

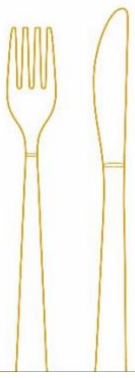


Restaurant
& Catering

GOLD LICENCE

caterers Accreditation





ABOUT THE GOLD LICENCE PROGRAM

What is the Gold Licence Caterers' Accreditation Program?

The Gold Licence Caterer's Accreditation 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 Caterer's Accreditation 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' 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 Council.

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.

When tendering for State Government contracts, it is a requirement that any operator wishing to provide catering services in a venue either owned or controlled by the NSW Government must be the holder of an R&CA-issued Gold Licence or hold the equivalent qualifications. Examples of the types of venues covered under these tendering requirements include Customs House, Sydney Town Hall, the Powerhouse Museum and the Australian Museum amongst others.

What is the Process?

The Gold Licence Caterers' Accreditation Council (The Council) 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 Council 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?

- Satisfactory health inspection report on all commercial kitchens & transportation (within 12 months of the last inspection) - cannot use HACCP certification
- Certificate of Currency of workers compensation in the name of the applicant (if the amount is less than \$100,000 a statement will need to be supplied substantiating why the amount is below this figure)
- Certificate of Currency of Public and Property Liability insurance in the name of the applicant (min. \$10mil for each liability)
- Food Safety Program outlining the measures that are put in place to ensure food safety - templates are available
- Food Safety Supervisor Certificate (mandatory only in QLD / VIC / NSW / ACT)
- Background resume of applicant showing at least five (5) years' experience in hospitality and/or catering industry, and supported with documentation including copies of training and or trade qualifications . - new applications only
- A statement explaining how you keep food safe when transporting to venues—if you do not use a transport vehicle, advise the procedures you would utilise to ensure food is kept safe.
- Gold Licence Application Fee (\$160 for members, \$570 for non-members)

How to apply?

Businesses can apply for the Gold Licence Caterers Accreditation by completing the application form found at <http://rca.asn.au/rca/accreditation-best-practice/#goldlicencesection> 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 email restncat@restaurantcater.asn.au