

Michel Malecot Culinary Excellence Award



This award recognizes outstanding achievement in culinary excellence and community and industry involvement by a chef, chef-owner, or a major principle in a catering organization, including a restaurant, catering school, off-premise, or on-premise catering, with a minimum of 50% of revenue from catering or private events. This award recognizes those individuals with a commitment to leadership in culinary education, sustainability and social responsibility, along with mentorship of chefs new to the catering and events industry. Must be a NACE member to be nominated for this award.

Give a 150-word overview of the award submission to answer the following questions. This overview should set the tone for the rest of the award submission. This overview may be used in promotional materials and NACE reserves the right to modify this description for the award program.

What is the nominee's top contribution to the catering and events industry, considering culinary excellence and community and industry involvement? Why should they receive this award?

Respond to the below bulleted prompts in 350-500 words.

Answer all prompts in the order listed, adding spaces between answers, for maximum point value.

- How does the nominee exhibit thought leadership? For example, education, publications, or local mentorship programs?
- What profound impact has the nominee made on NACE and its chapter(s)? For example, speaking engagements, hosting a meeting, volunteerism, or leadership roles?
- What creative elements does the nominee include within menu design, including beverage (alcoholic or non-alcoholic) pairings, regional cuisine, innovative culinary trends, and unique marketing approaches?
- What efforts has the nominee participated within their organization that relate to sustainability, social responsibility, carbon footprint reduction (e.g. farm to table and local sourcing), and community service?



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Upload the following to support the nominee's written award submission. All upload material must be submitted to receive full credit for this portion of the submission.

- Upload a resume summarizing the nominee's culinary experience and education, reflecting the nominee has at least 5 years' experience as a Chef or Chef-Owner within the catering industry
 - Include any awards or culinary competitions won by the individual or as a team member within the catering and events industry
 - Include any involvement and membership within catering and events industry associations
- Upload 3-4 pictures of high-quality photos displaying the outstanding creativity and originality within culinary trends and menu development
- Upload one letter of recommendation from a member of the local chapter board
- Upload one letter of recommendation from another current or past employee or employer, friendly competitor, industry professional, or culinary specialist

