



## National Officers



The **Bailli Délégué (National President)** is the Chief Executive Officer (Consul General, Société Mondiale du Vin and Chancelier General, Académie de Gastronomie Brillat-Savarin), and shall preside at all Meetings of the National Council and of the Board of Directors. The range of duties and scope of authority delegated to (and vested in) the Bailli Délégué shall be as established from time to time by the Board of Directors in furtherance of the primary mission of achieving, directing and supervising execution of the Board's policies.

Gold medal and chain on a green ribbon with gold braid.



The **Chancelier (Executive Vice President)** shall perform the duties of the Bailli Délégué during his absence or incapacity.

Gold medal and chain on a blue ribbon with gold braid.

The **Argentier (Secretary-Treasurer)** and his designees shall be charged with the collection of all funds of the Society (including all Fees and Dues) and the keeping and maintenance of the Minutes of all Meetings of the Board of Directors and National Council. He shall supervise the payment of all bills and the maintenance of the Accounts of the Society; report thereon at each Regular and Annual Meeting of the Board of

	<p>Directors and of the National Council; and, shall cause to be distributed to the Members of the National Council the Annual Audited Financial Statements prepared by the Society's Certified Public Accountants. He shall have general oversight responsibility (in concert with the Bailli Délégué) of the administration of the National Administrative Office.</p> <p>Gold medal and chain on a blue ribbon with gold braid</p>
	<p>The <b>Chambellan</b> shall be a personal assistant to the Bailli Délégué and shall serve at his pleasure; provided however, the incumbent's term shall automatically expire upon that of the appointing Bailli Délégué.</p> <p>Gold medal and chain on a blue ribbon with gold braid</p>
	<p>The <b>Conseiller Gastronomique</b> shall be responsible for the planning, coordination and realization of all Director and National Council Meetings.</p> <p>Gold medal and chain on a blue ribbon with gold braid.</p>
	<p>The <b>Conseiller Culinaire</b> shall coordinate the Jeune Commis Rôtisseur program and be in charge of developing and supervising new programs of benefit to students of the culinary arts.</p> <p>Gold medal and chain on a blue ribbon with gold braid.</p>
	<p>The <b>Conseiller des Professionnels</b> shall coordinate the activities and enhance the reputation of the Society's Professional Membership and be in charge of developing and supervising new programs of benefit to said Members.</p> <p>Gold medal and chain on a blue ribbon with gold braid.</p>
	<p>The <b>Conseiller des Bailliages</b> shall be a personal assistant to the Bailli Délégué</p>

	<p>responsible for regular communication between the Bailli Délégué and the Baillis Provinciaux. He shall serve at the pleasure of the Bailli Délégué, provided however the incumbent's term shall automatically expire upon that of the appointing Bailli Délégué.</p>
	<p>The <b>Chargé de Presse</b> shall be in charge of press relations and Society publications under the direction of the Bailli Délégué and Board of Directors and be responsible for regular communication with other National Bailliages and the International Society to ensure inclusion of news about the Society in appropriate international publications. Gold medal and chain on a blue ribbon with gold braid.</p>
	<p>The <b>Chargé de Missions</b> shall be responsible for membership development and such other duties as may be assigned by the Bailli Délégué from time to time. Gold medal and chain on a blue ribbon with gold braid.</p>
	<p>The <b>Jurisconsulte</b> serves as the legal counsel to the Bailli Délégué and the Board of Directors. He shall serve at the pleasure of the Bailli Délégué, provided however the incumbent's term of office shall automatically terminate with that of the appointing Bailli Délégué. Gold medal and chain on a blue ribbon with gold braid.</p>
	<p><b>Foundation Chair</b> serves as Chairperson of the Foundation Committee, and shall be charged with supervision of the Foundation, preparation of its proposed budget including suggested contributions, administration of approved contributions, fund raising, and such other matters as shall be delegated by the Bailli Délégué. He shall serve at the pleasure of the Bailli Délégué; provided however, the incumbent's term of office shall automatically terminate with that of the appointing Bailli Délégué.</p>

	<p>Gold medal and chain on a blue ribbon with gold braid.</p>
	<p>The <b>Grand Echanson</b> shall organize, coordinate and administer the activities of Société Mondiale du Vin within the Society at the direction of the Board of Directors and the Bailli Délégué (acting in his capacity as Consul General, Société Mondiale du Vin). He shall serve at the pleasure of the Bailli Délégué; provided however, the incumbent's term shall automatically expire upon that of the appointing Bailli Délégué. Gold medal and chain on a blue ribbon with burgundy and gold central bands with gold braid.</p>
	<p>The <b>Echanson</b> serves as assistant to the Grand Echanson and may act as Vice Chair of the Standing Société Mondiale du Vin Committee. He shall serve at the pleasure of the Bailli Délégué; provided however, the incumbent's term of office shall automatically terminate with that of the appointing Bailli Délégué, and shall be a Member of the National Council. Gold medal and chain on a blue ribbon with gold and burgundy central bands with gold braid</p>
	<p>The <b>Chancelier Délégué, Académie de Gastronomie Brillat-Savarin</b> shall organize, coordinate and administer the activities of the Académie de Gastronomie Brillat-Savarin within the Society at the direction of the Board of Directors and the Bailli Délégué (acting in his/her capacity as Chancelier General, Académie de Gastronomie Brillat-Savarin). The Chancelier Délégué shall serve at the pleasure of the Bailli Délégué; provided, however, the incumbent's term shall automatically expire upon that of the appointing Bailli Délégué. Gold medal and chain on a blue ribbon with gold braid, a red center stripe and a Brillat-Savarin medal..</p>
	<p>The <b>Vice Chancelier Délégué, Académie de Gastronomie Brillat-Savarin</b> serves as assistant to the Chancelier Délégué, Académie de Gastronomie Brillat-Savarin and may act as Vice Chair of the Standing Brillat-Savarin Committee. He shall serve at the pleasure of the Bailli Délégué; provided however, the incumbent's term of office shall automatically terminate with that of</p>



the appointing Bailli Délégué, and shall be a Member of the National Council.  
Gold medal and chain on a blue ribbon with gold braid, a red center stripe and a Brillat-Savarin medal.

## Regional Officers



**Baillis Provinciaux** serve as Deputies of the Bailli Délégué within their respective regions and shall report to the Bailli Délégué and Board of Directors. Their duties shall be national in scope and may be delegated from time to time by the Bailli Délégué in addition to their having administrative authority and responsibility in their respective Regions.  
Gold medal and chain on a green ribbon with gold braid.



**Chambellans Provinciaux** (who are deemed to be Regional Officers) serve as assistants to Baillis Provinciaux and are Members of the National Council. They are appointed by the Bailli Délégué upon nomination of the pertinent Bailli Provincial and serve at the pleasure of the Bailli Provincial and Bailli Délégué or one year, whichever is less. A Bailli Provincial may nominate more than one Chambellan Provincial for his/her Region. The appointment of more than one Chambellan Provincial in a given Region upon nomination will be at the discretion of the Bailli Délégué, considering the circumstances and reasons therefor. In no event shall there be more than two Chambellans Provinciaux for each Region. A Chambellan Provincial may serve concurrently as a Bailli.  
Gold medal and chain on a green ribbon with silver braid.

**Echansons Provinciaux** (who are deemed to be Regional Officers) serve as assistants to the Grand Echanson and are Members of the National Council. They are appointed by the Bailli Délégué in his capacity as Consul General, Société Mondiale du Vin upon the recommendation of the Grand Echanson, and



having been nominated by the pertinent Bailli Provincial and serve at the pleasure of the Bailli Délégué or one year, whichever is less. In their capacity as Echanson Provincial, they shall report to both their Bailli Provincial and the Grand Echanson; and, the scope of their duties are as they may be delegated from time to time by the Grand Echanson in addition to any administrative duties and/or authority as may be assigned to them by their respective Baillis Provinciaux in the activities and operations of their Region.

Gold medal and chain on a blue ribbon with gold and burgundy central bands with a silver braid.



**Chargés de Presse Provinciaux** (who are deemed to be Regional Officers) serve as assistants to the Chargé de Presse des Etats-Unis and are members of the National Council. They are appointed by the Bailli Délégué upon the recommendation of the Chargé de Presse des Etats-Unis and having been nominated by the pertinent Bailli Provincial; and, shall serve at the pleasure of the recommending Bailli Provincial, the Chargé de Presse des Etats-Unis and the Bailli Délégué, or one year, whichever is less. They shall report to both the pertinent Bailli Provincial and Chargé de Presse des Etats-Unis, who shall determine the scope of their duties.

Gold medal and chain on a blue ribbon with silver braid.



**Conseillers Culinaire Provinciaux** (who are deemed to be Regional Officers, but not Members of the National Council) are appointed by the Bailli Délégué upon the recommendation of the Conseiller Culinaire des Etats-Unis and nomination by the pertinent Bailli Provincial; and shall serve at the pleasure of the recommending Bailli Provincial and the Bailli Délégué or one year, whichever is less. They shall report to both the pertinent Bailli Provincial and Conseiller Culinaire des Etats-Unis; and the scope of their duties are as they may be delegated from time to time by the Conseiller Culinaire des Etats-Unis, with special emphasis on the Jeune Commis competition, and the pertinent Bailli Provincial.

Gold medal and chain on a blue ribbon with silver braid.

## Local Officers

	<p><b>Bailli:</b> The elected President of a Bailliage. Gold medal and chain on a green ribbon.</p>
	<p><b>Vice Chancelier-Argentier:</b> In charge of administration, treasurer and assistant to the Bailli. Gold medal and chain on a blue ribbon</p>
	<p><b>Vice Conseiller Gastronomique:</b> Responsible for the planning of the menu, the choice of wines and coordinating Bailliage events. Must be a Non-Professional. Gold medal and chain on a blue ribbon.</p>
	<p><b>Vice Conseiller Culinaire:</b> In charge of the realization of dinners and relations with Professional Members. Must be a Professional. Gold medal and chain on a blue ribbon.</p>
	<p><b>Vice Chargé de Presse:</b> In charge of public relations and the communication of Bailliage events to Society publications and communicates with the Regional Chargés de Presse. Gold medal and chain on a blue ribbon.</p>

	<p><b>Vice Chargé de Missions:</b> Professional or Non-Professional in charge of special functions or assignments as may be delegated by the Bailli from time to time. Gold medal and chain on a blue ribbon.</p>
	<p><b>Vice Echanson:</b> In charge of activities, functions and administration relating to the Société Mondiale du Vin. Gold medal and chain on a blue ribbon.</p>
<p><b>Non-Professional Members</b></p>	
	<p><b>Ecuyer:</b> Amateur gastronome under the age of 35 who accepts reduced induction and dues program. Silver medal and chain on a purple ribbon.</p>
	<p><b>Chevalier:</b> Amateur gastronome (male). Silver medal and chain on a blue-bordered purple ribbon.</p>
	<p><b>Dame de la Chaîne:</b> Amateur gastronome (female). Silver medal and chain on a blue-bordered purple ribbon.</p>
	<p><b>Officier:</b> All Members who are elected or appointed to Local, Regional or National offices</p>



as defined in the By-Laws are automatically deemed to be elevated to the rank of Officier. A Chevalier or Dame de la Chaîne who has not held such office may be elevated to this rank for contributions to a Bailliage upon recommendation of their Bailli, provided he/she has attained a minimum of five (5) years' membership (or two (2) years if a Bailliage Board Member) since induction, or upon direct application to the Bailli Délégué (without Bailli recommendation required) for approval, having obtained ten (10) years' of continuous membership since induction. Gold medal and chain on a red-bordered purple ribbon.



**Pair:** An outstanding member of the Chaîne, promoted to this rank for unique service to the National Society; awarded by the Board of Directors only. Gold medal and chain on an orange-bordered purple ribbon.

## Professional Members



**Rôtisseur:** Young professional who works with a turning spit/grill. Silver medal and chain; no ribbon.



**Chef Rôtisseur:** Executive Chef directing a kitchen where meats or poultry are prepared on a turning spit/directing a kitchen that does not have a turning spit but does have a grill. Silver medal and chain on an orange ribbon with the Rôtisseur/Grillardin escutcheon.

**Maître de Table Restaurateur:** Restaurant or hotel manager or proprietor who does not himself direct the culinary operations of the establishment.

	<p>Silver medal and chain on a purple ribbon with an orange central band, blue border.</p>
	<p><b>Maître de Table Hôtelier:</b> Food service professionals within a hotel who do not work directly in a restaurant. Includes people with titles such as Food &amp; Beverage Manager, Director of Catering, etc. Silver medal and chain on a purple ribbon with an orange central band, blue border.</p>
	<p><b>Maître Hotelier:</b> Hotel manager or proprietor. Silver medal and chain on a purple ribbon with an orange central band, blue border with the Hotelier escutcheon.</p>
	<p><b>Maître Rôtisseur:</b> Manager or proprietor of a restaurant which has a turning spit/not having a turning spit but does have a grill. Silver medal and chain on a red-bordered orange ribbon with the Rôtisseur escutcheon.</p>
	<p><b>Maître Rôtisseur Traiteur:</b> Proprietor or director of a catering establishment or charcuterie possessing a turning spit. Silver medal and chain on a red-bordered orange ribbon with the Rôtisseur Traiteur escutcheon.</p>
	<p><b>Professionnel du Vin:</b> A person directly involved in viticulture, producing wine or spirits, or the sale</p>

	<p>and distribution of such products. Silver medal and chain on a purple ribbon with an orange central band with grape escutcheon.</p>
	<p><b>Professionnel de la Table:</b> A person directly involved in the growing or raising of foodstuffs or in the production, sale, or distribution of culinary items. Silver medal and chain on a purple ribbon with an orange central band with cornucopia escutcheon.</p>
	<p><b>Officier Chef Rôtisseur:</b> Promotion from Chef Rôtisseur after five (5) years of membership and outstanding service to his Bailliage. Gold medal and chain on an orange ribbon with the Rôtisseur escutcheon.</p>
	<p><b>Officier Maître Rôtisseur:</b> Promotion of a Maître Rôtisseur for his/her active participation in the development of the Chaîne. Must have attained at least five (5) years of membership since induction. Gold medal and chain on a red-bordered purple ribbon with the Rôtisseur escutcheon.</p>
	<p><b>Officier Maître de Table:</b> Promotion of a Maître de Table for his/her active participation in development of the Chaîne. Must have attained at least five (5) years of membership since induction. Gold medal and chain on a red-bordered purple ribbon with an orange central band.</p>
	<p><b>Officier Maître Hotelier:</b> Promotion of a Maître Hotelier for his/her active participation in development of the Chaîne. Must have attained at least five (5) years of membership since</p>



induction.

Gold medal and chain on a red-bordered purple ribbon with an orange central band with the Hotelier escutcheon.



**Grand Officier Maître:** Title awarded to deserving Member holding the grade of Officier Maître for at least ten (10) years. The award can also be bestowed at the end of a career of a professional who has performed outstanding service to the profession and to the Chaîne. Awarded by the Board of Directors only. Gold medal and chain on an orange-bordered violet ribbon with the professional escutcheon.

## Honorary Ranks



**Chevalier d'Honneur:** Title bestowed upon an individual who is both nationally prominent and respected. An individual who is awarded this honorary rank shall be exempted from National Initiation Fees and Annual Dues. Gold medal and chain on an burgundy ribbon.



**Maître d'Honneur:** Title bestowed upon a food or beverage professional who is nationally recognized in their field. An individual who is awarded this honorary rank shall be exempted from National Initiation Fees and Annual Dues. Gold medal and chain on an burgundy ribbon.

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