

ROYAL ACADEMY of CULINARY ARTS

PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES

ASSOCIATE MEMBERSHIP

APPLICATION FORM



Coup de feu – John Dewe-Matthews 1986

LEADING THE HOSPITALITY PROFESSION BY EXAMPLE
SHAPING THE FUTURE THROUGH EDUCATION

ASSOCIATE MEMBERSHIP

Founded in 1980, the Royal Academy of Culinary Arts is Britain's leading professional association of Head Chefs, Pastry Chefs, Restaurant Managers and quality suppliers. While concerned with raising standards and awareness of food, food provenance, cooking and service, its objectives are primarily focused on the education and training of young people in the hospitality industry and the provision of career opportunities.

The Royal Academy is recognised as one of the industry's leading voices and regarded as an authority on a broad range of issues relating to its expertise which includes education and training, employment, health and hygiene. Working with suppliers of top quality culinary products is vital to the Royal Academy in order to maintain the high standards to which it is committed.

Members are united in the common purpose of supporting the future of the industry through thorough and extensive education and training. To maintain this status and influence as a working association, members are expected to invest their time in the Royal Academy's various activities.

- There are approximately 40 Associate Members of the Royal Academy of Culinary Arts. These are carefully selected suppliers and producers of high quality food, wine and catering products.
- There may be no more than 4 Associate Members of a particular type (e.g. butcher, fishmonger, grocer) except in exceptional circumstances.
- While no Academician is obliged to use the services of any Associate Member, we endeavour to ensure that they are kept up to date with news about the Associates and their products.
- Associate Members have the opportunity of taking a 5 minute slot at a Plenary Meeting to present their business and products.
- Associate Members have their own Steering Committee, under the Chairmanship of Ken Wilkins, which meets regularly to discuss the Associates' participation in the Royal Academy, fundraising and other events to promote and extend its aims.
- Associate Members are included in all Royal Academy events. In addition to this, there are periodic Associates' meetings and lunches to which members are encouraged to bring a guest.
- All Associate Members are listed in and receive a copy of the Royal Academy's Directory of members.
- Associate Members are entitled to use the Royal Academy of Culinary Arts' logo on company printed materials and websites, where appropriate and providing their annual subscription is fully up to date.

ENTRY REQUIREMENTS

Applicants for membership should:

- Complete the attached application form and return to the Royal Academy of Culinary Arts with a covering letter stating their reasons for wishing to join.
- List on their application form the names and establishments of at least 3 Academicians who they supply, of these 1 should propose and 1 should second the application for membership.
- Upon acceptance pay an entry fee of £1,000, and thereafter the annual subscription fee of £1,300 plus VAT, for the current year.

THE APPLICATION PROCESS

- Applications for Associate Membership are put to the Management Committee and existing Associate Members for approval.
- In the event of any objections being made to an application, the Senior Management of the Academy will discuss whether or not they are relevant.
- Competition with existing Associate Members is not deemed to be a relevant objection.
- Once a final decision has been reached no further correspondence will be entered into.

The Royal Academy's education and training initiatives are as follows:

The Royal Academy of Culinary Arts' Adopt A School (Charity No. 1087567)

Founded in 1990, (Chefs) Adopt a School is a national charity which teaches children – in a holistic way – about food, food provenance, food growing and the environment, healthy eating, nutrition, hygiene and cookery as well as the impact of food on our lives, in sessions delivered by chefs and hospitality professionals. 2015 is the charity's 25th anniversary.

Royal Academy of Culinary Arts Apprenticeship

The Royal Academy of Culinary Arts Chefs Apprenticeship is a three year vocational course aimed at aspiring young chefs aged between 16 and 19 years old. It is a pioneering approach to deliver a comprehensive training to young chefs whilst enabling them to work in the finest establishments in the UK. The first RACA Chefs Apprenticeship – The Royal Academy of Culinary Arts Specialised Chefs Course at Bournemouth & Poole College – has been running since 1989 and is a three year block release programme. The second RACA Chefs Apprenticeship is a day release programme at University West London which has been running since 1994. The third RACA Chefs Apprenticeship, also day release, began at Westminster Kingsway College in September 2012. In 2014 we introduced two new qualifications in Waste Management & Sustainable Procurement to the RACA Chefs Apprenticeship programmes, which were piloted at Westminster Kingsway College and University of West London. As well as the three existing RACA Chefs Apprenticeship programmes we launched our fourth, but first, apprenticeship in Professional Restaurant Service and Management at University of West London in September 2014.

Annual Awards of Excellence

Begin 1983, the AAE is the most prestigious award available to young people in the hospitality industry today, recognising and encouraging the most talented ambitious Chefs, Pastry Chefs and Waiters. Open to young professionals aged between 20 and 26 the purpose of the Awards is to inspire and encourage them to achieve the highest possible standards in their chosen profession – Kitchen, Pastry or Service – and to offer a launch pad for success in their career.

Master of Culinary Arts

Launched in 1987 as the Meilleur Ouvrier de Grande Bretagne (MOGB), the Master of Culinary Arts is held every four years and rewards ability and achievement of the highest degree in Culinary Skills, Pastry and Restaurant Management & Service to those over the age of 26. Seen as the ultimate accolade awarded for outstanding craftsmanship to Chefs, Pastry Chefs and Restaurant Managers throughout the United Kingdom, the MCA is a lifetime achievement.

Mutton Renaissance

Conceived in 2003 by His Royal Highness The Prince of Wales and officially launched in November 2004, the Mutton Renaissance is the campaign to restore high quality mutton to the menu whilst helping British sheep farmers to find a market for their older animals. The rewards are more than just a great product on the plate but a uniting of the whole chain between chef, butcher, supplier and farmer. The campaign is jointly by the Royal Academy of Culinary Arts and the Pastoral Alliance.

FEAST (Food Education At School Today)

Started in 2007 by Adopt a School, FEAST is the campaign to improve the amount of food education and practical cookery in Primary Schools.

Other Activities

Aside from the above mentioned principal activities, the Academy participates in numerous other events and activities which reflect its aims and objectives as well as maintaining links with other organisations who share in the common goal of securing the future of the industry.

Funding

The Royal Academy of Culinary Arts is a not for profit organisation registered as a Company Limited by Guarantee 2014 (formerly officially a Friendly Society 1980 – 2014) Company Number 09242241. The Royal Academy of Culinary Arts Adopt a School Trust is a registered charity (Number 1087567).

The Royal Academy is privately funded by membership fees, sponsorship and donations, without which it would not exist nor continue to make a difference to the lives of so many young people and their future in the industry. The Academy is grateful to all its members, who give their time so generously, which allows the work to continue.

Royal Academy of Culinary Arts

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W: www.royalacademyofculinaryarts.org.uk

Honorary President: **Richard Shepherd CBE**

President: **Brian Turner CBE** Vice President: **Albert Roux OBE** (Hon) Chairman: **John Williams MBE** Vice Chairman: **David**

Pitchford Chairman Les Arts de la Table: **Silvano Giralдин** Chairman Associate Members: **Ken Wilkins**

Chancellor: **Dr Michel Bourdin OMN CMA** Chief Executive: **Sara Jayne Stanes OBE**

Trustees: Sam Gordon Clark CBE, Richard Shepherd CBE, Albert Roux OBE (Hon)

Company Limited by Guarantee 09242241. Founded in 1980 by L'Académie Culinaire de France



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APPLICATION FOR ASSOCIATE MEMBERSHIP

COMPANY NAME:	
ADDRESS:	
TEL:	
FAX:	
WEBSITE:	

NATURE OF BUSINESS:	
BRIEF HISTORY OF COMPANY:	
DESCRIPTION OF PRODUCTS:	
LIST OF ACADEMICIANS YOU SUPPLY:	

PRIMARY CONTACT	
NAME:	
POSITION:	
TEL:	
FAX:	
MOBILE:	
E-MAIL:	
SECONDARY CONTACT (if applicable)	
NAME:	
POSITION:	
TEL:	
FAX:	
MOBILE:	
E-MAIL:	

DATE OF APPLICATION:	
SIGNED:	

Please complete this page and return, with your covering letter, to:

Royal Academy of Culinary Arts, 53 Cavendish Road, London SW12 0BL