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*Slow Food in the UK Application Form*

The Alliance is a network uniting chefs around the world who are committed to defending biodiversity, traditional gastronomic skills and local cultures, and supporting quality food producers.

Cooks have a fundamental role to play in safeguarding the biological and cultural diversity of our food. They are the best interpreters of our local areas and can promote local products with skill and creativity, raising the profile of the custodians of biodiversity.

The Alliance’s objectives are:

* to inspire the creation and strengthening of **direct relationships** (of work, collaboration, friendship and solidarity) between chefs and food producers
* to **promote the products** of the **Presidia** and the **Ark of Taste** and ‘good, clean and fair’ products made locally on a small scale, thus protecting food biodiversity at risk of extinction
* to **support and raise awareness about small-scale farms** and artisan food producers
* to **promote Slow Food membership** and develop and strengthen the Slow Food network in local com- munities, bringing producers, chefs and restaurateurs closer to Slow Food’s values
* to **promote local gastronomic traditions** and artisanal knowledge
* to **educate** the public about the need to make sustainable consumption choices
* through the organisation of fundraising events, to provide **concrete support** of Slow Food’s biodiversity protection projects and the Terra Madre network’s activities
* to translate Slow Food’s **international campaigns** (such as Slow Fish, focusing on sustainable fishing; against food waste and GMOs; promoting biodiversity and raw-milk cheeses; protecting agricultural landscapes etc) into concrete, everyday actions

A chef who joins the Alliance chooses to:

* use **local, quality ingredients**, supplied by farmers, herders, fishers, butchers, bakers and artisans who preserve traditional knowledge and techniques and **work with respect for the environment**, the landscape and animal welfare
* **promote virtuously produced local foods**, starting with those from the **Ark of Taste** and the **Terra Madre food communities**, giving visibility and dignity to the producers and their work, recognising their true value

**Alliance cooks** commit to the following:

To the **cook:**

* establishing a direct relationship with producers who supply ingredients, wherever possible (Ark of Taste and other small-scale suppliers)
* respecting the seasons when choosing ingredients
* promoting and supporting the Slow Food campaigns (such as Slow Fish, Slow Cheese, against food waste, 10,000 Gardens in Africa and so on) and making choices in line with these

To the **restaurant** or other business:

* on menus, highlighting the name of the suppliers, particularly Ark of Taste
* displaying Alliance communication materials and communicating Alliance membership on the website
* organising, at least once a year, an event dedicated to the project
* guaranteeing working conditions that respect the rights of workers, and paying a fair price to producers

To the **ingredients**:

* including as many local, good, clean and fair products as possible such as those from Slow Food projects of Ark of Taste, Terra Madre food communities and producers who respect the environment
* including the number of Ark of Taste established by the Alliance project in that country
* in the case of Ark of Taste products, being highlighted on the menu with the logos provided by Slow Food; agreeing to use the logo in accordance with the regulations

Please complete the following information:

## CHEF

|  |  |
| --- | --- |
| **Surname** |  |
| **First Name** |  |
| **Phone number** |  |
| **E-mail** |  |
| **Local Slow Food group** |  |

**BUSINESS**

|  |  |
| --- | --- |
| **Business name** |  |
| Type | □ Pub/gastropub  □ restaurant  □ hotel  □ street food  □ catering  □ cafe  □ private chef  □ other (specify): ….............……………………………………………….. |
| **Address** |  |
| **Town/city** |  |
| **Country** |  |
| **Post Code** |  |
| **Email** |  |
| **Website** |  |
| **Number of covers** |  |
| **Ownership** | * family □ private □ cooperative □ group □ other (specify): ……………………………………………………............ |

**PROJECT CONTACT (if someone other than the chef)**

|  |  |
| --- | --- |
| **Surname** |  |
| **Name** |  |
| **Phone number** |  |
| **E-mail** |  |
| **Role in the business** |  |

**CUISINE**

|  |  |
| --- | --- |
| **Describe the type of cuisine served** |  |
| **Indicate how the chef regularly sources ingredients (select more than one**  **if necessary)** | * buying directly from producers * buying from local markets * buying from specialist distributors or companies * buying from large-scale distributors   □ other (specify): ………………………………………………………................ |

**PRODUCTS**

# Ark of Taste

[(www.slowfoodfoundation.com/ark)](http://www.slowfoodfoundation.com/ark))

|  |  |
| --- | --- |
| **Does the menu already feature Ark of Taste products?** | * Yes * No |
| **If yes, which ones? List the products** |  |
| **The Ark of Taste products are bought:** | * directly from the producer * from distributors * from retail shops * online   □ other (specify): ……………………………………………………................... |
| **Additional comments about the use of Ark of Taste products (optional)** |  |

# Local Products – Products from the region you operate in

|  |  |
| --- | --- |
| **Does the menu already feature local products?** | * Yes * No |
| **If yes, which ones? List the products** |  |
| **The local products are bought:** | * directly from the producer * from distributors * from retail shops * online   □ other (specify): .............................……………………………....................... |
| **Additional comments about the use of Local products** |  |

## OTHER ACTIVITIES

|  |
| --- |
| **Does the cook or the business already belong to an association or network of chefs? If so, which? (indicate name and website)** |
| **If yes, what are its aims?** |

|  |  |
| --- | --- |
| Does the cook already follow any of the Slow Food  campaign issues in particular, or organise any initiatives  around these issues? If so, indicate which ones: | * sustainable fishing * raw-milk cheese * food waste * projects eg 10,000 gardens in Africa * other (specify): ............................................................................................ |
| **If so, give examples or about the initiatives organized or provide further comments** |  |

|  |  |
| --- | --- |
| Does the business organise promotional, awareness-raising or educational activities about products,  organising events or collaborating with producers? If yes, provide one or more examples |  |

*Cooks adhere to the project by individually joining Slow Food.*

*Apart from the association’s annual membership fee, there are no other costs associated with participating in the project.*

By signing this document, I undertake to adhere to the *Slow Food Cooks’ Alliance* project and accept that data useful for communication about the project will be published on the site [www.slowfoodfoundation.com/alliance](http://www.slowfoodfoundation.com/alliance) in the section listing the names of all the participants and their establishments.

**MEMBERSHIP**

The Alliance is a network that unites individual chefs from all over the world. Membership is open to individual cooks, not to restaurants.  Restaurants may join the Slow Food in the UK Supporters Scheme.

Cooks with any type of training and from any background are welcome to join the Alliance, as long as they are committed to safeguarding food biodiversity, gastronomic knowledge and local cultures. They can cook in restaurants of any type, in bistros, inns or hotels, or in informal contexts like markets and street stalls; anywhere, as long as it is accessible to the public. The Alliance promotes local gastronomic traditions, but does not restrict cooks’ creative expression, so the Alliance welcomes not only traditional restaurants but also chefs who cook any kind of cuisine (ethnic, fusion, creative, etc). What matters is that the Alliance kitchens focus on achieving quality, and that the choice of ingredients and relationships with producers be in harmony with the project’s philosophy. Slow Food Alliance cooks must be fully paid-up patron members of Slow Food.

## Data Protection

Slow Food in the UK is registered with the Office of the Information Commissioner in respect of your personal data. Your data is held by Slow Food in the UK, and may be processed by Slow Food within the EU for the purposes of maintaining the scheme. Membership of the scheme gives express consent for us to process your data for the purpose of administering the scheme only.

## Date:

**Signature:**

**The form should be completed in full and returned to us together with a high-res j-peg headshot image and short bio for our website to membership@slowfood.org.uk**

**We will contact you about invoicing you the annual membership fee.**