

JUDGING CRITERIA

Site / Industrial Caterer

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

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 judging.

Site / Industrial Caterer entrants are assessed by a Restaurant & Catering trained judge on the following criteria.

OPERATIONS

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

FOOD

- menu choices
- served on appropriate servingware
- temperature
- appropriateness of food for site
- consistently presented
- as described and expected from menu description
- quality of food
- 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
- clearance performed appropriately

SERVICE - BEVERAGE

- timing of beverages
- temperature
- attentive beverage service
- appropriate vessels
- variety of beverages
- 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

OUTCOMES

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