



RESTAURANT & CATERING HOSTPLUS AWARDS FOR EXCELLENCE



2020 Awards for Excellence

Site / Industrial Catering Judging Criteria

For categories of: Site-Contract Caterer and Industrial/Institutional Caterer

Catering entrant briefing notes:

- Caterers will be contacted by their assigned judge to confirm a convenient time to visit and assess your site.
- Judges will be required to taste the food during the judging.

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

DINING AREA

- greeting of guests
- dining area set-up
- kitchen production and service noise
- cleanliness of fixtures and fittings
- cutlery/servingware clean and polished
- glassware
- cutlery
- crockery

FOOD CRITERIA

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

FOOD SERVICE

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

BEVERAGE SERVICE

- timing of beverages
- temperature
- attentive beverage service
- appropriate vessels
- variety of beverages
- product knowledge displayed by staff
- clearance of glassware

STAFF

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

THE OUTCOMES

- satisfaction of patrons
- professional standards adhered to
- catering outcomes

If you have any questions regarding the Awards for Excellence, please contact the Events Department E: events@rca.asn.au