



# Restaurant & Catering Vic & Tas



## 2019 Hospitality Awards

Restaurant & Catering Vic & Tas is proud to open nominations for the 2019 Restaurant & Catering Hospitality Awards. The aim of these awards is to honour true professionals in the hospitality industry who are dedicated to their profession. The organisers of these prestigious awards are seeking people who are outstanding and always prepared to strive to achieve excellence, and whose attitude and contribution to their profession has inspired public confidence in the hospitality Industry.

**The 2019 Restaurant & Catering Hospitality Awards are open to all members of the Association, restaurant and catering nominees of the 2019 Awards for Excellence, and their employees.**

Winners will be announced in conjunction with the 2019 Savour Australia Restaurant & Catering Hostplus Awards for Excellence a gala dinner on Monday 29 July 2019. Applications should be submitted on this official form accompanied with a resume, at least one reference and any other information useful to assist the adjudicators in making a decision.

Restaurant & Catering Vic & Tas will take great care in adjudicating the awards. Their decision will be final and no correspondence will be entered into. A minimum of three finalists per category are required for the category to run.

**ENTRIES CLOSE FRIDAY 3 MAY 2019**

For all enquiries, please contact the Events Team on  
Phone:1300 722 878 or email: [events@restaurantcater.asn.au](mailto:events@restaurantcater.asn.au)

### Categories for Nomination

<input type="checkbox"/>	Apprentice Chef	Awarded to an Apprentice Chef whose attitude to his or her profession has been highly praised by his or her teachers, superiors, employer, and whose work shows and reflects signs of innovation and creativity. (criteria apply)
<input type="checkbox"/>	Chef	Awarded to a Chef whose attitude and dedication to innovation in the kitchen has created enthusiasm in the hospitality industry (see attached criteria)
<input type="checkbox"/>	Product Supplier	Awarded to a Product Supplier whose contribution and service through his or her business has resulted in outstanding service to the industry. (criteria apply)
<input type="checkbox"/>	George Mure Professional Development Award	Awarded to a business for outstanding systems in staff training and professional development. (criteria apply)
<input type="checkbox"/>	Lifetime Achiever	Individuals being nominated for a Lifetime Achiever Award should have been involved with the Association (as members, associate members or supporters) for a period of at least 10 years and be nominated by an existing member.  The profile of the nomination should centre on the esteem in which the individual is held by the industry, their participation in the Awards program, their CPR status and their contribution to the industry.



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### APPRENTICE CHEF & CHEF CRITERIA

**1. Noted achievements**

In ten dot points or less, give indicators of outstanding achievements. (35 points)

**2. Professional Development**

In ten dot points or less, give examples of professional development activities that you have undertaken to expand your skills and knowledge. (15 points)

**3. Commitment to quality customer service**

Give two examples which demonstrate your commitment to quality customer service. (10 points)

**4. Leadership and support of other staff**

Provide two examples of how you support and provide leadership to other staff (5 points)

**5. Personal milestones and career goals**

Give one of your important career goals and demonstrate what you have done to progress this over the past 12 months. (5 points)

**6. Service to the community**

Provide examples of how you have been involved in the local community over the past 12 months. (5 points)

### PRODUCT SUPPLIER CRITERIA

**1. Client testimonial** (35 points)

Provide testimonials from industry to demonstrate your customer service.

**2. Professional Development** (15 points)

Give examples of professional development activities that you have undertaken to expand the skills and knowledge of your sales staff.

**3. Commitment to quality customer service** (10 points)

Give examples of where your customer service was beyond the call of duty.



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### **GEORGE MURE PROFESSIONAL DEVELOPMENT AWARD JUDGING CRITERIA**

Judging is completed by assessment of a **written application**. The training activities which are included in the application need to have been undertaken during the previous twelve (12) months. The Assessment Criteria which will be used to judge the Award are as follows:

1. The amount of training, formal & informal, which is conducted in the applicant's organisation. This would include training at management, supervisory, and operational levels, as well as training undertaken by the owner/operator.
2. How much use has been made of Industry/Government recognised training programs, e.g. courses which are recognised by the Australian Hospitality Review Panel or the applicant's State Training Authority.
3. Opportunities for access to training of special groups, including women, Aboriginal & Torres Strait Islanders, people with a disability, and people from a non-English speaking background.
4. The extent to which training is a part of the planning process of the organisation, e.g. how does the organisation use training to advance the objectives of their business, etc.
5. The ways in which off-the-job training, e.g. apprenticeships & traineeships, are used to support on-the-job training.
6. The achievements of employees which can be attributed to the training given to them by the applicant's business.
7. The amount of involvement in training-related activities, e.g. industry-based Committees established by local training providers.

A panel of experts will be convened to assess the written submissions.

### **LIFETIME ACHIEVER AWARD**

Please complete form below.



Restaurant  
& Catering

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Please return nomination form along with nominee resume, at least one reference and any other relevant information including any recognised achievements by **Friday 3 May 2019**

Fax: 1300 722 396 Email: [events@restaurantcater.asn.au](mailto:events@restaurantcater.asn.au)

### 2019 HOSPITALITY AWARDS NOMINATION FORM

#### NOMINEE DETAILS

Nominee Name	
Nominee Position	
Nominee Current Employer	
How long in the industry	
Address	
Phone	
Mobile	
Email Address	
Nominated Category	

#### NOMINATOR DETAILS

Nominator Name	
Nominator Position	
Nominator Establishment	
Establishment Address	
Phone	
Mobile	
Email Address	
Signed & Dated Nominator	



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### LIFETIME ACHIEVER NOMINATION FORM

<b>Nomination</b>			
<b>Business Name</b>			
<b>State</b>		<b>Years of service to the industry</b>	
<b>Major Achievements / Career Highlights</b>			
<b>Reasons for Nomination</b>			

Please send the completed forms to Restaurant & Catering  
[events@restaurantcater.asn.au](mailto:events@restaurantcater.asn.au) or  
fax 1300 722 396