



## 2016 Awards for Excellence

### Restaurant Assessment Criteria

Restaurant finalists in the Awards for Excellence are assessed by trained judges on the following criteria.

#### PRE-TABLE

##### Reservation Service

- Times at which it is available
- Degree to which it is helpful

##### Reception

- Comfortable greeting on arrival
- Level of help to and at table
- Appropriateness of set table
- Menu and/ or wine list presentation
- Promptness of drink service

#### PRE-EATING

##### Table Presentation

- Appropriateness & suitability of crockery, cutlery & napery
- Appropriateness & suitability of glassware & other table items
- Quality & presentation of all table items
- Consistency of all table presentations
- Overall appearance of the table
- Quality of seating provided
- Smoke free area (Exists & is effective)

##### General

- Quality of the decor
- Overall level of atmosphere
- Suitable overall lighting
- Overall level of comfort generated

##### Menu

- Menu is physically well presented
- Appropriateness of menu to venue
- Menu caters for vegetarians
- Offerings well described
- Menu is innovative/original

#### FOOD

- Overall quality of foods used
- Overall quality of food presentation
- Overall level of taste satisfaction
- Degree to which descriptions were met
- Degree to which dishes were served at suitable temperature
- Degree to which selections were served correctly
- Degree to which selections were cleared promptly
- Degree to which the food was representative of a specific market
- Degree to which the menu provided for comprehensive eating possibilities
- Degree of integrity of the food served
- Range of food represented on menu
- Range and quality of desserts

#### DRINKS

- Level of pre-dinner drinks provision \*
- Physical quality of wine list available \*
- Range and quality of drinks provided \*
- Appropriateness of drinks provided \*
- Relative value in cost of drinks \*
- Level of pre-service drink care \*
- Correct opening of wines
- Continued quality of wine service
- Continued drink attention
- Supply of waters and soft drinks
- Quality of drinking water
- Quality of coffee/tea
- Quality of coffee/tea service

\* does not apply for BYO only Establishments

If you have any questions regarding the Awards for Excellence please do not hesitate to contact the Events Department at [events@restaurantcater.asn.au](mailto:events@restaurantcater.asn.au)