



Restaurant
& Catering

Restaurant & Catering VIC/TAS 2020 Hospitality Awards

Restaurant & Catering VIC & TAS 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 17 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 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 1 MAY 2020

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

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. (criteria apply)
	Chef	Awarded to a Chef whose attitude and dedication to innovation in the kitchen has created enthusiasm in the hospitality industry (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. (criteria apply)
	George Mure Professional Development Award	Awarded to a business for outstanding systems in staff training and professional development. (criteria apply)



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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 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 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 the business has undertaken to expand the skills and knowledge of your sales staff.
- 3. Commitment to quality customer service** (10 points)
Give examples of where customer service was shown 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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2020 Hospitality Awards

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**

Fax: 1300 722 396 Email: events@restaurantcater.asn.au

2020 HOSPITALITY AWARDS NOMINATION FORM APPRENTICE CHEF AND CHEF

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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Friday 1 May 2020

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2020 HOSPITALITY AWARDS NOMINATION FORM PRODUCT SUPPLIER & GEORGE 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	