

JUDGING CRITERIA

Event Caterers

For categories: Events, Function / Convention Centre, Venue, Wedding and Restaurant Caterer

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.
- Judges will be required to taste the food however this should not be done within the event. Food tasting must be the same meal being served to event guests.
- 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.

OPERATIONS

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

SERVICE - BEVERAGES

- timing of beverages
- temperature
- attentive beverage service
- appropriate vessels
- correctly poured beverages and filled vessels
- 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

EVENT OUTCOMES

- guest's satisfaction
- value for money – overall event costing against delivered product
- professional standards adhered to
- function brief met

JUDGING CRITERIA

Site & Industrial Caterers

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