

APPLICATION FORM

Thai SELECT



GENERAL INFORMATION

- 1. Thai Select or Thai Select Premium certification identifies Thai restaurants that offer at least 60 percent authentic Thai foods on their menus. They also imply that these restaurants employ the same or similar cooking methods as in Thailand, and may import ingredients from Thailand. The certifications, however, neither rates foods nor endorses any quality standard of the restaurant. They merely indicate authenticity of the Thai foods prepared.
- **2.** Thai restaurants bearing Thai Select and Thai Select Platinum logos each receive a certificate with the signature of the Director-General of the Department of Export Promotion (DEP), which would also indicate the date of issue.
- **3.** The certification is divided into two categories based on the levels of design and service excellence:
- Thai Select Premium indicates a degree of excellence of 5-star or higher. This is given to restaurants with a score of 85 or above. With the premium status, the restaurants suggest traditional Thai decorations and outstanding services. Thai foods offered are authentic and are of premium quality. Overall, these restaurants produce a premier dining experience.
- **Thai Select** indicates a degree of excellence of 3 to 4-stars. This is presented to restaurants with a score between 75 and 84. These restaurants serve fine authentic Thai foods. Overall, these restaurants offer diners a fine dining experience.
- **4.** Restaurants that possess the Thai Select or Thai Select Premium certification have menus with at least a 60-percent authentic Thai foods, and fit into one of the following categories:
- **Classical Thai Restaurants.** This category is reserved for restaurant that boasts traditional Thai decorations as well as features cutleries and serving containers from Thailand. These restaurants may also employ Thai chefs.
- Modern Thai Restaurants. This category does not require restaurants to use traditional Thai design in their decorations and is given to restaurants whose interior design constitute a modern style.
- Fast Food Outlets, Quick Serve Restaurants, or Home Delivery Services are eligible to apply for the Thai Select certificate and logo only. There is no requirement on decoration or design for this category.



www.thaifoodrestaurant.com

ELIGIBILITY

To be eligible for certification, restaurants must meet the following criteria:

- Restaurant must have been in operation at least six months prior to the date of application
- At least 60 percent of dishes offered on the menu must be authentic Thai cuisine and the cooking methods must be the same or very similar to those in Thailand
- Head chefs may be either Thai or other nationalities. In case of non-Thai Head Chefs, the chefs must produce proof of at least a 2-year experience in cooking Thai foods or possess a Thai cuisine training certificate from an accredited institution

THAI SELECT APPLICATION PROCESS

- **1.** Complete the application form and prepare accompanying documents.
- **2.** Submit new application along with accompanying documents at the nearest Thailand Trade Office a branch of the Department of Export Promotion (DEP). (see www.thaitrade.com for contact information or more information on Thailand Trade Offices)
- **3.** Application is then assessed by a committee of qualified representatives from the DEP (please note that all Thailand Trade Offices are a part of the DEP). At this stage, the Thailand Trade Office will also visit the applicant's restaurant without any prior notification, and evaluate the dining experience.
- **4.** Assessment results are then submitted to the Committee for consideration.
- **5.** Should the Committee find that the restaurant is eligible to receive the Thai Select or the Thai Select Premium certificate, it will inform the DEP Director-General of the verdict.
- **6.** The Director-General then awards the appropriate Thai Select certificate to the restaurant.
- **7.** Thai Select and Thai Select Premium logos and certificates are valid for three years from when they are first given or renewed. These can be renewed at the same Thailand Trade Office when first applied.

PRIVILEGES OF THAI SELECT RESTAURANTS

- Invitations to attend related international trade fairs in Thailand
- Support for public relations activities or general advertisements in both international and domestic media (subjected to the Department of Export Promotion's marketing plan and budget).
- Support for participation in the Thai Select activities in DEP-Organized international trade fairs, such as THAIFEX

Application for Thai Select Certificate and Logo

Restaurant name							
Address							
Phone	Fax						
E-mail	Website	Website					
Contact person							
Percentage of share holders	Thai%						
	Foreign% (please specify)						
Registered capital (please specify	the currency)						
Business registration no.	Issuing authority						
Food Hygiene certificate	Issuing authority						
Date of restaurant establishm	ent						
Type	Thai restaurant						
Personnel, please inform the number	er of						
Chef(s)							
♦ Thai	with Thai cooking experience	years					
V 111d1	Other with Thai cooking experience years						
	with that cooking experience	years					
♦ Other	With That Cooking experience	-					
♦ Other	Others (Please specify)	-					
♦ Other	Others (Please specify)						
♦ Other	Others (Please specify)						
♦ Other	Others (Please specify)	sq.m					

3.	SIGNATURE							
	No. of branches	In country		_				
			Overseas			_ (please specify)		
	Percentage of customers	\Diamond	Non-Thai	%	\Diamond	Thai	%	
	Annual revenue (for DEP inte	rnal us	se only)					
	Ingredients used	\Diamond	Thai product	s/own im	port			
		\Diamond	i procession and the procession					
		\Diamond						
	Promotion activities in the	e pas	t year					
	Participation in public act	ivitie	S					
	By signing, the restaurant correct and agrees to acce regarding Thai Select, and	pt all	conditions red	quired by	the	Departmer	nt of Export Promotion	
				Signat	ure			
	COMPANY STAM	IP	1	Title				
			/	Date		/_	/	

4. DETAILS OF DISHES				
Please select three dishes from the	list below and complete the details of raw materials a	and ingredients used.		
1. Gang Phed Ped Yang	2. Yum Neua	3. Tom Kha Gai		
4. Gra Tong Thong	5. Panaeng	6. Pad Gra Prao		
7. Pad Thai	8. Tod Mun	9. Gang Kiew Wan		
10. Gang Massaman	11. Gai Haw Bai Toey	12. Tom Yum Goong		
13. Kanom Jeen Namya	14. Som Tam, Gai Yang, Khao Niew	15. Khao Tang Na Tang		
First Dish				
Name of the dish ————				
Details of raw materials an	d ingredients ————————————————————————————————————			
Second Dish				
Details of raw materials an	id ingredients ————————————————————————————————————			
Third Birt				
Third Dish				
Name of the dish ————				

Details of raw materials and ingredients —

Accompanying Document for Thai Select Certificate and Logo Application

(Please attach the documents as requested)

Required Documents

- Copy of Certificate of Business Registration
- Copy of Certificate of Food Hygiene
- Copy of menu with photographs of at least three recommended dishes
- Copy of raw material purchasing order (last three months)
- Copy of Thai cuisine training certificate (if applicable)
- ◆ Restaurant's exterior photographs showing restaurant name
- Restaurant's interior photographs

Optional

- Map of restaurant location
- Copy of award certificate (if any)
- ◆ PR/Marketing Promotion Plan (if any)
- Copy of advertising/promotional materials/website (if any)
- ♦ In case of renewal, please attach the copy of previous Thai Select certificate

