GUILD OF FINE FOOD MEMBERSHIP CHARTER

Support | Knowledge | Connection | Advocacy

We are committed to supporting, celebrating and encouraging independent food and drink retailers and the producers that supply them

| WHAT ARE THE GUILD'S OBJECTIVES? | | |
|---|---|--|
| Objective | How will we achieve this? | |
| To represent, celebrate and champion the independent food and drink sector | Bringing together independent food & drink retailers and producers from across the UK and around the world through Guild membership | |
| | Organising and hosting events and shows, including Fine Food Show North and Great Taste Markets | |
| | Through news and reports in our trade and consumer publications, including <i>Fine Food Digest</i> and associated bonus supplements, <i>Good Cheese</i> , <i>Best Brands</i> and <i>Great Taste Book</i> | |
| | Providing a voice for the industry by listening to concerns, sitting on active committees, lobbying government and feeding back news and advice to members | |
| | Running and feeding into coordinated regional, national and international PR campaigns | |
| | Conducting business with integrity and understanding at all times | |
| To promote excellence and best practice in independent food and drink retail and production | Highlighting and celebrating representative companies and practice through coverage in our trade and consumer publications and online news offering | |
| | Organising awards including Great Taste and World Cheese, and supporting other industry awards to celebrate excellence across the industry. Driving trade and consumers to seek out these award-winning products and retailers through PR, directories and events | |
| | Identifying and communicating key industry developments and advice to promote and uphold good working practices | |
| | Being committed to sustainability, ensuring business practices have a positive impact upon people and place | |
| To facilitate a network for like-minded companies to communicate and trade | Offering communication and knowledge sharing opportunities between Guild members through dedicated forums and access to current membership lists as required | |
| | Enabling introductions between producers and retailers (and connecting these businesses to consumers) at events and shows that have been organised by or through the Guild | |
| | Developing directories to enable businesses to locate potential stockists, source new products and gain new customers | |
| | Editorial and advertising opportunities in our trade publications, including Fine Food Digest and associated bonus supplements, Good Cheese and Best Brands | |
| To provide advice and a knowledge base to assist with continuing development within the industry | Running a retail training programme covering a breadth of subjects from across the industry, designed to help increase turnover and improve staff knowledge and confidence | |
| | Conducting and disseminating research and industry data through polls, surveys and case studies, and reporting the results to key committees and steering groups to inform dialogue with government | |
| | Supporting new entrepreneurs and start-ups through our work with The Seed Academy mentoring programme | |
| To offer independent retailers and producers access to the tools and resources needed to meet legislative requirements, providing a level of protection for their day-to-day business | standards requirements, and provide a level of protection against disputes over processes | |
| | | |
| | Offering access to business support such as HR, Health & Safety, benchmarking and law, through helplines, publications, webinars and signposting | |



GUILD OF FINE FOOD MEMBERSHIP CHARTER

Support | Knowledge | Connection | Advocacy

Guild of Fine Food members are representative of the best of independent food & drink retail and production.

Our producers, independent retailers, wholesalers, importers and distributors should be committed to these shared objectives.

| WHAT DO WE EXPECT OF OUR MEMBERS? | | |
|--|--|--|
| Objective | How might this be achieved? | |
| To uphold the highest levels of food safety standards and aim constantly for excellence through demonstrable adherence to industry legislation and best practice | By registration with a competent authority in their county and/or country Through active use of, and adherence to the Codes of Practice, Food Standard Agency's Safer Food Better Business and a documented HACCP plan (or equivalent) Demonstrating an active commitment to sustainability | |
| To play an active part in their local business community and wider independent trade network, demonstrating commitment to the future of independent food & drink retail and production | | |
| To demonstrate dedication to looking after their customers and enhancing customer experience | Offering excellent customer service, whether in store, online or through click & collect Providing opportunities for customers to learn about and understand their products, or the products they stock, through interaction with knowledgeable staff Engaging with customers, seeking out and acting upon customer feedback | |
| To commit to investment in their team | Providing ongoing staff training and development opportunities to promote confidence, increase knowledge and strengthen skills. Aiming to train and retain, which will benefit both the individual and the business Maintaining accurate staff records and ensuring that they have access to current contracts of employment that take into account wider legislative changes | |
| To maintain support for their suppliers & stockists | Ensuring suppliers and stockists are paid a fair price for goods and services Ensuring that they source or produce only high quality, responsibly sourced products and ingredients, with an emphasis on provenance Conducting business with integrity and understanding at all times | |

