

1. FUNDAMENTALS

1.1. Name

- 1.1.1. The official name of the Association is the South African Chef's Association.
- 1.1.2. The official acronym of the South African Chef's Association in all languages will be known as SA Chefs (formerly SACA). This acronym will be used throughout this document.
- 1.1.3. All references in this document are gender inclusive.

1.2. Head Office

- 1.2.1. The SA Chefs' permanent head office is in Johannesburg, currently situated at:
University of Johannesburg
School of Tourism & Hospitality,
Cnr. Bunting & Annet Road,
Auckland Park.
- 1.2.2. The SA Chefs head office is responsible for all archives and documents, including but not limited to the list of the Board of Directors, the Professional Members, the Youth members, Junior Members, the Academy members, the Culinary Team South Africa, The Young Chef Club, the Associate members, the Corporate Members, Honour Members, the list of accredited Judges, financial records and all minutes from board meetings.
- 1.2.3. The archives and assets of SA Chefs are kept and managed at the head office, under the supervision of the appointed General Manager and office personal.
- 1.2.4. Regional Offices, Branches and Committees, Societies and Chapters may be established, only with the approval of the board, and all documentation, media, social media, budgets and finances must be conducted through the head office.

1.3. Official Languages of SA Chefs

- 1.3.1. The official business language of SA Chefs is English.

1.4. SA Chefs Logo

- 1.4.1. All paid up members and recognised sponsors and patrons, excluding the associate members, in good standing, may make use of the logos, as stipulated in the Corporate Identity and Logo Application Manual.
- 1.4.2. No other entities are allowed to use the SA Chefs Logo, for any purpose, including but not limited to, commercial purposes in relation to sales, advertising or promotion of goods, associations or services.
- 1.4.3. Any member and or sponsor or patron which have been struck from the memberships lists, will lose the right to use the SA Chefs logo in any form whatsoever, with immediate effect.

- 1.4.4. No deviations from the prescribed conditions of the use of the logo, in any media is permitted.
- 1.4.5. Any entity using the SA Chefs Logo (or adaptations) without the explicit written authorisation by SA Chefs will be deemed to be using “parasite marketing” techniques and SA Chefs reserves the right to take appropriate action to stop this.

1. 5. SA CHEFS Mission Statement

1.5.1. SA Chefs Mission Statement:

The South African Chefs Association (SA Chefs- previously SACCA) is a non-profit industry organisation (established in 1974) that represents chefs, cooks and caterers; dedicated to the promotion of culinary excellence, education, food standards and professionalism throughout South Africa.

- 1.5.2 Discrimination of any kind against a private person or groups of people on account of ethnic origin, gender, language, religion, politics or any other reason is strictly prohibited and punishable by suspension or expulsion.

2. MEMBERSHIP

2.1. Eligibility

- 2.1.1 SA Chefs membership shall be open to Culinaricians and other individuals engaged in the culinary profession, associate employment, as well as those persons in the general non - food professional community that have a passion for the culinary arts and who meet the requirements set forth in Section 2. The term 'Culinaricians' refers to professional chefs, caterers, cooks and bakers engaged in:

- a) Food and beverage planning, preparation, service or supervision in commercial kitchens, hotels, clubs, restaurants, schools and other institutions;
- b) Culinary education;
- c) Culinary research, development or testing; or
- d) Other culinary employment

- 2.1.2. Fully paid up SA Chefs members are automatically members of the World Association of Chef's Societies, through SA Chefs' membership of WorldChefs.

- 2.1.3. All SA Chefs Professional members that have been a continuous paid up member in professional good standing for 10 years may become a Fellow of SA Chef, at the discretion of the President.

- 2.1.4. Member benefits are to be found on the SA Chefs' website and are updated continually.

2.2. Categories of Membership

There are 2 categories of SA CHEFS membership as follows:
Voting Members and Non-Voting Members

2.2.1. Voting Members

2.2.1.1. Professional Member

- a) Any Professional Member of the Hospitality and Supporting Industries with a minimum of 3 years' experience in the industry.
- b) A professional member in good standing* shall have full voting rights.
- c) Professional members may use the SA Chefs logo on Chef Jackets indicating their membership.
- d) Logos may not be used on business stationary or cards unless the members join as Corporate Members.

2.2.1.2. Youth Member

- a) Once a student / junior member has graduated and begins working in Industry, they will qualify for Youth Membership.
- b) After 3 years unbroken membership, they will automatically update to Professional Membership.
- c) Youth Membership in good standing shall have full voting rights.

2.2.2. Non-Voting Members

2.2.2.1. Junior Member

- a) Membership designated to trainees, apprentices and students currently studying in SA Chefs recognised hospitality training programmes within the Republic of South Africa.
- b) Junior members have no voting rights but are fee-paying members of the association.

2.2.2.2. Associate Member

- a) Associate membership constitutes a non-voting, fee-paying membership status, and is designated for those not eligible for full membership, but show an interest in professional cookery.
- b) Associate Members shall have no voting rights and cannot hold elected national office.

2.2.2.3. Corporate Member

- a) Corporate Membership is open to all suppliers of goods and services within the hospitality industry and all related industries.
- b) Corporate Members pay an annual fee to SA Chefs and hold no voting rights and cannot hold elected office.
- c) Corporate members may apply for the use of the SA Chefs corporate membership logo subject to conditions, as set out in the Corporate Identity Manual

2.2.2.4. Training Provider Member

- a) Training Provider Membership is open to all cookery schools, training institutions and colleges within the industry, operating within the Republic of South Africa
- b) Training Provider members will have their details posted on the website, and may have use of the appropriate SA Chefs logo - upon approval by head office.

2.3. Application for Membership

- 2.3.1. Applications for all categories of SA Chefs membership must be submitted to the Membership Administrator at the National office, or via the official SA Chefs' website.
- 2.3.2. Application for membership will only be activated on receipt of payment.
- 2.3.3. The Board of directors will, based on the membership criteria, vote on the acceptance of prospective new members.

2.4. Notice of Termination of Membership

- 2.4.1. Notice must be sent in writing to Membership Administrator stating the reasons for termination.
- 2.4.3. All financial contributions outstanding must be duly paid until termination.
- 2.4.4. All categories of SA Chefs membership that have violated the By Laws, and related policies and procedures of SA Chefs or have damaged the interests of SA Chefs and/ or the professional status of chefs through their misconduct may be excluded from SA Chefs. Termination of membership can be issued by the Board and confirmed by letter.
- 2.4.5. All members who fail to pay their dues may be removed from the SA Chefs membership lists.

2.5. Voting Rights

Voting members may vote only in the election of national officers and all other business on the agenda at the Annual General Meeting. All other business requiring the vote of members is vested in the Board of SA Chefs.

2.6. Membership Obligations

As a condition of membership, all SA Chefs members shall be bound and abide by the SA Chefs Bylaws, policies and procedures, as amended from time to time, including without limitation, the Ethics Code and the SA Chefs rules governing Unethical Conduct, the procedure for joining the SA Chefs, and termination and suspension of membership.

3. OFFICIAL BODIES

3.1. SA Chefs – National Members

- 3.1.1. As a rule, a general meeting of members is held every year in the form of an Annual General Meeting.
- 3.1.2. The current Board convenes the Annual General Meeting by giving Twenty One (21) business days advance notice with an announcement of the agenda.
- 3.1.3. Every four (4) years, eligible members elect a President at the Annual General Meeting, who in turn elects an Executive Committee (Vice President/s) at

his/her discretion. It is generally accepted that the Vice presidents are current board members in good standing.

- 3.1.4. Every year, eligible members elect board members at the Annual General Meeting. The election is governed under the auspices of the Election Committee.
- 3.1.5. The President may only stand for a maximum of one (1) term and the addition of one (1) term -two year term- as Immediate Former President; thereafter he/she may not sit on the board.
- 3.1.6. All eligible members who qualify for the position of President may be nominated in this election.
- 3.1.7. The President, on completion of his term/s, must remain a member of the Board for one (1) two (2) year term to ensure continuity.
- 3.1.8. The immediate Former President whilst serving his two (2) year term on the board will have full voting rights.
- 3.1.9. The current elected President of SA Chefs may at his discretion co-opt onto the board four (4) Advisors (who are either specialist in their field or have not been nominated by the general assembly).

3.2 SA Chefs Board

- 3.2.1. The SA Chefs Board is composed of the President, Vice Presidents, Directors, Advisors, Advisors and the Immediate Former President.
- 3.2.2. Every year, the current board dissolves. Nominations for board membership are open to each and all members in good standing within SA Chefs; however a nomination acceptance and motivation must be supplied one month prior to the election.
- 3.2.3. In order to serve as a Board Member, a SA Chefs member shall:
 - a) Have held Professional member privileges for at least five consecutive years and must maintain a Professional member status while holding office;
 - b) Have served for at least two years as:
 - i. An elected Regional Officer or
 - ii. A Special Elected Committee Chair;
 - c) Have attended two Annual General Meetings prior to his/her election;
 - d) Be a member in good standing
 - e) Be an active member in good standing within the hospitality Industry
 - f) Must reside and work within the Republic of South Africa
- 3.2.4. The SA Chefs President must have served at least two (2) full terms, in good standing, on the Board of Directors prior to nomination and election as SA Chefs President.
- 3.2.5. The term of office for board members, is a full one (1) year term, with the option of running for 3 additional (3) terms for the same position.
 - 3.2.5.1. The terms of office shall begin with appointment at the Annual General Meeting following the election and continuing until a successor is duly elected and qualified.

- 3.2.5.2. A board member appointed to fill a vacancy shall serve until a successor is elected at the next Annual General Meeting and appointed to office.
- 3.2.5.3. The terms of office for the board members filling the position of SA Chefs President and SA Chefs Immediate Former President are respectively four (4) years and two (2) years run consecutively.
- 3.2.6. The SA Chefs Board is required to intervene on its own initiative if the interests or unity of SA Chefs are threatened. Towards this purpose and for fair and equal handling of the issues, supporting documents are requested to be made available by the relevant SA Chefs member parties. The SA Chefs Board of Directors will issue a statement, which should be considered final, and no further correspondence may be entered into.
- 3.2.7. The Board normally holds one meeting per month although this may be extended to every second month.
- 3.2.8. The accepted board quorum will be 70% whether by proxy or in person. When voting by Proxy, the proxy may not be a blanket proxy but a proxy on specific agenda points. One board member may not hold more than one proxy vote.
- 3.2.9. The Chairs of the Regional Committees, chairs of other SA Chefs committees and SA Chefs societies are expected to attend Board meetings on a regular basis with flights and accommodation at the expense of SA Chefs.
- 3.2.10. The SA Chefs Board will consist of a minimum of 6 directors and maximum 10 elected directors. The President has the right to co-opt an additional 4 Advisors, and such individuals need not all be SA Chefs members, and hold no vote
- 3.2.11. In the case of a tie in voting for the approval of a resolution the President has the casting vote.
- 3.2.12. The Board of Directors shall be the managing body of the SA Chefs. The Board of Directors shall have ultimate authority over and responsibility for the business affairs, operations and assets of the SA Chefs, subject to the limitations in these By-laws.
- 3.2.13. Actions by the Board of Directors.

Except as otherwise provided by law, or in these By-laws, the act of the Board of Directors means action at a meeting of the Board by vote of a majority (50 % plus 1) of the directors at the time of the vote, if a quorum (70% of voting Board Members) is present at such time.

- a) Any action required or permitted to be taken by the Board of Directors or any committee thereof may be taken without a meeting if all members of the Board or the committee consent in writing to the adoption of a resolution authorising the action.
- b) Any one or more members of the Board of Directors or any committee thereof may participate in a meeting of such Board or committee by means of a conference telephone or similar communications equipment allowing all persons participating in the meeting to hear

each other at the same time. Participation by such means shall constitute presence in person at a meeting.

- 3.2.14. All Board of Director members, Executive Committee members, Committee members or others acting in any capacity for the SA Chefs shall disclose to the Chairperson of the Ethics Committee and the Board of Directors any situation, which may be construed as a conflict of interest in accordance with policies and procedures adopted by the Board of Directors, and will abide by all fiduciary duties imposed on corporate officers and directors, including the duty of confidentiality.
- 3.2.15. All board members and committee members shall serve in a voluntary position without pay and the Board of Directors shall approve all gifts and remuneration.
- 3.2.16. Expenses laid out in carrying out their mission by Board members shall be advanced to them on quotation or reimbursed on submitting a supportive document.
- 3.2.17. The SA Chefs board may remove an officer/ board member or any SA Chefs Member, if they cannot perform their duties, have brought SA Chefs into disrepute, misused their position or are found to be incapable to the job at hand.

3.3. Executive Committee

3.3.1. SA Chefs is headed by the Executive Committee, which consists of the President, the Vice-President/s, the Immediate Former President, the General Manager and the Financial Manager. The elected SA Chefs President appoints a maximum of two (2) SA Chefs Vice-President/s, with Board approval.

3.3.1.1. Any, and all, decisions and resolutions brought forth by the Executive Committee must be ratified by a majority vote of the board.

3.3.2. The SA Chefs President

- 3.3.2.1. Represents the Board and the members' interests, supervises the administration and the business of SA Chefs.
- 3.3.2.2. The SA Chefs President shall serve as Chairperson of the Board of Directors, Chairperson of the Annual General Meeting, and as an *ex officio*, non-voting member of all SA Chefs committees, except the Finance Committee, Elections Committee and the Ethics Committee.
- 3.3.2.3. The President is required to convene a meeting if half the members of the board so request and the financial situation of the Association so permits.
- 3.3.2.2. If the President is permanently or temporarily prevented from performing his official function then the most long serving standing Vice President shall represent him until the next Annual General Meeting, upon which new elections are held.

3.3.3. The Immediate Former President

3.3.3.1. The outgoing SA Chefs President shall serve as Immediate Former President for a concurrent term of two (2) years with the newly elected Sa Chefs President.

3.3.3.2. The Immediate Former President shall:

- a) Perform the duties as any board member with full voting rights
- b) Serve as an advisor to the President
- c) Sit on the Executive Committee with full voting rights

3.3.3.3. All Former Presidents are considered ambassadors in the highest standing by SA Chefs, and they may be tasked with special projects by the board, as they represent the history of SA Chefs at the highest echelon.

3.3.4. The Vice President(s)

3.3.4.1. The Vice President(s) are nominated by the President and sanctioned by the board.

3.3.4.2. The Vice President(s) shall:

- a) Assist the President with the day to day running of the association
- b) Sit on the executive committee with full voting rights.

3.3.5. Attendance

3.3.5.1. Any Board member of the Association who shall miss three (3) unexcused meetings held in a twelve (12) month period may be removed from office. Procedures to be followed as per Companies Act.

3.3.5.2. If an officer or director is removed he/she shall be replaced in accordance with Point.3.2.

3.4. SA Chefs General Manager

3.4.1. The SA Chefs General Manager conducts the correspondence and administration of the day to day running of SA Chefs on behalf of the Board.

3.4.2 The Executive Committee, with approval from the Board, will appoint the General Manager.

3.4.3. The General Manager has no vote on the board, but full voting rights are extended to the proceedings of the Executive Committee.

3.5. SA Chefs Treasurer

3.5.1. The SA Chefs Treasurer is responsible for the handling of the financial matters of SA Chefs, at the discretion of the SA Chefs Board, on behalf of the SA Chefs Members.

3.5.2. The Treasurers primary task is to ensure the safe continuity of SA Chefs business by general accepted good governance business practice.

3.5.3. The Treasurer works alongside the SA Chefs' Executive Committee and board to obtain this objective.

- 3.5.4 The role of the SA Chefs Treasure will be fulfilled by the appointed financial manager and or SA Chefs Board Member.
- 3.5.5. In the case of the Treasurer's position been filled by a employed salaried individual, that individual holds no vote in board meetings but carries a vote in the Executive Committee.

3.6. SA CHEFS Regional Chairs

- 3.6.1. The regional chairs represent the various regional branches throughout South Africa. All Regional Branches are an integral component of the Company as registered: South African Chefs Association Limited (Limited by Guarantee).
- 3.6.2. All Regional Branches have to be FORMALLY RECOGNISED by the full Board of Directors in writing and the executives of such a branch must have confirmed their acceptance of office before this branch is permitted to act on behalf of the South African Chefs Association.
- 3.6.3. The SA Chefs' Regional Chairs are elected from the National Membership who do not belong to the SA Chefs Board at the time of elections, and the executives of all regional branches are obliged to follow the directives as outlined by SA Chefs board.
- 3.6.4. The regional chairs represent the National Members in their respective regions and advise the SA Chefs Board on all-important matters of SA Chefs, in the region.
- 3.6.5. Regional chairs and the regional executive must be chefs or be an active player within the hospitality industry, in good professional standing.
- 3.6.6. The term of office is two (2) years, and generally a regional meeting is held once a month. A maximum of 2 consecutive terms may be served.
- 3.6.7. Regional Chapters are branches, which have been formally recognised by the full board of Directors, and contain less than 100 members in that geographically area. The term and conditions for the recognised chapter and its committee members are the same as for Regional Chairs

3.7. Standing Committees

- 3.7.1 The President, in consultation with the board will appoint the chairman of each committee, who will serve at the pleasure of the board, but no longer than a four year period. In order to provide for continuity, some committee, members may be reappointed.
- 3.7.2. All actions of all standing committees are subject to board approval.
- 3.7.3. Committee members are tasked with fulfilling the objectives of SA Chefs as volunteers, either because of their specialised subject knowledge or experience.
- 3.7.4. All committees shall have at least 5 members, one that will be a board member.
- 3.7.5. All committee members must be a member of SA Chefs in good standing.

3.7.6. All committees shall follow policies and procedures that have been approved by the Board of Directors

3.7.7. The committees must include but are not be limited to:

- a) **Culinary Committee** is instructed to prepare and maintain guidelines and rules on SA Chefs' Culinary Exhibitions and Competitions, according to current World Chefs guidelines. It supervises the correct conduct of such competitions and the qualification criteria of the judges accredited by SA Chefs and their instructions. The Culinary Committee is responsible to maintain and administer the list of SA Chefs and local World Chef Guidelines approved judges.
- b) **Finance Committee** is instructed to provide financial oversight for the organisation and its role includes budget monitoring and financial planning, financial reporting, remuneration of salaried staff and the creation and monitoring of internal controls and accountability policies. The committee is charged with ensuring compliance and/or developing other policies that further serve to protect the organisation and manage its exposure to risk. This committee must include the President, the Treasurer and a minimum of 5 other members, not more than 2 of which are selected and appointed by the Board of Directors; with the balance selected and appointed by the Finance Committee, and such individuals need not all be SA Chefs members. The committee members shall serve terms of three years each, on a staggered basis, with vacancies recommended by the Chairperson of the committee; approved by the Board of Directors. Each member, excluding the Chairperson of the Committee, may serve no more than two terms.
- c) **Educational Committee** oversees the development and implementation of all SA CHEFS approved educational activities and other educational related programmes. The Education Committee administers and monitors the programmes and recommends to the board new educational initiatives. SA Chefs' Certification and Designation Programme and the Professional Body reports into the Educational Committee
- d) **Ethics & Appeal Committee** provides an overarching view of the how the association does its business. It will have responsibility for establishing and embedding corporate ethical values, the ethics policy and code and ensuring and monitoring ethical business practice. The committee is made up of the President, an Honorary President and The Chairman of the Academy of Chefs plus two other members in good standing.
- e) **Rules Committee** maintains the SA Chefs Rules and Statutes and solicits input from the membership. It will review, modify, prioritise and /or recommend any suggestions to the board. New Rules endorsed by the Board will be communicated to the membership and brought for-election at each Annual General meeting. The Rules are ratified at the Annual general Meeting and governed by the board in compliance with the Companies Act No 71 of 2008
- f) **Elections Committee** jurisdiction extends to organise, prepare, and manage the Election of Members of the Board and as well as other elections as determined by the By Laws. The election committee shall independently and neutrally implement its jurisdiction to ensure a free, fair, and just election in accordance with the principles of liberal democracy.

3.7.8. An **Advisory Board** whenever deemed prudent and necessary may be established by the board of Directors. The Board of Directors shall write the established rules for the Advisory Board. The SA Chefs President, in collaboration with the Board of Directors, shall establish the time limit for the Advisory Board.

3.7.9. **Task Forces**, whenever deemed prudent and necessary may be established by the President. The President and board shall write the established goals and objectives for the Task Forces. The President shall establish the time limit for these Task Forces.

3.7.10. The Board of Directors shall establish all the rules and procedures for all Committees, the Advisory Board and Task Forces.

3.8. SA Young Chefs Club

3.8.1. The SA Young Chefs Club is the youth arm of SA Chefs and its primary goal and task is to promote the young chefs' interest in the field of culinary and hospitality.

3.8.2. The SA Young Chefs Club's actions and procedures are subject to SA Chefs board approval.

3.8.3. See current procedures and further application criteria on the SA Chefs website.

4. OBJECTIVES

4.1 Representation of Interests

4.1.1. SA Chefs intends to represent the general interests of the profession, to enhance its prestige and to promote cookery with the members and parties through the use and propagation of the knowledge acquired by modern nutritional science and new technologies in cookery and cuisine.

4.1.2. The objective of SA Chefs is to provide educational opportunities and to encourage friendly relations between the SA Chefs member, societies and parties. The SA Chefs members and parties are required to show mutual respect and support to each other.

4.2. Support

4.2.1. Members which have duly paid their membership contributions should give moral support and, wherever possible and budgets permitting, material assistance to other SA Chefs members.

4.3. SA CHEFS Approved Culinary Competitions and Exhibitions

4.3.1. Refer to the current Standard Operating Procedures for Competitions and Events.

4.4. Communication and General Information Exchange

4.4.1. The SA Chefs regional branches are requested to mutually exchange their journals and periodicals for inclusion in the National newsletter.

4.4.2. Information is generally exchanged and listed electronically via the SA Chefs' website www.saca.co.za.

Electronic means are also considered an official and legitimated form of communication.

4.5. Evidence of Membership

4.5.1. SA Chefs will issue members with a membership card indicating date of registration and membership status.

5. FINANCES

5.1. General Financing

5.1.1. SA Chefs activities are financed from the revenues collected from all SA Chefs membership categories dues, and income from the SA Chefs approved culinary competitions, sponsors, patrons, exhibitions / events, training interventions / programmes and also from managed investments and donations and miscellaneous income.

5.1.2. All SA Chefs Members pay an annual fee, which is set by the SA Chefs Board. The SA Chefs board, at its discretion, may adjust or suspend the fees of an individual member under extraordinary circumstances for a limited period of time.

5.1.3. These fees must be paid annually no later than 30 days after invoice, each year into the bank account stated by the SA CHEFS Treasurer.

5.1.4. Sponsor, patrons and exhibition / event fees are negotiated separately with the appointed SA Chefs administrator or Director.

5.2. Asset Management

5.2.1. The assets of SA Chefs are invested and managed by the SA Chefs Treasurer according to the instructions of the SA Chefs Board.

5.2.2. Increased fees, managed investments and other sources of raising revenue is left to the discretion of the SA Chefs Board and then reported to the Annual General Meeting. Financial issues like fee structure, investments, other sources of income and fundraising will be reported by the treasurer for the approval by the Board then reported to the AGM.

5.3. SA Chefs Expenditure

5.3.1. The following are payable from the financial resources of SA Chefs:

- a) SA Chefs general administrative costs as approved by the Board.
- b) All relevant travel costs of the SA Chefs Board to fulfil their duties including the SA Chefs appointed Committees to attend official SA Chefs business.
- c) SA Chefs Board approved programs and training interventions.

5.4. Authority to Sign

5.4.1. SA Chefs is duly represented and committed by the joint signatures of the SA Chefs President, General Manager and or SA Chefs Vice-President/s.

5.4.2. Use may be made of the assets of SA Chefs as follows:

- a) For all amounts, by the joint signature of the above, with a pre approved budget.
- b) For amounts of less than Ten Thousand South African Rand - (R 10 000.00) by the single signature of the appointed General Manager of SA Chefs, with pre approved budget.

5.5. SA Chefs Financial Reviewers

- 5.5.1. Prior to the Annual General Meeting, the President appoints from the ranks of the official Member lists three Financial Reviewers, who are not members on the SA Chefs Board or Finance Committee.
- 5.5.2. The three individuals will receive, three weeks in advance from the treasurer, the required documentation and will meet with the treasurer prior to the start of the Annual General Meeting. They will submit a report to the Annual General Meeting for approval.
- 5.5.3. The SA Chefs annual financial accounts are also verified by an independent licensed, professional auditing firm, on an annual basis.

6. HONOURS

It is generally accepted, that no serving members in office shall accept or receive Honorary titles from the current board of SA Chefs. Any SA Chef Honours to be bestowed and accepted after the termination of office, and require board sanction.

6.1. Honorary Life President of SA Chefs

- 6.1.1. As an extraordinary honour, the title of SA Chefs Life Honorary President was bestowed on the late Dr. Bill Gallagher (†) for his service and contribution to the advancement of chefs, the hospitality sector and SA Chefs.
- 6.1.2. There may not be more than one SA Chefs Honorary Life President at any particular time.

6.2. Honorary Presidents of SA Chefs

- 6.2.1. As a special honour, the Members of the Association at an Annual General Meeting may grant the title of SA Chefs Honorary President to a former president for his service and contribution to the advancement of Chefs, and the profession within South Africa.
- 6.2.2. The following former presidents hold the title of Honorary President:
- a) Manfred Muellers: President 1979-1982 awarded 1983.
 - b) Heinz Brunner: President 1988 to 1992 and 2000-2003 awarded 2003.

6.3. Honorary Former Presidents

- 6.3.1. As a special honour, the Members of the Association at an Annual General Meeting; may grant the title of SA Chefs Honorary Former President to a former president for his service and contribution to the advancement of SA Chefs, and the profession within South Africa.
- 6.3.2. The Following Former presidents hold the title of Honorary Former President:
- Bill Fenname: 1974-1976 awarded 2008
 - Wolfgang Voigt †: 1976-1979 awarded 2008
 - Martin Kobald: 2003 -2009 awarded 2017

6.4. Honorary Members of SA Chefs

6.4.1. At the request of legitimate SA Chefs Members or the SA Chefs Board, the Annual General Meeting may grant the title of SA Chefs Honorary Membership to individuals who have given outstanding service to SA Chefs and the culinary profession in general.

6.5. Presidents Award

6.5.1 The Presidents Award is an award bestowed at the sole discretion of the SA Chefs' President at the Annual General Meeting.

6.5.2. The minimum requirement is that the Award is bestowed to an individual(s) who has spent a minimum of 25 years active service to the South African Hospitality industry and or SA Chefs.

7. ACADEMY OF CHEFS

7.1 The Academy of Chefs the honour society of the South African Chefs Association, and is the vehicle for SA Chefs to recognise the achievements of its members.

7.2. The number of living Academy of Chefs Members may not exceed the number of years that the SA Chefs has been in existence.

7.3. The Academy of Chefs actions and procedures are subject to SA Chefs board approval.

7.4. See current procedures and further application criteria on the SA Chefs website.

8. CULINARY TEAM SOUTH AFRICA

8.1. The National Culinary team is a division of the South African Chefs Association and has been recognised as the representative for chefs, cooks and caterers of South Africa. It is the official team that represents South Africa internationally in culinary competitions.

8.2. See current procedures and criteria applicable on the SA Chefs website.

9. REMOVAL OF OFFICERS AND EXPULSION OF MEMBERS

9.1. Board members, Committee members, Regional Chairs and Directors may only be removed from office by a majority vote of the Board of Directors, in accordance with procedures adopted by the Board of Directors.

9.2. Termination of Membership

SA Chefs members may be expelled or subject to other sanction for cause by the Board of Directors in accordance with procedures adopted by the Board of Directors. If an SA Chefs member is suspended or terminated his or her SA Chefs' rights and privileges membership shall be deemed likewise suspended or terminated. Depending of the severity of the cause of the termination a lifetime ban on re-joining the association may be imposed.

- 9.3. All members suspended or expelled from the SA Chefs have a right to appeal their case in front of the Ethics committee, who decision will be deemed final by the board.

10. AMENDMENTS

Any SA Chefs member with full voting rights and in good standing may propose an amendment to the Rules for consideration by the Rules Committee. The proposed change must follow the policies and procedures established by the Rules Committee. The proposed amendment, to be adopted, must first be recommended by the Rules Committee and then adopted by an affirmative two-thirds (2/3) of votes cast during the Board meeting. The proposed amendments to be:

- a) filed with the Companies and Intellectual Property Commission (CIPC)
- b) published for all members
- c) ratified by SA Chefs Members with voting privileges at the next Annual General Meeting.

The amendments to the Rules only come into effect, once all the conditions a) to c) have been met.

11. DISSOLUTION OF SA CHEFS

- 11.1. SA Chefs can only be dissolved in accordance with the provisions of the No. 71 of 2008: Companies Act, 2008 and on the basis that SA Chefs rights and obligations in respect of third parties have been met.

12. MANAGEMENT OF REMAINING ASSETS

The Association must as part of its dissolution transfer its assets to-

- (a) Another entity approved by the Commissioner for SARS in terms of section 30B of the Income Tax Act;
- (b) A public benefit organisation approved in terms of section 30 of the Income Tax Act (Act 58 of 1962) as amended;
- (c) An institution, board or body which is exempt from tax under section 10(1)(ca)(i) of the Income Tax Act (Act 58 of 1962) as amended; or
- (d) The government of the Republic of South Africa in the national, provincial or local sphere;

13. OFFICIAL ORGANS FOR PUBLICATIONS

- 13.1. The official communication vehicle for SA Chefs will be via its website at www.saca.co.za.

14. FINAL PROVISIONS

- 14.1. The above Rules enter into force in February 2018, subject to their approval by the Annual General Meeting held in Johannesburg. Upon approval, the above Rules hereafter replace any previously existing By-laws of SA Chefs.