



CATERING

Awards Judging Criteria

SITE & INDUSTRIAL CATERER CATEGORIES

Categories include: Corporate & Airline Lounges, Education, Health & Aged Care and Industrial Caterers.

Site & Industrial Caterers are assessed by an R&CA judge on the following criteria.

OPERATIONS

- staff interaction with patrons
- dining/eating area set-up
- kitchen production and service noise
- cleanliness of dining area
- cutlery/servingware clean
- glassware, cutlery, crockery

FOOD

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

SERVICE - FOOD

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

SERVICE - BEVERAGE

- beverage service/self-service availability
- temperature
- beverage service maintained
- appropriate drinkware
- variety of beverages
- product knowledge displayed by staff
- clearance and recycling of beverages

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

CATERING OUTCOMES

- value for money - contracted food cost against delivered product
- professional standards adhered to
- catering outcomes

JUDGING BRIEFING NOTES FOR ENTRANTS

- Caterers will be contacted by their assigned judge to confirm a convenient time to visit and assess one site.
- A per head contracted food cost must be provided to the assigned judge prior to judging.
- Judges will be required to taste the food during the site assessment.