



## RESTAURANT & CATERING HOSTPLUS AWARDS FOR EXCELLENCE



# 2020 Awards for Excellence

## Event Catering Judging Criteria

*For categories of: Corporate, Events, Function / Convention Centre, Small, Venue, Wedding and Restaurant Caterer*

### Catering entrant briefing notes:

- 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.
- Judges will be required to taste the food however this should not be done within the event.
- Judges are to observe only and are not to participate in the event.

Catering entrants are assessed by a Restaurant & Catering trained judge on the following criteria.

### CUSTOMER ARRIVAL

- greeting of guests
- pre-dinner drinks
- canapés
- effectiveness of staff briefing
- how latecomers are handled

### EVENT AREA

- event area set-up
- uniform presentation
- atmosphere
- kitchen production and service noise
- cutlery/servingware clean and polished
- glassware
- crockery
- cutlery and napery

### FOOD CRITERIA

- 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
- dietary requirements
- value for money

### BEVERAGE SERVICE

- served at the appropriate time
- temperature
- attentive beverage service
- appropriate vessels
- correctly poured beverages and filled vessels
- product knowledge displayed by staff
- clearance of glassware

### FOOD SERVICE

- execution of BOH plating
- handling and delivery of food
- service execution
- product knowledge displayed by staff
- clearance performed appropriately

### STAFF

- sufficient staffing
- standards of hygiene – both FOH and BOH
- suitably attired
- consistently attired
- FOH professional standards
- hygienic food handling practices
- organisation of duties

### THE EVENT OUTCOMES

- guest's satisfaction
- overall event value for money
- professional standards adhered to
- function brief met

If you have any questions regarding the Awards for Excellence,  
please contact the Events Department  
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