

EVENT CATERER CATEGORIES

Categories include: Events, Event/Convention Centre, Venue and Wedding Caterer.

Event Caterers are assessed by an R&CA judge on the following criteria encompassing the overall event experience as per the client brief.

OPERATIONS

- staff interaction with guests
- pre-dinner drinks and canapés*
- effectiveness of staff briefing
- flexibility with changes
- event area set-up
- uniform presentation
- atmosphere
- kitchen production and service noise
- cutlery/servingware clean and polished
- glassware, crockery, cutlery and napery

FOOD

- served on appropriate servingware
- temperature
- quality and presentation of food
- consistently presented
- as described and expected from menu description
- visually appealing
- balanced in flavour
- appropriately portioned
- execution of dietary requirements
- value for money

SERVICE - FOOD

- execution of BOH plating
- handling and delivery of food
- FOH service execution
- product knowledge displayed by staff
- execution of food clearing

SERVICE - BEVERAGE

- timing of beverages
- temperature
- beverage service
- appropriate drinkware
- correctly poured beverages and filled drinkware
- product knowledge displayed by staff
- execution of beverage clearing

STAFF

- sufficient staffing
- standards of hygiene - both FOH and BOH
- suitably and consistently attired
- FOH professional standards
- hygienic food handling practices
- organisation of duties
- staff behaviour
- EVENT OUTCOMES
- value for money - overall event costing against delivered product
- professional standards adhered to
- event brief met

* If applicable

JUDGING BRIEFING NOTES FOR ENTRANTS

- Caterers will be contacted by their assigned judge to confirm the event date to be judged.
- Copies of the event brief including run sheet and menus will need to be provided to the allocated judge prior to the event judging.
- A per head food cost and overall event costing must also be provided to the assigned judge prior to judging. This information will be kept confidential.
- Judges will be required to taste the food however this should not be done within the event area. Food tasting must be the same meal being served to event guests.
- Judges are at the event to observe only and are not to participate in the event.