them.

The Induction ceremony shall either be presided over by the Président, or with the specific authority of the Président de la Chaîne, preferably a member of the Conseil d'Administration or a member of the Conseil Magistral or a member of the Conseil Magistral Honoraire.

Unless authorized by the President, the ribbons of the members of the Conseil Magistral and Conseil d'Administration shall only be presented by the Président.

New members, before receiving the insignia of their grade, shall take the oath of the Rôtisseurs.

6.3 Diploma

Following their induction, the members of La Chaîne who have signed the attendance sheet (Livre d'Or), shall receive their diplomas which shall be issued exclusively by the Siège Mondial, unless a Bailliage National is given specific written approval by the President to do otherwise.

In the case of a change in grade, a new diploma shall be issued following a new induction. The expenses are included in the total costs of fees and expenses for the promotion.

Article 7. TITLES, GRADES AND INSIGNIA

Only the titles, grades and insignia mentioned hereunder will be awarded by the Siège Mondial to members, whichever Bailliage National they may belong to.

7.1 Professional Members

7.1.1 Kitchen

Rôtisseur: The initial Professional grade of La Chaîne. Reserved for a young commis.
Silver medal and chain on orange ribbon with “Rôtisseur” insignia

Chef Rôtisseur: Sous Chef, Chef de partie, Culinary Educator.
Silver medal and chain on orange ribbon edged in red with “Rôtisseur” insignia

Maître Rôtisseur: Owner, Director, Manager, Head Chef, Culinary Programme Director involved in the running of the kitchen at a catering establishment.
Silver medal and chain on orange ribbon with two red stripes and “Rôtisseur” insignia

Officier Maître Rôtisseur: Promotion for a Maître Rôtisseur.
Gold medal and chain on orange ribbon with two red stripes and “Rôtisseur” insignia

Grand Officier Maître Rôtisseur: Special promotion for an Officier Maître Rôtisseur, possible after ten years in La Chaîne, but only with approval of the Président.
Gold medal and chain on orange ribbon with a red stripe in the middle and “Rôtisseur” insignia

7.1.2 Front of House / Restaurant

Professionnel de la Table: a person directly involved in restaurant service.
Silver medal and chain on purple ribbon with “place setting” insignia

Chef de Table: Maitre d’Hôtel, Chef de Rang, Restaurant Service Educator who, if needs be, cooks at the table.
Silver medal and chain on purple ribbon with orange stripe

Sommelier: Sommelier or Chef de Cave, Wine Educator.
Silver medal and chain on purple ribbon with orange stripe and “bottle and glass” insignia

Maître Restaurateur: Owner/manager or director of a restaurant and not himself involved with the running of the kitchen in this establishment, Service Programme Educator.
Silver medal and chain on purple ribbon with orange stripe, edged in light blue, and “Maître Restaurateur” insignia

Maître Hôtelier: Owner/manager or director of a hotel, Senior Hotel School Educator.
Silver medal and chain on purple ribbon with orange stripe, edged in light blue, and “Hôtelier” insignia

Maître Sommelier: Head Sommelier of a restaurant, Senior Wine Educator.
Silver medal and chain on purple ribbon with orange stripe, edged in light blue, and “bottle and glass” insignia

Officier Maître Restaurateur: Promotion for a Maître Restaurateur.

Gold medal and chain on purple ribbon with orange stripe, edged in red, and “Maître Restaurateur” insignia.

Officier Maître Hôtelier: Promotion for a Maître Hôtelier.

Gold medal and chain on purple ribbon with orange stripe, edged in red, and “Hôtelier” insignia

Officier Maître Sommelier: Promotion for a Maître Sommelier.

Gold medal and chain on purple ribbon with orange stripe, edged in red, and “bottle and glass” insignia

Grand Officier Maître Restaurateur: Special promotion for an Officier Maître Restaurateur, possible after ten years in La Chaîne, but only with approval of the Président.

Gold medal and chain on purple ribbon with two red stripes and an orange stripe in the middle and “Maître restaurateur” insignia

Grand Officier Maître Hôtelier: Special promotion for an Officier Maître Hôtelier, possible after ten years in La Chaîne, but only with approval of the Président.

Gold medal and chain on purple ribbon with a wide orange stripe and a red stripe in the middle, edged in red, and “Hôtelier” insignia

Grand Officier Maître Sommelier: Special promotion for an Officier Maître Sommelier, possible after ten years in La Chaîne, but only with approval of the Président.

Gold medal and chain on purple ribbon with a wide orange stripe and a red stripe in the middle, edged in red, and “bottle and glass” insignia

7.1.3 Wine

Professionnel du vin: a person directly involved in viticulture, including an owner, director, manager, of a vineyard and/or a winery, a winemaker, a director of a wine academy or wine educational program, a distributor of wine and crafted beverages, and an owner of an exclusive wine boutique.

Silver medal and chain on purple ribbon with orange stripe, edged in light blue and “grape” insignia

7.1.4 Honorariat

On reaching retirement, a member holding a professional grade becomes “Honoraire”.

This status is signified by the addition of the word “Honoraire” to his professional title and the wearing of the “Honoraire” badge on his ribbon.

7.2 Non-professional Members

Chevalier / Dame de la Chaîne: The initial non-professional grades of La Chaîne.

Silver medal and chain on purple ribbon edged in light blue

Officier: Promotion for a Chevalier or a Dame de la Chaîne. Also for a special member, or Président of an Association to be honoured.

Gold medal and chain on purple ribbon edged in red

Grand Officier: Exceptional promotion for an Officier – a gastronome who has distinguished himself through his efforts for La Chaîne, possible after ten years in La Chaîne, but only with approval of the Président.

Gold medal and chain on purple ribbon with two red stripes and an orange stripe in the middle

Pair: Exceptional promotion for a Grand Officier, possible after fifteen years in La Chaîne, but only with approval of the Président.

Gold medal and chain on a purple ribbon, edged in orange

7.3 Honorary Titles

Chevalier d'Honneur: High honorary title, given to a very important person / celebrity. Awarded only with the approval of the President.

Gold medal and chain on burgundy ribbon

Grand Officier d'Honneur: Highest honorary title, given to Royalty, Head of State or Ministers. Awarded only with the approval of the President.

Gold medal and chain on burgundy ribbon, edged in gold braid.

7.4 Management

7.4.1 Bailliage

Bailli:

Gold medal and chain on green ribbon

Bureau:

Gold medal and chain on blue ribbon

Vice-Echanson:

Gold tastevin and chain on blue ribbon with, in the middle, a wide orange stripe and a burgundy stripe

7.4.2 Bailliage Provincial

Bailli Provincial:

Gold medal and chain on green ribbon edged in silver braid

Bureau Provincial:

Gold medal and chain on blue ribbon edged in silver braid

Echanson Provincial:

Gold tastevin and chain on blue ribbon edged in silver braid with, in the middle, a wide burgundy stripe and an orange stripe

7.4.3 Bailliage National

Bailli Délégué:

Gold medal and chain on green ribbon edged in gold braid

Bureau National:

Gold medal and chain on blue ribbon edged in gold braid

Echanson:

Gold tastevin and chain on blue ribbon edged in gold braid with, in the middle, a wide burgundy stripe and an orange stripe

7.4.4 International

Conseil d'Administration:

Gold medal and chain on red ribbon edged in gold braid with Conseil d'Administration insignia

Conseil Magistral:

Gold medal and chain on red ribbon edged in gold braid with Conseil Magistral insignia

Conseil d'Honneur:

Gold medal and chain on red ribbon edged in gold braid with Conseil d'Honneur insignia

7.4.5 Honorariat

Any professional member on relinquishing his position or employment becomes Honoraire until such time that he resumes employment.

This status is signified by the addition of the word "Honoraire" to the management title. The Conseil d'Administration de la Chaîne may decide to award insignia showing "honoraire" and/or "active" status.

7.5 Awards

Awards as below may be made to members for long service or to reward contribution made to the organisation and management of La Chaîne.

7.5.1 Commandeurs

The “Commandeur” badge will be given upon request to all members, after twenty years of uninterrupted membership in La Chaîne since the date of induction.

The “Officier Commandeur” badge will be given upon request to all members, after thirty years of uninterrupted membership in La Chaîne since the date of induction.

The “Grand Commandeur” badge will be given upon request to all members, after forty years of uninterrupted membership in La Chaîne since the date of induction.

The “*Grand Officier Commandeur*”, badge will be given upon request to all members, after fifty years of uninterrupted membership in La Chaîne since the date of induction.

The “*Haut Commandeur*”, badge will be given upon request to all members, after sixty years of uninterrupted membership in La Chaîne since the date of induction.

7.5.2 Performance Awards

Awards as below may be made to members for long service or to reward contribution made to the organisation and management of La Chaîne. Awards should be presented at a Chapitre event by the inducting officer in the presence of the Bailli Délégué / Bailli where present.

The criteria generally are “an excellent, an outstanding or an exceptional contribution to the Bailliage, Province or National organisation”.

The awards shall be approved by the officer who has the right to give one after receiving recommendations from any member of a Bailliage, Bailliage Provincial or Bailliage National.

Bronze

For recognition of an excellent contribution in the ranks of his Bureau, the Bailli may award one Bronze Award annually and is encouraged to do so. Such awards may, with the permission of the Bailli Délégué (or Bailli Provincial where applicable), even be awarded to a non-officer, a member who through dedicated service to the Bailliage deserves to be recognised.

It is also encouraged that the Bailli Délégué (or Bailli Provincial where applicable), awards Bronze Medals to those Baillis who have excelled in managing a Bailliage. (In addition to the medal, the recipient receives a pin to wear on his/her ribbon.)

Silver

For an outstanding contribution to La Chaîne a member may be given a Silver Award. This Award may only be given by the Bailli Délégué however he may request that the Bureau Provincial and/or Bureau National make recommendations as to who should receive such recognition. (In addition to the medal, the recipient receives a pin to wear on his/her ribbon.)

Gold

For an exceptional contribution to La Chaîne a member may be given the highest Gold Award. It may only be awarded by the Bailli Délégué or by the President of the Chaîne. (In addition to the medal, the recipient receives a pin to wear on his/her ribbon.)

MANAGEMENT

Article 8. NATIONAL ORGANISATION

Together with its sub-organisations (Bailliages Nationaux, Bailliages Provinciaux and Bailliages), La Confrérie de la Chaîne des Rôtisseurs is an association under French law. Without exception, the International By-laws in force (“statuts en vigueur”) and the internal rules and procedures (“Règlement Intérieur”) of La Chaîne in Paris are binding for the administration of any National Bailliage and its sub-organisations.

8.1 Bailliage National

A Bailliage National may be created when it comprises thirty-five members or more. However the President of the Chaîne may make an exception when there are good reasons for such a decision.

Whenever possible, a Bailliage National should be organised as a legal entity.

The Bailliage National may add a fee to that required by the Siège Mondial. This fee constitutes the resources of the Bailliage for carrying out its mission. By such funds, the Bailliages enjoy financial autonomy.

Debts incurred by the activities of a Bailliage are the sole responsibility of the Bailliage and may not be charged to or be the obligation of the International Confrérie.

Each Bailliage shall be responsible for its own finances, including being responsible for mismanagement of its funds.

Upon request of the President, any Bailliage must send to the Siège Mondial a copy of its annual accounts without undue delay after the date of the Bailliage’s year-end.

8.1.1 Bureau National Definition and Responsibilities

Unless the local rules or By-laws provide otherwise, the Bureau National is appointed by the Bailli Délégué. Such approval will not be unreasonably withheld.

The Bureau National, under the chairmanship and direction of a Bailli Délégué, is the responsible executive body of a Bailliage National. It acts in the best interests and in the name of the Bailliage National of which the Bailli Délégué is the legal representative.

All other committees that are set up possess no official function in the management of a Bailliage National and therefore no provision is made for them in this Règlement Intérieur. Should a Bailli Délégué, or any National Officer establish an advisory committee, then that committee is at best only capable of making recommendations.

The Bailli Délégué and each of the members of the Bureau National shall comply with the International By-laws, the Constitution and the Règlement Intérieur for La Chaîne and with directions which may be issued by the Conseil d’Administration de la Chaîne from time to time.

The members of the Bureau National are responsible to the Bailli Délégué, are delegated by him and support him in his work and responsibilities. The Bailli Délégué may agree to any delegation of duties that he considers opportune or necessary for the good functioning of the National Bailliage.

8.1.2 Bureau National Management Team

Bailli Délégué:

The Bailli Délégué is appointed by the Conseil d'Administration de la Chaîne. He is the administrative head of a national Bailliage. He is the chairman of a Bureau National for his Bailliage National. He must be resident in the country of his national Bailliage.

The Bailli Délégué is entrusted by the President de la Chaîne with all aspects of administration for his Bailliage National and is answerable for his Bailliage National to the President and the Conseil d'Administration de la Chaîne.

Within the spirit of the Règlement Intérieur the Bailli Délégué determines the guidelines for the development and organisation of his National Bailliage and directs the course of all its events.

The Bailli Délégué shall approve the acceptance forms for all members. If necessary, he may admit persons of a suitable standing as members of La Chaîne without reference to the Baillis.

The Bailli Délégué is responsible for the annual announcement and arrangements of conducting the Jeunes Chefs Rôtisseurs Competition for his National Bailliage. The Conseiller Culinaire shall support him in this task.

The Bailli Délégué shall determine the time and venue of the Chapitres of his Bailliage National and shall notify the dates at least six months in advance to the President and to the Siège Mondial.

The Bailli Délégué shall arrange the Chapitres and is answerable to the President and the Conseil d'Administration de la Chaîne for the structure and the course of the Chapitres. In this work the members of his Bureau National assist the Bailli Délégué. The Bailli Délégué may delegate other persons in the Bureau National with the preparation and arrangements for a Chapitre. The respective local Bailli for the Chapitre venue shall, together with his Bureau, support the Bailli Délégué and the members of his Bureau National in all aspects of preparation and conduct of the Chapitre and carry out instructions with regard to the organisation of the Chapitres.

The Bailli Délégué shall convene a meeting of the Bureau National at least once every year. In addition he shall convene a meeting of the Bureau National with the Baillis within his Bailliage National at least once every year. He shall determine the venue and the time of these meetings, draw up the agenda and if present, shall be the Chairman for these meetings.

The Bailli Délégué may propose a suitable independent person or persons, to conduct an audit of the annual accounts.

The Bailli Délégué may alter the size of any Bailliage within his Bailliage National. He may divide them up, or make them smaller or larger and establish new ones. In doing so, whilst it is preferable to have the consent of a Bailli, he is not bound by their consent or refusal.

Chancelier:

The Chancelier (first deputy to the Bailli Délégué) is entrusted with the administration of the Chancellerie and is answerable to the Bailli Délégué for the duties and work of the Chancellerie Nationale. He is responsible to the Bailli Délégué and must inform him at all times about ongoing activities and any problems arising. The ultimate decision always lies with the Bailli Délégué as he alone is answerable to the President and the Conseil d'Administration de la Chaîne. In the event where the Bailli Délégué is incapacitated or deceased, the Chancelier would assume interim responsibility.

Argentier:

The Argentier has authority for the management of the assets and the property of the National Bailliage and the payment of expenditures. The Argentier is directly answerable to the Bailli Délégué for the financial situation of the Bailliage National and is further obliged to inform the latter at all times regarding the situation.

The Argentier is similarly obliged to make comprehensive and precise reports on the financial situation of the Bailliage National to the National Annual General Assembly, the meetings of the Bureau National and the meetings of the Bureau National with the Baillis.

Conseiller Culinaire:

The Conseiller Culinaire shall be a Professional member and should be well-known and highly-regarded in his field. He is the link-person between the professional and non-professional members. He supports and advises the Bailli Délégué and the Conseiller Gastronomique in all matters relating to his speciality.

He supports the Bailli Délégué in the preparation and conduct of the national Jeunes Chefs Rôtisseurs Competition and serves as Chairman of the Jury. He is answerable to the Bailli Délégué for the correct conduct of the national competition in accordance with the regulations.

Conseiller Gastronomique:

The Conseiller Gastronomique shall be a Non-professional member. He supports the Bailli Délégué and the Bureau National in the selection and evaluation of proposals for acceptance of new Professional members.

He monitors the on-going qualification of establishments in La Chaîne. Where necessary, when quality is declining a Professional member must be given a warning to improve and that he risks to be excluded from La Chaîne. Without fail, a high standard must be maintained by members' establishments in La Chaîne.

He shall be a member of the jury for the national Jeunes Chefs Rôtisseurs Competition.

Chargé de Missions:

Depending on the size of the National Bailliage, the Bailli Délégué may appoint more than one Chargé de Missions. Each one is a member of the Bureau National.

A Chargé de Missions is entrusted by the Bailli Délégué to carry out a wide variety of activities for the National Bailliage.

Chargé de Presse:

The Chargé de Presse is responsible for press relations and publications issued by the Bailliage National, under the direction of the Bailli Délégué and the Bureau National.

He is responsible for regular communication with the Siège Mondial in order to make sure it is kept informed of the events in the Bailliage National so that the reports can be published in the international publications of La Chaîne.

He coordinates press relations and publicity with the Chargés de Presse Provinciaux or, in the absence of a Province structure, directly with the Vice-Chargés de Presse.

Echanson:

The Echanson must be an acknowledged person in his speciality, with outstanding knowledge in the field of wine and spirits. He shall be the National Chairman of L'Ordre Mondial des Gourmets Dégustateurs if and when such an organisation is merged into the Chaîne and liaises between its members and the Bailli Délégué. The members accepted into L'Ordre Mondial des Gourmets Dégustateurs shall always be members of a Bailliage National of La Chaîne prior to acceptance and the Echanson separately receives them into L'Ordre Mondial des Gourmets Dégustateurs. He advises the Bailli Délégué in his specialist capacity over the conduct of National Chapitres and other National and Provincial events. He supports the Bailli Délégué in the preparation and conduct of the National Jeunes Sommeliers Competition and serves as Chairman of the Jury.

8.1.3 National Annual General Assembly

The Bailli Délégué shall convene a National Annual General Assembly at least once every year for the members of his Bailliage National.

He shall name the venue and act as Chairman of the Assembly. Where the Bailli Délégué is unable to attend, the Chancelier shall represent the Bailli Délégué, if the Chancelier is unable to attend, the Argentier shall represent him.

The Bailli Délégué shall prepare the agenda, which shall include the following items:

- a) Roll Call of Members Present and Apologies for Absence
- b) Approval of Minutes of the Preceding Annual General Assembly
- c) Report of the Bailli Délégué
- d) Report of the Argentier including audited accounts
- e) Report of the other National Officers
- f) Business from the floor at the discretion of the Chairman of the meeting

The invitation to attend, together with the agenda, must be sent to all members of the Bailliage National at least thirty days in advance of the date of the Assembly. A copy of the invitation and agenda shall be sent to the President de the Chaîne.

8.2 Bailliage Provincial

In a Bailliage National, which covers a large area and/or has a large number of members, the Bailli Délégué may establish Provinces each managed by a Bailli Provincial supported by a Bureau Provincial, to bring together and co-ordinate several Bailliages. The Baillis within the Province are responsible to the Bailli Provincial.

8.2.1 Bureau Provincial Management Team

Bailli Provincial

The Bailli Provincial is responsible to the Bailli Délégué and to the Bureau National. He is answerable to the Bailli Délégué and to the Bureau National for the functioning of the collaboration of the Bailliages placed under his responsibility.

Bureau Provincial Officers

The following may also be elected to form a Bureau Provincial to support and assist the Bailli Provincial:

- Chancelier Provincial
- Argentier Provincial
- Conseiller Culinaire Provincial
- Conseiller Gastronomique Provincial
- one or more Chargé de Missions Provincial
- Chargé de Presse Provincial
- Echanson Provincial.

8.3 Bailliage

La Chaîne consists of Bailliages administered by a Bureau presided over by a Bailli, under the direction of a Bailli Délégué (or a Bailli Provincial where a Province structure is in place). The Bailli is the representative of La Chaîne in a defined area or region.

The number of members of a Bailliage shall be subject to an upper limit. If, in the view of the Bureau National (or the Bureau Provincial where a Province structure is in place), a Bailliage is considered to have too many members which causes problems in staging regional events such as Dîners Amicaux, Dîners Maisons, the Bailliage may be divided. A Bailli is not authorised to declare a stop on acceptance of new members.

8.3.1 Bailliage Management Team

Bailli

The Bailli shall be appointed and dismissed by the Bailli Délégué (or Bailli Provincial where a Province structure is in place) following approval by the President de la Chaîne.

He should be resident in the geographical area covered by his Bailliage. He is entrusted by the Bailli Délégué with the management and organisation of a Bailliage and is accountable to the Bailli Délégué (or Bailli Provincial where a Province structure is in place).

The Bailli is responsible for recruiting new members, for organising dinners and other events. He is supported in his work by a Bureau, whose members are chosen by the Bailli to serve as his staff and are confirmed in post by the Bailli Délégué (or Bailli Provincial where a Province structure is in place). The Echanson shall appoint the Vice Echanson.

The Bailli shall be the chairman of his Bureau.

The Bailli shall conduct events for his Bailliage by agreement with the Bailli Délégué (or Bailli Provincial where a Province structure is in place). The calendar of events for the full year shall be notified to the Chancellerie Nationale and to the members of the Bailliage by the end of the preceding year.

Vice-Chancelier/Argentier

The Vice-Chancelier/Argentier assists the Bailli and is his deputy. In addition, he is responsible for the administration and finances of the Bailliage.

With the approval of the Bailli Délégué (or Bailli Provincial where a Province structure is in place), the post of Vice-Chancelier/Argentier may be separated as two posts: Vice-Chancelier and Vice-Argentier. In this case the Vice-Chancelier is deputy to the Bailli and the Vice-Argentier is responsible for the finances of the Bailliage.

Vice-Conseiller Culinaire

The Vice-Conseiller Culinaire shall be a Professional member. He is responsible for the execution of dinners and relationships with the professional members. He arranges the Bailliage's Jeunes Chefs Rôtisseurs Competition.

Vice-Conseiller Gastronomique

The Vice-Conseiller Gastronomique shall be by preference a Non-Professional member. He is responsible for menus, choice of wines and co-ordinating events in the Bailliage. He provides assistance to the Vice-Conseiller Culinaire for the Bailliage's Jeunes Chefs Rôtisseurs Competition.

Vice-Chargé de Missions

The Bailli may appoint one or more Vice-Chargé de Missions to be assigned specific tasks as necessary by the Bailli.

A Vice-Chargé de Missions may be given the task of founding and developing a new Bailliage by the Bailli Délégué (or Bailli Provincial where a Province structure is in place).

Vice-Chargé de Presse

The Vice-Chargé de Presse is responsible for public relations and for regular communication of reports on events in the Bailliage to the Chargé de Presse (or Chargé de Presse Provincial

where a Province structure is in place) for possible inclusion in national and international publications.

Vice-Echanson

The Vice Echanson is responsible for the regional activities of L'Ordre Mondial des Gourmets Dégustateurs and for special wine-related Chaîne events. He arranges the local Baillage's Jeunes Sommeliers Competition.

Article 9. ADDITIONS / AMENDMENTS TO THE REGLEMENT
INTERIEUR

These rules are set forth by the International By-laws.

Some Commandments for l'Art de la Table' in La Chaîne

Never mix wine with water

Water should be served separately

Water slakes thirst and wine is savoured

Salt and pepper are not recommended to be on the tables

No smoking allowed at the table, except after coffee is served

Mobile phones are switched off during meals. It is more convivial

No speeches during the meal