



Application for Slow Food Cooks' Alliance Membership

The Slow Food Cooks' Alliance is a network that brings together cooks from all over the world who are committed to defending food biodiversity and traditional gastronomic knowledge and the producers who preserve them.

The Alliance is currently made up of about 1,000 cooks from restaurants, street kitchens, food trucks, holiday farms and other food establishments who support small-scale producers—the custodians of biodiversity—on a daily basis by cooking products from the Presidia and the Ark of Taste, as well as local produce and artisanal foods.

A cook/chef who joins the Alliance chooses to:

- cook good-quality, local ingredients, sourced from farmers, herders, cheesemakers, fishers, butchers, bakers and other food artisans who preserve traditional local techniques and knowledge and work with respect for the environment, the landscape and animal welfare.
- promote the products of the Slow Food Presidia, the Ark of Taste and Terra Madre communities and give visibility, dignity and a fair value to producers and their work.
- minimize the environmental impact of their activities and reduce the food waste.
- spread the Slow Food philosophy and its campaigns and collaborate on its initiatives.

To evaluate your membership application, we need some information about you and your venue.

*Required field

APPLICANT INFORMATION

If the membership application is accepted, the cook's name provided in this section and the name and details of the restaurant will be listed online in the official list of members of the Slow Food Cooks' Alliance available here: www.fondazione Slow Food.com/en/what-we-do/slow-food-chefs-alliance

1. FIRST NAME *

2. SURNAME *

3. Date of birth

* (day/month/year)

4. Gender

* *Highlight the applicable response:*

Female

Male

5. Telephone (this telephone number will be used for communications related to the SF Cooks' Alliance project but will not be published online) *

6. Email (this email will be used to send communications related to the SF Cooks' Alliance project but will not be published online) *

7. What is your role in the food establishment?

* *Highlight the applicable response:*

cook in a restaurant

owner/manager/director of a restaurant

purchasing/communication manager in a food-service establishment

teacher at a hotel school or other training institute

freelance cook

home cook

other:

8. If you are not the cook/chef, can you give the name of the cook/chef of your restaurant/food establishment?

9. Are you a member of a Slow Food Community?

Yes

No

10. What is the name of the SF Community?

11. Are you a Slow Food member?

** Highlight the applicable response:*

YES

NO

12. Does the restaurant/food establishment already collaborate with Slow Food locally?

** Highlight the applicable response:*

YES

NO

13. If so, who is your local Slow Food contact person?

14. What languages do you speak fluently?

** Highlight the applicable response:*

English

French

German

Spanish

other:

LOCAL INFORMATION

The name and details of the restaurant/food establishment will be listed online in the official list of members of the Slow Food Cooks' Alliance available here:

www.fondazioneSlowFood.com/en/what-we-do/slow-food-chefs-alliance

15. NAME OF THE FOOD ESTABLISHMENT *

16. Street number *

17. Street *

18. Postcode/ZIP*

19. City *

20. Province/Region *

21. Country *

22. Phone number* (...)

23. Email address*

24. Website link (if applicable):

25. Facebook or other social network links (if applicable):

26. Where is the food establishment located? Provide GPS coordinates (latitude and longitude)*

27. Type of food establishment

** Highlight the applicable response:*

- restaurant
- tavern
- bistro
- wine bar
- inn/hotel/B&B
- farmhouse/holiday farm/farmstay/homestay
- mountain shelter
- pizzeria
- caterer
- takeaway
- food truck
- street food
- take away
- training institute or cooking school
- school catering
- workplace catering
- community kitchen
- other:

28. Ownership of the premises (specify if it is family, partnership, corporate, a social enterprise, or if it belongs to a chain and if so, which o)

29. Number of seats *

30. Average price of a meal per person (excluding drinks) *

31. What kind of cuisine do you serve?

** Highlight the applicable response:*

32. How often do you change the menu? *

33. Local opening hours

* *Highlight the applicable response:*

- open for breakfast
- open only for lunch
- open only for dinner
- open for lunch and dinner

34. Closing periods

* *Highlight the applicable response:*

- open all year
- open only in certain periods

35. If open only in certain periods of the year, specify when you are closed:

36. What are the weekly closing day(s)?

* *Highlight the applicable response:*

- Monday
- Tuesday
- Wednesday
- Thursday
- Friday
- Saturday
- Sunday

37. Other combinations (e.g. open Sunday lunch only):

38. In addition to the restaurant business, are there other activities?

** Highlight the applicable response:*

- kitchen garden (where some ingredients are grown)
- vegetable production (also for sale)
- animal husbandry
- cheeses production (also for sale)
- preserves production (also for sale)
- cured meats production (also for sale)
- breads/cakes/pasta production
- educational farm
- cultural center
- disadvantaged workers employed

39. If the restaurant also offers overnight hospitality, how many beds does it have? Please add any additional information on these services:

40. Where do you usually purchase your products?

** Highlight the applicable response:*

- directly from the farmers
- Slow Food Earth Market
- local markets
- distributors and specialists
- online
- supermarkets and industry discount stores
- buying groups/cooperatives or CSAs (community support groups for farms)
- own production
- other:

41. Are local products routinely used? *

** Highlight the applicable response:*

- Yes, regularly
- Yes, sometimes
- No, or almost never

42. Which distance you mean as "local"?

42. What % of your total ingredients are local products? *

43. What products do you offer regularly? *

44. Do you buy organic products or products from sustainable agriculture? Which ones? *

SLOW FOOD PRESIDIA

45. Do you use any Presidia products?

** Highlight the applicable response:*

- Yes, regularly
- Yes, sometimes
- No

46. If so, indicate the name of the Presidia you use and where you source them from:

47. Any comments on the use of Presidia products:

ARK OF TASTE

48. Do you use any Ark of Taste products?

** Highlight the applicable response:*

- Yes, regularly
- Yes, sometimes

No

49. If so, indicate the name of the Ark products you use and where you source them from:

50. Any comments on the use of Ark of Taste products:

51. Are you already part of a network of chefs or an association? If so, indicate which one:

52. Is the restaurant is listed in a local/national food and dining guide?

** Highlight the applicable response:*

YES

NO

Please state which:

53. Are there any topics covered by Slow Food that are of particular interest to you?

** Highlight the applicable response:*

biodiversity

meat and animal welfare

sustainable fishing

raw milk and natural products in general

food waste

food and health

local seeds and plant varieties

climate crisis

other:

54. Do you carry out any of these activities? *Highlight all that apply:*

- food education activities
- cooking courses
- tastings to promote products and producers
- activities for children
- other:

55. What environmentally sustainable choices have you made? (e.g. use of solar panels, no single-use plastic utensils or dishes, use of biodegradable detergents, etc.)

56. What do you do to reduce food waste in your restaurant/food establishment?

57. Why are you interested in the Slow Food Cooks' Alliance project?

58. Any other comments or information you want to communicate to us not covered by the previous questions:

PRIVACY POLICY

Personal data are processed in compliance with Regulation (EU) 2016/679 (GDPR) and according to the Slow Food Privacy Policy, which the data controller has made available at the link [privacy.slowfood.com/italian](https://www.slowfood.com/privacy/italian) and which the interested party declares to have read and understood.

By signing the application form, in case of acceptance of the request, the interested party consents to the publication of their personal data on the website www.fondazione Slow Food.com/en/ and expressly declares that they do not oppose the processing specified in the Slow Food Privacy Policy sections "Recipients of thematic or project, campaign or fundraising emails" and "Cooks and restaurateurs who are members of the Slow Food Cooks' Alliance project".

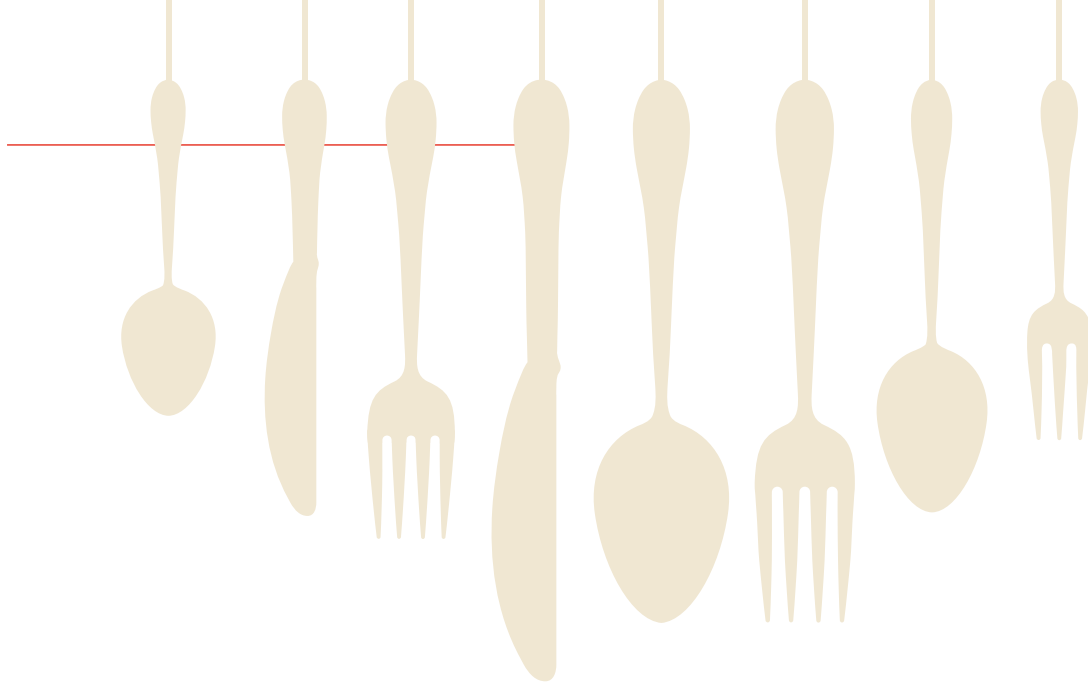
59. If the request for membership is not accepted, the interested party, having read and understood the Privacy Policy section "Recipients of the association newsletter" (if not already received on the basis of legitimate interest of the owner or by explicit consent): * Highlight the applicable response:

- agrees to receive the Slow Food association newsletter
- does not agree to receive the Slow Food association newsletter

60. Having read and understood the Privacy Policy section "Recipients of newsletters and commercial, promotional and sales-oriented communications" relating to entities connected to Slow Food and indicated as joint owners in the information, or the partners of the Slow Food Cooks' Alliance project, the interested party: * Highlight the applicable response:

- agrees to receive commercial, promotional or sales-oriented communications
- does not agree to receive commercial, promotional or sales-oriented communications

By submitting my membership request, I confirm that I have read and accepted the Alliance regulations (if you have not yet done so, you can find the complete regulations here: https://a2e5c2y9.stackpathcdn.com/wp-content/uploads/2015/04/ING_regolamento_alleanza.pdf)



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