MEMBERSHIP APPLICATION

Name:			Mr. Ms.	
Company:		Co	mpany Web Site:	111111111
Address:				
City		State	Zip	
Phone:		Fax:		International CORPORATE CHEFS
E-mail:		Cell Phone:		Association
What is your title?	current			
	scribes your primary job			
What is your Do you have	primary areas of responsibility in your converall menu development New recipe/product development Strategic direction of menu Food purchasing New restaurant openings Culinary training Restaurant or kitchen design Executive leadership educational background? High School Associate Degree Bachelor Degree Masters Degree Doctorate Degree Other any formal Culinary Training? Apprenticeship Certificate program Military Post Secondary Culinary School		Research and development Beverage development Beverage purchasing Equipment purchasing Staff supervision, if so what is the size of the sta Quality assurance Concept development Other	ff
N. C.				
	multi-unit operation?			_
	volume?			
Average annu	al sales per unit?			
Number of ur	its?			
Number of sta	2000 111111 10	25 - 35 $35 or n$		

Annual corpor	ate food purchase volume?			
Do you recom	mend purchasing the following ite	ems (please indic	ate all that apply):	
	Food		Tabletop	
	Beverage		Other	
	Equipment		None	
What benefits	are you interested in receiving fro	om this associatio	on?	International CORPORATE CHEFS Association
What type of p	programs or educational materials	would you find i	interesting for your personal develo	pment?
What type of e	educational materials would be be	neficial for your	staff?	
	ion would you like to see on our Networking/Communication		Purchasing Information	3
	Educational Programs		Recipe/Menu Ideas	
	Research Information		Links to Food Education Sites	Other
Please rate the following educational programs that you wou important and 5 for most important) Trends Ethnic cuisines Cooking skills Research & development Menu engineering Wine or beverage tastings		hat you would be	be likely to attend at the annual conference: (Use numbers 1-5, with 1 for leas Health and nutrition Presentations by local chefs Tours of processing facilities or farms Vertical tastings Spice or herb presentations Food safety/food security Potential legislative changes	
				ociation and that all of the information nail, phone and address on the Web site.
Signature	 	Print Name		Date
Payments encl	☐ ICCA 2007-2 ☐ Summit 2008 ☐ Special 50 %	- June 22 - 25, I	nbership \$395.00* Portland, Oregon, Registration \$59 count on Membership plus 2008 \$	

^{*} Dues are renewed on the anniversary of the receipt of your application and check ** Travel, lodging and miscellaneous expenses are not included

*** Board Approved 50 percent discount for first time members includes full membership, plus Registration for 2008 Summit. Travel, lodging and miscellaneous expenses are not included. Most meals are included. All checks must be received by May 31, 2008 to receive discount.