

Chaîne des Rôtisseurs

Association Mondiale de la Gastronomie

EN

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

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"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 non-professional 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



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)

General Managers of some

3,000

high-end establishments on 5 continents

Nearly

180

Private Clubs

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



The Chaîne des Rôtisseurs today

Values

I shall always honour the art of cuisine and the culture of the table and I shall always fulfil my obligations of brotherhood 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 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
7. 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.



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.

Why become a member?

Chaîne membership status is recognized internationally and is transferable worldwide

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

The benefits of an extensive international network and presence mean that members are welcome at any member establishment or dinner anywhere in the world. Chaîne membership is recognized internationally and is transferable worldwide.

The benefits

Prestigious international organization enjoying recognition in the culinary world.

Unique combination of Professionals and Non-professionals.

Access to global network of friends and colleagues with high level of camaraderie.

Special welcome at Professional member restaurants and hotels.

Participate in unique gourmet events worldwide throughout the year.

Chapitre events with organized cultural visits, excursions and private guided tours.

Meet renowned chefs and vintners who are Chaîne members.

Contribute your expertise and knowledge to the organization of the Chaîne.

Join the Ordre Mondial des Gourmets Dégustateurs (OMGD) to promote the enjoyment, education and understanding of fine wines and crafted beverages.

Participate in and contribute to the humanitarian activities and programmes of the ACCR, the Chaîne's charity.





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.

Provides a worldwide forum in which professional excellence is recognized.

Partnership in raising standards for service and food higher and higher.

Sharing creativity and innovation by pushing beyond what has been.

Personal and professional growth through association with experts in their field.

Opportunities for host venues to showcase their exceptional culinary and service skills.

Priceless marketing opportunities for member establishments.

Competitions for young professionals – Sommeliers and Jeunes Chefs.



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

www.competitions.chainedesrotisseurs.com

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 sommelier 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.








British School

ACCR
Charitable Association

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

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.

Ana El Masry Foundation
Cairo, Egypt

Senzaconfini
Huànuco, Peru

Évora School of Gastronomy
Évora, Portugal

Ikusasa School of Cooking
Durban & Cape Town, South Africa



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International Jeunes Chefs Competition

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International Jeunes Sommeliers Competition

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ACCR: Chaîne des Rôtisseurs Charitable Foundation

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