



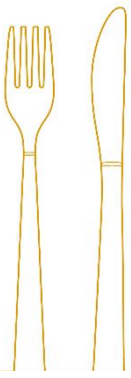
Restaurant  
& Catering

# **GOLD LICENCE**

## **caterers Accreditation**

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# ABOUT THE GOLD LICENCE PROGRAM

## WHAT IS THE GOLD LICENCE CATERERS ACCREDITATION PROGRAM?

The Gold Licence Accreditation Program offers caterers the opportunity to differentiate their business from competitors by demonstrating their high level of professionalism, food safety and workplace standards.

The Gold Licence Accreditation scheme is a symbol of quality that members of the public can trust when hiring a caterer. The Gold Licence program recognises caterers who adhere to the highest standards of food safety and work standards within their businesses. The Gold Licence logo and a business's Gold Licence Number can be used on all promotional material signalling to prospective clients that the business has met the requirements of the Gold Licence Accreditation Board.

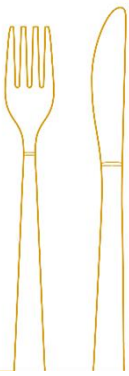
## WHAT IS THE BENEFIT?

For more than twenty years, consumers have used the Gold Licence Accreditation Program as an authoritative guide to hiring a caterer. The program is now a key component when tendering for jobs or catering contracts within many government and private function centres around the country. The most useful benefits for applicants are:

- The Gold Licence Accreditation differentiates businesses from its competitors;
- Demonstrates a high level of professionalism and adherence to best practice; and
- Creates additional catering job opportunities.

## WHAT IS THE PROCESS?

The Gold Licence National Accreditation Board consists of representatives from catering organisations, state and territory regulatory authorities, Environmental Health Australia and representatives from professional food groups. All Gold Licence applications are submitted to the Accreditation Board for approval. Once approved the Gold Licence is in effect for one year. A renewal application must be submitted each year for approval.



### Application Requirements:

1. **A satisfactory Health Inspection Report** on all commercial kitchens and transport vehicles (within six months of the last inspection);
2. **Certificate of currency of workers compensation** in the name of the applicant (minimum of \$100,000);
3. **Certificate of currency for public and product liability insurance** in the name of applicant (minimum \$10 million insurance for each liability);
4. **Food Safety Program** outlining the measures that are put in place to ensure food safety;
5. **Background resume** of nominated person showing at least five years' experience in the hospitality or catering industry and supporting documentation including copies of training qualifications (new applicants only);
6. **Food Safety Supervisor Certificate** (applicable in NSW, ACT, QLD and VIC only); and
7. **A statement explaining how you keep food safe when transporting** if you do not use a transport vehicle, advise the procedures you would go through to ensure food is kept safe.

## HOW TO APPLY?

Businesses can apply for the Gold Licence Caterers Accreditation by completing the application form found at [www.rca.asn.au/gold-licence](http://www.rca.asn.au/gold-licence) and returning it to the association with their supporting documents. Applications can be returned via post, fax or email.

## FURTHER INFORMATION?

Please contact the association on 1300 722 878 or by emailing [restncat@restaurantcater.asn.au](mailto:restncat@restaurantcater.asn.au)