

Questionnaire to be filled out when applying for inclusion in the following lists

**www.restaurantranking.eu & www.the-best-chefs.com**

Please forward by fax to **+49 (08081) 9142** or by mail to **questionnaire@the-best-chefs.com**

<p><input type="radio"/> <b>Basis</b></p> <p>Registration of the basic details of the restaurant (e.g. address, telephone number and email address, opening times, prices, ratings). Processing time roughly 3-4 weeks.</p> <p><u>€ 45.00/year</u> incl. processing service</p>	<p><input type="radio"/> <b>Standard</b></p> <p>Full entry in the 'Who is Who' and the database. Includes all the data given in the questionnaire. Processing time roughly 2 weeks.</p> <p><u>€ 95.00/year</u> incl. processing service, portrait photo, linking and 4 changes per year</p>	<p><input type="radio"/> <b>Premium</b></p> <p>Immediate registration in the 'Who is Who' and the database. Additional services to those offered in Standard include visual and editorial highlighting. Please ask if there is anything special you would like done. Price is according to the current price list. Please check there and then write it in in this space:</p> <hr/> <p><b>as from € 175.00/year for a minimum of 36 months</b> <u>Otherwise € 235.00/year</u> incl. processing service (German and English), highlighting, virtual map of how to get to you (if wanted), ticker, company logo, text with detailed information, additional information in blog and news if agreed upon.</p>
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ATTENTION: free processing only available if the online questionnaire is used and registration cannot be guaranteed.

All prices are per year. On filling out the questionnaire you confirm that the information given is correct.

For further information please check our current price list and the general terms and conditions.

You might find it helpful to check other entries as to information, detail and lay-out!

<b>Name:</b>		Please remember to enclose a photo of yourself!	
<b>Date of birth:</b> (dd.mm.yyyy)		<b>Place of birth::</b>	
<b>Restaurant / Hotel where you are currently working</b> (since when, address, position)			
<b>Public email:</b>		<b>Office email</b> (for further enquiries):	
<b>Homepage:</b>		<b>Telephone / Fax:</b>	
<p><b>How many guests can your gourmet restaurant seat?</b> _____</p> <p><b>Do you permit dogs in your restaurant?</b></p> <p><b>How many employees look after your guests in the gourmet restaurant?</b> (service AND kitchen) _____</p> <p><b>Patron:</b>                      <b>Sous-Chef:</b>                      <b>Service Director:</b>                      <b>Sommelier:</b></p>			
<b>Which rating has your restaurant been awarded by various restaurant guides?</b> (year, star etc.)			
Guide Rouge (Michelin):		Gault & Millau:	Other restaurant guides:
Other guides:		Other guides:	Other awards:
<b>Information about yourself as a chef</b>			
<b>Apprenticeship and further training in other restaurants:</b> (year, establishment, place, master chef)			
<b>Important stages in your career:</b> (year, establishment, place, master chef, position)			
<b>Which experience during these years do you think influenced you most and why?</b>			

**Do you have a philosophy of life or a guiding motto which typifies you?**

**Are you a member of an organisation connected with your work?** (e.g. Eurotoques, Chaîne des Rôtisseurs, JRE, Relais & Châteaux)

**Have you already received any special honours?** (e.g. chef of the year, etc.)(year, name of the honour, whom awarded by)

**Was there anything unusual about your career or are there any amusing stories you would like to tell?**

**What plans do you have for the future?**

**How would you define your style of cooking?**

**Details of cooking programmes you have done or books or important articles you have published:**  
(TV channel; book title, date of publication, publisher, ISBN/ISSN, price, availability)

### **Information on the restaurant where you are currently working**

**Restaurant opening times?** (weekdays you are closed, closed for annual holidays, opening times, etc.)

**Please indicate the range of your average prices.** (from € XX,- to € XXX,-)

À la Carte: \_\_\_\_\_ Menu: \_\_\_\_\_

**What does a degustation or full gourmet menu cost?** \_\_\_\_\_

**And how many courses does it have** (including intermediary courses such as amuse bouche)?

**Do you offer a special menu or dishes suitable for children?**

**Do you accept credit cards? yes/no**

For what special culinary highlights is your kitchen particularly well-known?

**Special dishes on your current menu:**

Starter: \_\_\_\_\_

Main: \_\_\_\_\_

Dessert: \_\_\_\_\_

**Do you offer cookery courses?** (dates, prices, place, programme)

**Do you do "house calls"? Catering or party service?** (Please give a rough idea as to what a function might cost)

**How did you find out about us and our portal?**

I herewith order the package which I have indicated above at the price plus VAT for entry in GastroGourmetGuide (GGG)'s database. The contract will run for 12 months/36 months and is automatically renewed for the same period unless notice is given at least 4 weeks before the end of the contracted period. Payment is on receipt of GGG's invoice.

\*\*Please note that the invoice can only be issued when you have given the following information:

**IBAN:**

**BIC:**

**VAT number** (or equivalent to general sales tax identification number as issued by your country):

On receipt of payment the entry will be fully processed.

With my signature I automatically give GGG permission for the general use of the data and photo enclosed, in particular for internet and print media. The photographer has transferred the rights to the further use of the photo to me. I agree to ensure that GGG is automatically informed of all relevant changes in the information concerning my/our entry in the database at the earliest possible moment.

**place, date**

**Signature/stamp**