

# craft guild of chefs

**THE CRAFT OF  
CULINARY EXCELLENCE**



**MEMBERSHIP  
INFORMATION**

[www.craftguildofchefs.org](http://www.craftguildofchefs.org)





# WHAT IS THE CRAFT GUILD OF CHEFS?

The largest chefs' association in the country, the Guild's membership spans all areas of the foodservice and hospitality industry. Its members include chefs working in restaurants, pubs and hotels, contract caterers, students, colleges and more.

As an organisation the CGC supports the industry and its members. Its objectives are to drive training, networking and career development across every part of the industry.

The Guild is supported by an ever-increasing number of highly professional companies who have pledged their commitment as Business Partners to offer a range of member benefits and savings.



## BENEFITS OF MEMBERSHIP

- The use of the Guild's designatory letters, which prove you are a professional who is committed and passionate towards your profession and will show fellow professionals that you are serious about your career
- Preferential subscription rates for leading industry publications (see enclosed forms)
- Opportunities to be featured in the Guild's bi-monthly Stockpot detailing the latest membership and industry news, restaurant openings, events, overseas views, members' tweets and people moves; topical articles on seasonal food including fruit and vegetables meat, poultry and fish; in depth product features and much more
- A chance to demonstrate at industry events including the Skillery (Hotelympia and IFE) and to judge at prestigious Craft Guild of Chef events and competitions including the Wessex Salon Culinaire, National Chef of the Year, the CGC Annual Awards and many more
- Advance notification of forthcoming events including masterclasses, seminars, competitions and regional activities
- Reduced rates for members to Guild events including UCFF, the CGC Annual Awards, Christmas Lunch, Golf Day and more
- Free use of the Guild's extensive library for reference purposes
- Monthly offers for new members sponsored by a variety of Guild Business Partners



# GRADES OF MEMBERSHIP

There are various types of membership available to ensure the CGC encompasses every aspect of the industry. The different categories also reflect the association's commitment to the development and training of the chefs of tomorrow. For rates see the enclosed membership form.

## **STUDENT/TRAINEE MEMBER (A.C.G.C)**

Open to any trainees at the early stage of their career and students attending a full time or part time course at an accredited college but with no practical experience.

## **MEMBER CRAFTSMAN (M.C.G.C)**

For all grades of experienced professional chefs with proven craft knowledge and skills. This level of membership is open to chefs from all sectors of the industry.

## **MASTER CRAFTSMAN (MASTER C.G.C)**

This title is awarded to members with senior positions or those who have won industry recognition for their skills such as executive chef, chef de cuisine, pastry chef and chef patrons who have demonstrated a record of competence, responsibility and dedication to their craft.

## **ASSOCIATE MEMBER (A.C.G.C)**

Open to individuals who are not chefs but who support the Guild, its aims and participate in Guild activities.

## **BRIGADE**

This option is open to brigade members – commis chefs, chef de partie, sous chefs, head chefs and above. Discounts on the sum of the individual memberships will be applied for between 5 and 9 members (10% discount), 10 to 19 members (15% discount) or 20 and above (20% discount).

## **RETIRED**

Members of any grade with a minimum of 15 years continuous membership on reaching state retirement age, or retiring through ill health, will be eligible to pay a reduced annual subscription (subject to approval by the Committee of Management).

## **APPOINTED POSITIONS**

All appointed positions (Fellow, Governor, Vice President & Trustee) are subject to approval by the Committee of Management.