



Restaurant  
& Catering

# Restaurant & Catering SA 2020 Hospitality Awards

Restaurant & Catering SA is proud to open nominations for the 2020 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.

Winners will be announced in conjunction with the 2020 Restaurant & Catering Hostplus Awards for Excellence a gala dinner on Monday 3 August. 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 will take great care in adjudicating the awards. Their decision will be final and no correspondence will be entered into.

**ENTRIES CLOSE FRIDAY 1 MAY 2020**

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



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## Categories for Nomination

	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 (see attached criteria)
	Chef	Awarded to a Chef whose attitude and dedication to innovation in the kitchen has created enthusiasm in the hospitality industry (see attached criteria)
	Employee	Awarded to an employee who has made an outstanding contribution in their field, earning them recognition within and beyond the hospitality industry.
	Maitre d' / Manager	Awarded to a Maitre d' / Manager whose attitude to his/her job has been outstanding and whose contribution to the hospitality industry has been an inspiration to other members of the staff. (see attached criteria)
	Product Supplier	Awarded to a Product Supplier whose contribution and service through his or her business has resulted in outstanding service to the industry. (see attached criteria)
	Media or Other	Awarded to a member of the media or public for his or her efforts to promote and encourage the hospitality industry to accept the changes necessary to please and influence public demands. (see attached criteria)
	Safety Award	Awarded to a business that shows outstanding commitment in implementation of WH&S Policy to provide a safer work place. (see attached Safety award criteria)
	Sommelier Award	Awarded to an employee who shows exceptional wine skill and knowledge. (Individual criteria apply)
	Wine List Award	Awarded to a business whose wine list is judged as most appropriate to their menu, venue and customer base. (see attached Wine list award criteria)
	George Mure Professional Development Award	Awarded to a business for outstanding systems in staff training and professional development. (see attached Professional development criteria)



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## APPRENTICE CHEF CRITERIA

### **1. Noted achievements**

In 5 dot points list what you feel are the most important skills you have learned so far during your apprenticeship (these can be food or personal life skills). (15 points)

### **2. What is your favorite dish you prepare currently at work?**

Name the dish, list the ingredients, explain the skill set involved in preparing the dish and what it is you like about it. Provide a photo of the dish you have prepared if available. (15 points)

### **3. Who or what motivated you to become a chef**

Write a brief explanation on who or what inspired you to become a chef. (10 points)

### **4. Adding value**

Ask your line manager to write a short piece on the reason why you are being nominated for this award and the value you bring to the team (20 points)

### **5. Career Goals and Aspiration**

What are your career goals and aspirations in the long term and short term, where do you see yourself in the next 5 years. How has this changed since you started your apprenticeship if at all. Write a brief explanation (5 points)

### **6. Encouraging and supporting other apprentices**

In no more than 200 words explain to others why you believe they should become and apprentice chef. (5 points)

## CHEF, EMPLOYEE, MAITRE D'/MANAGER OR SOMMELIER CRITERIA

### **7. Noted achievements**

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

### **8. 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)

### **9. Commitment to quality customer service**

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

### **10. Leadership and support of other staff**

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

### **11. 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)

### **12. Service to the community**

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



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## **PRODUCT SUPPLIER OR MEDIA 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.

## **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.



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## **SAFETY AWARD CRITERIA**

### **CONDITIONS OF ENTRY**

- Entries may include photographs
- Entries may include other supporting documentation such as newsletters, advertising, etc.
- Entries must include all information requested below but may be submitted in an alternative format if desired.

## **SAFETY AWARD CRITERIA FOR ASSESSMENT**

1) Does your organization have a Work Health & Safety officer or a Responsible Officer? Does your organization have a Work health & Safety Policy? (If so, please attach a copy)
2) How often does your organization assess risks in the workplace?
3) What procedures does your organization follow when/if a workplace injury occurs?
4) How does your organization keep staff up to date with work health & safety issues?
5) What signage or posters does your organization display to assist staff with work health & safety issues (Eg. Safety data sheets in the kitchen for chemicals)
6) Briefly list what you consider your organisation's responsibility is to staff in relation to work health & safety.
7) Briefly list what your organization requires of staff in relation to work health & safety.
8) The law requires that your organization consult with staff regarding work health & safety issues. How do you achieve this?
9) What records does your organization keep in relation to work health & safety? (Eg Staff training register, accident report forms etc)
10) How often does your organization monitor & review its work health & safety issues & policies?
11) Give examples of equipment your organization has purchased for the safety of staff?
12) What emergency procedures does your organization have in place?
13) How many Return to Work claims has your organization had in the past two years and what is the nature of these claims?
14) Please detail any other reasons why your organization should be considered for the Hospitality Industry WH&S Award.



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## **WINE LIST CRITERIA**

Wine lists are evaluated by judges based on their comparison and appropriateness to the menu provided at the establishment.

### **PRESENTATION**

- Is the list designed to facilitate ease of use, easy to read, consistent design and theme?
- Is the spelling correct?
- Are the wines logically sequenced?
- Are the vintages listed?

### **COMPOSITION**

- Does the list offer appropriate choices in keeping with the style of the restaurant?
- Does the list offer appropriate choices to match the style of food?

### **WINE SELECTION**

- Does the list give the diner a reasonable choice and quality selection of:
  - Grape varieties
  - Region
  - Price Range
  - Commercial and small wine producers
  - Imported wines
  - Value for money
  - Wines by the glass
  - Older and rare vintages
  - Dessert wines
  - Fortified wines and liqueurs

Do the above criteria combine to offer the diner an overall balanced selection?

### **NOMINATION FORM**

The wine list award is assessed on wine style, selection, presentation and combination of wines in relation to the food menu.

To enter the wine list awards you **must** submit the following:-

- Nomination Form
- Two A4 copies of your wine list and two copies of your menu (photocopies accepted).

**NB. The Wine List Award Subcommittee maintains the right to audit the wine stocks of entrants to ensure the availability of wines listed.**



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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 1 MAY 2020**

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## 2020 HOSPITALITY AWARDS NOMINATION FORM APPRENTICE CHEF, CHEF, EMPLOYEE , MAITRE D'/MANAGER & SOMMELIER AWARDS

### NOMINEE DETAILS

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

### NOMINATOR DETAILS (IF APPLICABLE)

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



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## 2020 HOSPITALITY AWARDS NOMINATION FORM PRODUCT SUPPLIER, MEDIA, SAFETY, WINE LIST & GOERGE MURE PROFESSIONAL DEVELOPMENT AWARDS

### NOMINEE DETAILS

Business Name	
How long in the industry	
Address	
Phone	
Nominated Category	

### NOMINATOR DETAILS

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