

THE CHEFS DE CUISINE ASSOCIATION OF AMERICA INC.



Since 1916

MEMBERSHIP APPLICATION

**PLEASE FILL OUT ON YOUR COMPUTER AND EMAIL BACK TO:
OFFICE@CHEFSDECUISINENY.COM**

FIRST NAME ___

MIDDLE NAME or INITIAL: ___

LAST NAME: ___

HOME ADDRESS: ___

CITY: ___

STATE ___

ZIP: ___

COUNTRY: ___

HOME PHONE: + () ___

HOME FAX: + () ___

MOBILE PHONE: + () _

PERSONAL E-MAIL: ___

TEXTING – SMS: like W/A – Signal:

LINKEDIN: ___

INSTAGRAM: _

TWITTER: ___

BIRTHDAY (MONTH/DAY): ___/___/

NAME OF SPOUSE: _

COMPANY / EMPLOYER: _____

TITLE / OCCUPATION: _____

BUSINESS ADDRESS: _____

CITY: _____

STATE: _____

ZIP: _____

COUNTRY: _____

BUSINESS PHONE: (____) _____

BUSINESS EMAIL: _____

BRIEF DESCRIPTION OF BUSINESS: _____

EMERGENCY CONTACT: _____

RELATIONSHIP: _____

PHONE: _____

EMAIL: _____

APPLICANT'S SIGNATURE: Type your name _____

DATE: _____

Dues are \$120 for Professional Members, \$50 for Student Members, \$140.00 for Allied Members and Friends of the Culinary Arts and Sponsors.

Please include your payment with this application and make your Check payable to:
The Chefs de Cuisine Association of America Inc.

Please mail to
Chefs de Cuisine Association of America Inc,
301 East 45th Street, Suite 2 B
New York, NY 10009

We offer a payment option through PAYPAL, please let us know and we will bill you.

This application is subject to approval by the Membership Committee.

The Chefs de Cuisine Association of America Inc. does not discriminate against age, race, sex, religion, creed or sexual orientation

10 Reasons why you should join the Chefs de Cuisine Association of America, Inc.

1. The Chefs de Cuisine Association of America Inc. is one of the oldest Chefs Associations in the United States. We are 105 years young and still going strong, respecting and cherishing, our past but with a strong headwind into the future of our industry. Our Board and general membership have included the likes of August Escoffier, the father of French cuisine, to Hermann Reiner, our present President, who was Executive Chef at the internationally acclaimed former Windows on the World restaurants on the 107th floor of One World Trade Center, which will forever have a place in all our hearts. Many of the cooks and chefs that have kept the New York restaurant and hospitality scene alive for all these years, honoring their craft every day, have been proud members of our fraternal organization.
2. All our board and general meetings take place in our own smoke free condominium office in the heart of Manhattan located at 301 East 45 Street, at the corner of Second Avenue. which we own outright. Please let us know if you would like to take a tour of our facility.
3. The Chefs de Cuisine Association maintains very reasonable membership fees as to maintain our all-inclusive philosophy. Student membership up to the age of 25 is \$50.00 per annum, regular membership is \$120.00 and associate membership is \$140.00.
4. The Chefs de Cuisine Association is financially sound. Our conservative instruments provide funding for our day to day operations and events. This strategy insures a sound future for our organization.
5. The Chefs de Cuisine Association supports our local culinary institutions of higher learning such as The New York City College of Technology Hospitalities Department. We attend their annual commencement ceremony, which is preceded by a luncheon prepared and served by the graduating class. At that event, we recognize outstanding students with scholarships and awards from our organization, encouraging them to progress and hone their skills in their chosen profession.
6. The Chefs de Cuisine Association holds monthly board and quarterly membership meetings each year from September through June, open to all members.
7. We keep our lines of communication open with our active Facebook site. Members can view our activities, photos and upcoming events. All our communications are by email, please make sure your email address and cellular phone number is updated in our records.
8. The Chefs de Cuisine Association will include you at our year-end holiday party at one of our member's restaurants gratis. Guests are \$95.00. Plus we join the Philanthropic Culinaire at their annual picnic in September, again free for our members
9. The Chefs de Cuisine Association can assist you in composing updating and proofreading your resume. We also can aid on employing social media to enhance your job search.
10. at the present time we are supplementing our scholarship program by filing for a 501-C3 tax exempt status. This charitable organization stating will enable us to increase our scholarship to a higher label..

Kindly forward this to your chef friends and purveyors. Thank you and see you soon.

Please complete the application and return it to our office with your payment.