



HOSPITALITY

AWARDS

2012

HOTEL REALM  
MONDAY 19 MARCH

GENERAL DIVISION

CLOSING DEADLINE FOR ALL NOMINATIONS: 3 FEBRUARY 2012

HOTEL  
REALM

DRESS CODE:

BLACK TIE

AHA Platinum Sponsors



Awards Design & Theme by

coordinate

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# BEST CAFÉ RESTAURANT

ENTRANTS MAY ONLY ENTER IN THIS CATEGORY AND IN ADDITION MAY ENTER BEST RESTAURANT (INFORMAL - OVERALL). TO QUALIFY IN THIS CATEGORY, VENUES SHOULD EXHIBIT THE FOLLOWING:

## FOOD

- Prices in accordance with a lower mid-market strata than full-service restaurants
- Value for money
- Presentation, appearance, accuracy of description on menu
- Originality, selection and variety
- Coffee quality, presentation and service
- Validity and general quality
- Daily specials

## SERVICE

- Friendly, courteous and professional
- Product knowledge
- Presentation and appropriate grooming
- Self-service can be an option
- Competence and efficiency

## GENERAL

- Measure of popularity
- Growth factor and marketing
- Overall cleanliness of premises
- Characteristics (theme, unique, character)
- Pleasant, casual atmosphere
- Wine list to be effective, several by the glass, a local representation where possible
- Children's interests an advantage in Family Dining (themed meals, play corner, colouring books etc)

## JUDGING CRITERIA

### FOOD - 40 POINTS

- Taste & presentation of the dish – 20 points
- Value for money – 10 points
- Variety & menu presentation – 10 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 30 POINTS

- Venue fitout, furnishings & fittings – 10 points
- Evidence of popularity/profitability – 10 points
- Wine List (see criteria for 'Best Wine List' Award) – 10 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee  
\$75.00 (AHA Members), \$100.00 (Non-members)

# BEST FAMILY RESTAURANT

ENTRANTS MAY ONLY ENTER IN THIS CATEGORY AND IN ADDITION MAY ENTER BEST RESTAURANT (INFORMAL - OVERALL). TO QUALIFY IN THIS CATEGORY, VENUES SHOULD EXHIBIT THE FOLLOWING:

## FOOD

- Presentation, accuracy of description on menu/ blackboards
- Menu innovation, selection and diversity, including daily specials
- Originality, selection and variety
- Presentation and composition of dish or buffet
- General quality
- Value for money

## SERVICE

- Presentation of staff and premises
- Friendly, courteous and professional staff
- Appropriate level of grooming of staff
- Competence and efficiency
- Self-service can be an option

## GENERAL

- Measure of popularity
- Growth factor and marketing
- Overall cleanliness of premises
- Characteristics (theme, unique, character)
- Pleasant, casual atmosphere
- Wine list to be effective, several by the glass, a local representation where possible
- Children's interests an advantage in Family Dining (themed meals, play corner, colouring books etc)

## JUDGING CRITERIA

### FOOD - 40 POINTS

- Taste & presentation of the dish – 20 points
- Value for money – 10 points
- Variety & menu presentation – 10 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 30 POINTS

- Venue fitout, furnishings & fittings – 10 points
- Evidence of popularity/profitability – 10 points
- Wine List (see criteria for 'Best Wine List' Award) – 5 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$100.00 (AHA Members), \$150.00 (Non-members)

# BEST INTERNATIONAL CUISINE

ENTRANTS MAY ONLY ENTER IN THIS CATEGORY AND IN ADDITION MAY ENTER BEST RESTAURANT (INFORMAL - OVERALL). TO QUALIFY IN THIS CATEGORY, VENUES SHOULD EXHIBIT THE FOLLOWING:

## FOOD

- Presentation, accuracy of description on menu/blackboards
- Menu innovation, selection and diversity, including daily specials
- Originality, selection and variety
- Presentation and composition of dish or buffet
- General quality
- Value for money

## SERVICE

- Presentation of staff and premises
- Friendly, courteous and professional staff
- Appropriate level of grooming of staff
- Competence and efficiency
- Self-service can be an option

## GENERAL

- Measure of popularity
- Growth factor and marketing
- Overall cleanliness of premises
- Characteristics (theme, unique, character)
- Pleasant, casual atmosphere
- Wine list to be effective, several by the glass, a local representation where possible
- Children's interests an advantage in Family Dining (themed meals, play corner, colouring books etc)

## JUDGING CRITERIA

### FOOD - 40 POINTS

- Taste & presentation of the dish – 20 points
- Value for money – 10 points
- Variety & menu presentation – 10 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 30 POINTS

- Venue fitout, furnishings & fittings – 10 points
- Evidence of popularity/profitability – 10 points
- Wine List (see criteria for 'Best Wine List' Award) – 10 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$100.00 (AHA Members), \$125.00 (Non-members)

# BEST MODERN AUSTRALIAN RESTAURANT

ENTRANTS MAY ONLY ENTER IN THIS CATEGORY AND IN ADDITION MAY ENTER BEST RESTAURANT (INFORMAL - OVERALL). TO QUALIFY IN THIS CATEGORY, VENUES SHOULD EXHIBIT THE FOLLOWING:

## FOOD

- Presentation, accuracy of description on menu/blackboards
- Menu innovation, selection and diversity, including daily specials
- Originality, selection and variety
- Presentation and composition of dish or buffet
- General quality
- Value for money

## SERVICE

- Presentation of staff and premises
- Friendly, courteous and professional staff
- Appropriate level of grooming of staff
- Competence and efficiency
- Self-service can be an option

## GENERAL

- Measure of popularity
- Growth factor and marketing
- Overall cleanliness of premises
- Characteristics (theme, unique, character)
- Pleasant, casual atmosphere
- Wine list to be effective, several by the glass, a local representation where possible
- Children's interests an advantage in Family Dining (themed meals, play corner, colouring books etc)

## JUDGING CRITERIA

### FOOD - 40 POINTS

- Taste & presentation of the dish – 20 points
- Value for money – 10 points
- Variety & menu presentation – 10 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 30 POINTS

- Venue fitout, furnishings & fittings – 10 points
- Evidence of popularity/profitability – 10 points
- Wine List (see criteria for 'Best Wine List' Award) – 10 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$100.00 (AHA Members), \$125.00 (Non-members)

# BEST RESTAURANT (INFORMAL -OVERALL)

THIS CATEGORY IS OPEN TO ALL INFORMAL RESTAURANTS (EXCLUDING PRESTIGIOUS ENTRANTS) AND SEEKS TO RECOGNISE THE BEST OVERALL RESTAURANT BASED ON A WIDE JUDGING CRITERIA. TO QUALIFY IN THIS CATEGORY, VENUES SHOULD EXHIBIT THE FOLLOWING:

## FOOD

- Presentation and quality
- Pricing strategy reflecting the market positioning of the restaurant
- Presentation, appearance, accuracy of description on menus (Food & Wines/Beverages)
- Menu innovation, selection and diversity, including daily specials
- Originality, selection and variety
- Validity and general quality

## SERVICE

- Friendly, courteous, professional and appropriate grooming
- Product knowledge (Food & Wines/Beverages)
- Competence and efficiency
- Discrete and appropriate

## GENERAL

- Measure of popularity
- Ability to cope quickly with busy patronage
- Growth factor and marketing
- Cleanliness of premises
- Characteristics (theme, unique, character)
- A range of wines & beverages reflecting the market position of the restaurant including a variety of wines available by the glass; a local wine representation where possible.

## JUDGING CRITERIA

### FOOD - 40 POINTS

- Taste & presentation of the dish – 20 points
- Value for money – 10 points
- Variety & menu presentation – 10 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 30 POINTS

- Venue fitout, furnishings & fittings – 10 points
- Evidence of popularity/profitability – 10 points
- Wine List (see criteria for 'Best Wine List' Award) – 10 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee  
\$100.00 (AHA Members), \$125.00 (Non-members)

# BEST PRESTIGIOUS RESTAURANT

THIS CATEGORY IS *EXCLUSIVE* TO FINE DINING RESTAURANTS AND SEEKS TO RECOGNISE THE INNOVATIVE CREATION OF FOOD AND CALIBRE OF SERVICE ASSOCIATED WITH THESE LEADING RESTAURANTS. TO QUALIFY IN THIS CATEGORY, VENUES SHOULD EXHIBIT THE FOLLOWING:

## FOOD

- Pricing strategy reflecting the market positioning of the restaurant
- Innovative creation, originality and unique presentation of food.
- Presentation, appearance, accuracy of description on menus (Food & Wines/Beverages)
- Menu innovation, selection and diversity, including daily specials
- Presentation and quality
- Originality, selection and variety
- Validity and general quality

## SERVICE

- Outstanding staff presentation
- Product knowledge (Food & Wines/Beverages)
- Competence and efficiency
- Discrete and appropriate

## GENERAL

- Measure of popularity
- Ability to cope quickly with busy patronage
- Growth factor and marketing
- Cleanliness of premises
- Characteristics (theme, unique, character)
- A range of wines & beverages reflecting the market position of the restaurant including a variety of wines available by the glass.

## JUDGING CRITERIA

### FOOD - 35 POINTS

- Innovation & originality of dishes - 10 points
- Taste & Presentation of the dish - 15 points
- Menu presentation - 10 points

### GENERAL - 20 POINTS

- Venue fitout, furnishings & fittings - 10 points
- Wine List (see criteria for Best Wine List Award) - 10 points

### SERVICE - 35 POINTS

- Outstanding appearance & professionalism - 15 points
- Knowledge of the menu & wine list - 10 points
- Efficiency in service - 10 points

### SUBMISSION - 10 POINTS

- Please submit a copy of your Wine List & Menu with a brief submission that details the venues point of difference and addresses the judging criteria.

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$125.00 (AHA Members), \$150.00 (Non-members)

# BEST PUB BISTRO

THIS CATEGORY IS OPEN TO ANY VENUE IN WHICH THE PRIMARY SOURCE OF REVENUE IS THE SALE OF BEVERAGES (I.E, NOT A BAR LOCATED IN A HOTEL OR RESTAURANT).

TO QUALIFY IN THIS CATEGORY, VENUES SHOULD EXHIBIT THE FOLLOWING:

## FOOD

- Value for money
- General quality
- Presentation and composition of dish or buffet
- Originality, selection and variety
- Accuracy and appearance
- Daily specials

## SERVICE

- Presentation of staff and premises
- Friendly, courteous and professional staff
- Appropriate level of grooming of staff
- Competence and efficiency
- Self-service can be an option

## GENERAL

- Measure of popularity
- Growth factor and marketing
- Overall cleanliness of premises
- Characteristics (theme, unique, character)
- Wine list to be effective, several by the glass, a local representation where possible
- Pleasant, casual atmosphere

## JUDGING CRITERIA

### FOOD - 40 POINTS

- Taste & presentation of the dish – 20 points
- Value for money – 10 points
- Variety & menu presentation – 10 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 30 POINTS

- Venue fitout, furnishings & fittings – 10 points
- Evidence of popularity/profitability – 10 points
- Wine List (see criteria for 'Best Wine List' Award) – 10 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$75.00 (AHA Members), \$100.00 (Non-members)

# BEST WINE LIST

PLEASE SUBMIT A COPY OF YOUR WINE LIST WITH A BRIEF SUBMISSION,  
ADDRESSING THE FOLLOWING JUDGING CRITERIA:

## JUDGING CRITERIA

- Prices aligned to the restaurant menu
- Extensive variety of regions represented, specifically mentioning any ACT region wines
- Wines appropriate to food styling of the outlet
- Extensive range of wine varieties
- Suggested matching of wines with dishes on restaurant menu
- Variety of wines available by the glass
- Format and presentation of the menu itself

\*Nomination Fee  
\$0 (AHA Members), \$50.00 (Non-members)

# BEST BAR PRESENTATION & SERVICE

THIS CATEGORY IS OPEN TO ANY BAR, PUB OR NIGHTCLUB VENUE IN WHICH THE SALE OF BEVERAGES IS THE PRIMARY SOURCE OF REVENUE (I.E, NOT A BAR LOCATED IN A HOTEL OR RESTAURANT).

## JUDGING CRITERIA

### PRESENTATION - 40 POINTS

- Fitout – 20 points
- Furnishings & Fittings – 20 point

### VARIETY & QUALITY - 15 POINTS

- Menu presentation – 5 points
- Drink quality & taste – 5 points
- Variety of beverages available (wines, spirits, cocktails, beers) – 5 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the drinks menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 15 POINTS

- Evidence of popularity & profitability – 5 points
- Atmosphere & ambience – 5 points
- Safety & security – 5 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$50.00 (AHA Members), \$75.00 (Non-members)

# BEST COCKTAIL BAR

THIS CATEGORY IS OPEN TO VENUES IN WHICH THE PRIMARY SOURCE OF REVENUE IS THE SALE OF BEVERAGES, OFFERING AN EXTENSIVE VARIETY OF COCKTAILS AND HAVE AN APPROVED OCCUPANCY LOADING OF LESS THAN 150 PERSONS (TO DISCUSS POSSIBLE EXEMPTIONS TO THIS REQUIREMENT PLEASE CONTACT THE AHA).

## JUDGING CRITERIA

### SERVICE - 30 POINTS

- Knowledge of the drinks menu & wine list – 10 points
- Demeanour, appearance & professionalism – 10 points
- Efficiency in service – 10 points

### PRESENTATION - 20 POINTS

- Fitout – 10 points
- Furnishings & Fittings – 10 points

### VARIETY & QUALITY - 30 POINTS

- Variety of cocktails – 10 points
- Drink quality & taste – 10 points
- Menu presentation – 5 points
- Variety of non-cocktail beverages available (e.g. wines, beers) – 5 points

### GENERAL - 20 POINTS

- Evidence of popularity & profitability – 10 points
- Atmosphere & ambience – 5 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$50.00 (AHA Members), \$75.00 (Non-members)

# BEST LOCAL

THIS CATEGORY IS OPEN TO ANY VENUE IN WHICH THE PRIMARY SOURCE OF REVENUE IS THE SALE OF BEVERAGES (I.E, NOT A BAR LOCATED IN A HOTEL OR RESTAURANT) AND IS LOCATED OUTSIDE THE ENTERTAINMENT PRECINCTS OF CIVIC, KINGSTON, MANUKA AND DICKSON.

## JUDGING CRITERIA

### PRESENTATION - 40 POINTS

- Fitout – 20 points
- Furnishings & Fittings – 20 points

### VARIETY & QUALITY - 15 POINTS

- Menu presentation – 5 points
- Drink quality & taste – 5 points
- Variety of beverages available (wines, spirits, cocktails, beers) – 5 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the drinks menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 15 POINTS

- Evidence of popularity & profitability – 5 points
- Atmosphere & ambience – 5 points
- Safety & security – 5 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee

\$50.00 (AHA Members), \$75.00 (Non-members)

# BEST NEW/RE-DEVELOPED VENUE

## GENERAL DIVISION

THIS CATEGORY IS OPEN TO ANY RESTAURANT OR CAFÉ VENUE WHICH:

- COMMENCED TRADING ON OR AFTER 1 JANUARY 2011
- UNDERTOOK EXTENSIVE RENOVATIONS COMPLETED ON OR AFTER 1 JANUARY 2011

## JUDGING CRITERIA

### FOOD - 40 POINTS

- Taste & presentation of the dish – 20 points
- Value for money – 10 points
- Variety & menu presentation – 10 points

### GENERAL - 30 POINTS

- Evidence of popularity/profitability – 10 points
- Venue fitout, furnishings & fittings – 10 points
- Wine List (see criteria for 'Best Wine List' Award) – 10 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 15 POINTS

- Evidence of popularity & profitability – 5 points
- Atmosphere & ambience – 5 points
- Safety & security – 5 points

### TOTAL - 100 POINTS

THIS CATEGORY IS ALSO OPEN TO ANY BAR, PUB, NIGHTCLUB VENUE WHICH

- COMMENCED TRADING ON OR AFTER 1 JANUARY 2011
- UNDERTOOK EXTENSIVE RENOVATIONS COMPLETED ON OR AFTER 1 JANUARY 2011

## JUDGING CRITERIA

### PRESENTATION - 40 POINTS

- Fitout – 20 points
- Furnishings & Fittings – 20 point

### VARIETY & QUALITY - 15 POINTS

- Menu presentation – 5 points
- Drink quality & taste – 5 points
- Variety of beverages available (wines, spirits, cocktails, beers) – 5 points

### SERVICE - 30 POINTS

- Demeanour, appearance & professionalism – 10 points
- Knowledge of the drinks menu & wine list – 10 points
- Efficiency in service – 10 points

### GENERAL - 15 POINTS

- Evidence of popularity & profitability – 5 points
- Atmosphere & ambience – 5 points
- Safety & security – 5 points

### TOTAL - 100 POINTS

\*Nomination Fee  
\$50.00 (AHA Members)

# BEST LATE NIGHT ENTERTAINMENT VENUE

THIS CATEGORY IS OPEN TO NIGHTCLUBS (INCLUDING NIGHTCLUBS WITHIN LARGER VENUES) WHICH CONTAIN A DANCE FLOOR AND OFFER CONSISTENT LATE TRADING HOURS.

## JUDGING CRITERIA

### PRESENTATION - 30 POINTS

- Fitout – 15 points
- Furnishings & fittings – 15 points

### SERVICE - 20 POINTS

- Knowledge of the drinks menu & cocktail list – 5 points
- Demeanour, appearance & professionalism – 5 points
- Efficiency in service – 5 points
- Responsible service of alcohol – 5 points

### ENTERTAINMENT - 20 POINTS

- Quality and frequency of entertainment (provide performance listings with submission) – 15 points
- Marketing & promotion of entertainment as a reason to visit the venue – 5 points

### GENERAL - 30 POINTS

- Strong and appropriate security presence – 10 points
- Evidence of popularity & profitability – 10 points
- Atmosphere & ambience – 10 points

## TOTAL

### TOTAL - 100 POINTS

\*Nomination Fee  
\$50.00 (AHA Members)

# BEST LIVE ENTERTAINMENT VENUE

THIS CATEGORY IS OPEN TO ANY PUB OR BAR (INCLUDING THOSE LOCATED WITHIN HOTELS), IN WHICH THE SALE OF BEVERAGES IS THE PRIMARY SOURCE OF REVENUE AND WHICH OFFERS LIVE MUSIC ENTERTAINMENT ON A REGULAR OR FREQUENT BASIS

A WRITTEN SUBMISSION OF NO MORE THAN 1,000 WORDS INCLUDING SUPPORTING DOCUMENTATION IS REQUIRED TO ASSIST IN THE ASSESSMENT OF THIS CATEGORY

## JUDGING CRITERIA

### ENTERTAINMENT - 30 POINTS

- Quality and frequency of entertainment provided (provide performance listings with submission)
- including ticketed events if applicable – 15 points
- Evidence of increased patronage as a result of providing live entertainment – 10 points
- Marketing & promotion of entertainment as a reason to visit the venue – 5 point

### SERVICE - 20 POINTS

- Knowledge of the drinks menu & cocktail list – 5 points
- Demeanour, appearance & professionalism – 5 points
- Efficiency in service – 5 points
- Responsible service of alcohol – 5 points

### PRESENTATION- 20 POINTS

- Fitout – 10 points
- Furnishings & fittings – 10 points

### GENERAL - 30 POINTS

- Strong and appropriate security presence – 10 points
- Evidence of popularity & profitability – 10 points
- Atmosphere & ambience – 10 points

## TOTAL

TOTAL - 100 POINTS

\*Nomination Fee  
\$50.00 (AHA Members)

# BEST SPORTING ENTERTAINMENT VENUE

THIS CATEGORY IS OPEN TO ANY VENUE WHICH:

- COMMENCED TRADING ON OR AFTER 1 JANUARY 2011
- UNDERTOOK EXTENSIVE RENOVATIONS COMPLETED ON OR AFTER 1 JANUARY 2011

## JUDGING CRITERIA

### ENTERTAINMENT - 30 POINTS

- Quality and frequency of sporting entertainment provided – 15 points
- Evidence of increased patronage as a result of providing live entertainment – 10 points
- Marketing & promotion of entertainment as a reason to visit the venue – 5 points

### SERVICE - 20 POINTS

- Knowledge of the menu & beverages – 5 points
- Demeanour, appearance & professionalism – 5 points
- Efficiency in service – 5 points
- Responsible service of alcohol – 5 points

### PRESENTATION- 20 POINTS

- Fitout – 10 points
- Furnishings & fittings – 10 points

### GENERAL - 30 POINTS

- Appropriate security presence – 10 points
- Evidence of popularity & profitability – 10 points
- Atmosphere & ambience – 10 points

## TOTAL

TOTAL - 100 POINTS

\*Nomination Fee  
\$50.00 (AHA Members)

# BEST BAR SERVICE EMPLOYEE

THIS CATEGORY IS OPEN TO ALL EMPLOYEES WHO WORK PREDOMINANTLY BEHIND THE BAR IN A LICENSED VENUE. ALL NOMINEES MUST BE AVAILABLE TO BE ASSESSED IN THE LAST TWO WEEKS OF FEBRUARY. PLEASE SUBMIT A COPY OF THE NOMINATED EMPLOYEES RESUME AND A ROSTER SHOWING WHEN THE EMPLOYEE WILL BE WORKING BETWEEN FRIDAY 17 FEBRUARY AND SUNDAY 26 FEBRUARY 2012.

PLEASE SUBMIT A CURRENT PHOTO OF THE PARTICIPANT/S AS THIS WILL BE USED IDENTIFY THEM.

## JUDGING CRITERIA

- Been employed for not less than 6 months
- Be nominated by his/her employer

### WORKPLACE OBSERVATION

Anonymous assessors making a visit to the nominee's workplace judging against standard criteria during service.

Nominees will be assessed on:

- Customer Interaction
- Sales techniques
- Personal presentation, appearance and demeanour
- Speed of service and efficiency
- Product knowledge
- Workplace cleanliness
- Evidence of responsible service of alcohol

### MIXOLOGY ASSESSMENT

Cocktail assessment criteria:

- Balance of flavours
- How effectively the base spirit has been highlighted
- Visual presentation
- Aroma
- Consistency

\*Nomination Fee: \$50.00 per employee. Venues can nominate a maximum of two employees.

# BEST RESTAURANT SERVICE EMPLOYEE

PLEASE SUBMIT A COPY OF THE NOMINATED EMPLOYEES RESUME PLUS CONTACT DETAILS.  
NOMINEES MUST BE AVAILABLE TO ATTEND AN INTERVIEW WITH THE AWARDS JUDGES AND WILL BE CONTACTED TO  
ARRANGE A SUITABLE TIME.

## JUDGING CRITERIA

- Demeanour, appearance & professionalism
- Knowledge of the menu (including specials) and wine list
- Efficiency and accuracy of service

\*Nomination Fee: \$50.00 per employee. Venues can nominate a maximum of two employees.

\*\*Nominees must attend the interview in uniform or corporate apparel. A photograph will be taken at the interview for use at the awards night.

# BEST RESTAURANT COOKERY EMPLOYEE

# & BEST APPRENTICE CHEF

THIS AWARD AIMS TO RECOGNISE THE ACHIEVEMENTS OF STAFF EMPLOYED IN COOKERY POSITIONS WITHIN RESTAURANTS, PUBS AND HOTELS.

It is designed to encourage hospitality as a career choice by recognising excellence in performance. It is not designed to recognise the cookery skills of chefs who are owners of the business.

Please submit a copy of the nominated employees resume plus contact details. Nominees must be available to attend the AHA offices during the month of June for an interview with the judges for these awards.

## JUDGING CRITERIA

- Qualifications/Awards received
- Presentation, appearance, demeanour
- Organisational contribution
- Performance
- Culinary skills
- Management skills & ability to work as part of a team
- Demonstrated understanding of the menu
- Demonstrated understanding of the business generally (not just the kitchen)

\*Nomination Fee: \$50.00 per employee. Venues can nominate a maximum of two employees.

\*\*Nominees must attend the interview in uniform or corporate apparel. A photograph will be taken at the interview for use at the awards night.

# GENERAL DIVISION NOMINATION FORM

COMPLETE AND RETURN TO THE AHA BY  
EMAIL: [ACTAHA@ACTAHA.ORG.AU](mailto:ACTAHA@ACTAHA.ORG.AU) OR FAX: 02 6273 7439

## CATEGORY

## NOMINATION FEE

	AHA MEMBER	NON-MEMBER
<input type="checkbox"/> Best Café Restaurant	\$75	\$100
<input type="checkbox"/> Best Family Restaurant	\$100	\$125
<input type="checkbox"/> Best International Cuisine	\$100	\$125
<input type="checkbox"/> Best Modern Australian Restaurant	\$100	\$125
<input type="checkbox"/> Best Restaurant (Informal - Overall)	\$100	\$125
<input type="checkbox"/> Best Prestigious Restaurant	\$125	\$150
<input type="checkbox"/> Best Pub Bistro	\$75	\$100
<input type="checkbox"/> Best Wine List	\$0	\$50
<input type="checkbox"/> Best Bar Presentation & Service	\$50	\$75
<input type="checkbox"/> Best Cocktail Bar	\$50	\$75
<input type="checkbox"/> Best Local	\$50	\$75
<input type="checkbox"/> Best New/Re-developed Venue (General Division)	\$50	N/A
<input type="checkbox"/> Best Late Night Entertainment Venue	\$50	N/A
<input type="checkbox"/> Best Live Entertainment Venue	\$50	N/A
<input type="checkbox"/> Best Sporting Entertainment Area	\$50	N/A
<input type="checkbox"/> Best Bar Service Employee No. <input type="checkbox"/>	\$50	N/A
<input type="checkbox"/> Best Restaurant Service Employee No. <input type="checkbox"/>	\$50	N/A
<input type="checkbox"/> Best Restaurant Cookery Employee No. <input type="checkbox"/>	\$50	N/A
<input type="checkbox"/> Best Apprentice Chef No. <input type="checkbox"/>	\$50	N/A

\*All nomination fees are inclusive of GST

Name of Venue: .....

Address: .....

Contact Person: ..... Contact Number: .....

Email: .....

Payment:  Visa  Mastercard  American Express  Diners

Card Number: .....

Name on Card: .....

Expiry Date: ..... Signature of cardholder: .....

CSV digits: ..... Amount: \$ .....

.....