

2019

**GOLD
PLATE
AWARDS**

2019 ENTRY FORM

WELCOME

The Gold Plate Awards is an annual awards program initiated by the Catering Institute of Australia (WA) to recognise and reward excellence in the hospitality industry throughout Western Australia. For over fifty illustrious years, the Gold Plate Awards have been a highlight of the Western Australian hospitality calendar. Synonymous with excellence, the awards program allows restaurants, cafes, venues and the like in Western Australia to showcase their culinary forays and hospitality skills.

Each year, a wide variety of restaurant and catering industry businesses (small and large, new and established, formal and casual) participate in The Gold Plate Awards, all striving to win the prestigious award in their chosen categories. Winners from the 2018 awards program listed below.

We invite you to participate in the 2019 Kleenheat Gold Plate Awards program and look forward to your involvement as we make preparations for an exciting 53rd year of The Gold Plate Awards in Western Australia.

2018 KLEENHEAT GOLD PLATE AWARD WINNERS

FORMAL CONTEMPORARY

Clarke's of North Beach – North Beach

LICENSED DINING – METRO

Rambla on Swan – South Perth

LICENSED CASUAL DINING – METRO

Latitude 32 – Rockingham

LICENSED CASUAL DINING – REGIONAL

The Studio Bistro – Yallingup

UNLICENSED CAFÉ

Little H Café – Duncraig

RESTAURANT WITHIN A TAVERN/PUB

Empire Bar – Lathlain

RESTAURANT / CAFÉ WITHIN A WINERY – PERTH / SURROUNDS

Riverbank Estate – Caversham

MODERN AUSTRALIAN

Sandalford Wines – Caversham

EUROPEAN/MEDITERRANEAN DINING

Bistro Bellavista – East Perth

LICENSED INDIAN

Punjab Restaurant – Innaloo

LICENSED CHINESE

8 On The Point Chinese – East Perth

LICENSED ASIAN

Dusit Dheva – Northbridge

UNLICENSED ASIAN

Andly Private Kitchen – West Leederville

SEAFOOD DINING

Red Manna – Mandurah

LICENSED CAFÉ – METRO & REGIONAL

Nic & Kolo – Applecross

BEST PIZZA

Bistro Bellavista – East Perth

COFFEE SHOP

Little H Café – Duncraig

HIGH TEA

Café at The Hyatt – Perth

FAMILY DINING

Tony Roma's – Perth

STEAK HOUSE / BBQ OR GRILL

Adelphi Grill – Perth

BREAKFAST

Nic & Kolo – Applecross

TAPAS / SMALL PLATE

The Waiting Room, Crown Perth – Burswood

RESTAURANT WITHIN A TRAINING ESTABLISHMENT

Quinlan's Training Restaurant, South Metropolitan TAFE – Beaconsfield

NEW RESTAURANT

Epiculture, Crown Perth – Burswood

TOURISM RESTAURANT – METRO & REGIONAL

Sandalford Wines – Caversham

VENUE CATERER'S AWARD

Beaumonde on the Point – East Perth

NEW WAVE DINING

Miss Chow's – Claremont

EXCELLENCE IN HEALTH

The Waiting Room, Crown Perth – Burswood

WINE LIST OF THE YEAR

C Restaurant – Perth

BUY WEST EAT BEST – FRESH PRODUCE AWARD

Sandalford Wines – Caversham

BILL THOMPSON AWARD

Ada Lin – 8 On The Point Chinese

PREMIER'S AWARD

Little H Café – Duncraig

HOW TO GET INVOLVED

1. Talk to your team – it's a great team program!
2. Read through the attached Gold Plate entry form.
3. Choose a category(s) you would like to enter.
4. Read through the description of the category to see what is required of your establishment when being judged.
5. At this point, if you have any queries call Hayley at the Catering Institute of Australia (WA) on 9227 1341 for extra information if required.
6. Fill in all relevant sections A, B, D & E.
7. Once payment is received in full you are eligible to be judged.
8. If you have been successful your establishment will progress to the second round of judging (the finals) and then be eligible to attend the Finalist Cocktail Party in July.
9. The result of the finals will determine who wins a prestigious Gold Plate Award. This is also announced at the Gold Plate Gala Awards Dinner on Monday 28th October 2019.

GOLD PLATE AWARD OVERVIEW

At the Catering Institute of Australia WA, we are here to help make the experience of being part of the Awards enjoyable, educational and rewarding to your business. Our aim through the program is to not only reward excellence in hospitality but drive consumers into your restaurant through aligning your establishment with the 2019 Gold Plate Awards Program.

Please note that:

- All entrants have the opportunity to a free de-brief after the judging has been completed. It is the responsibility of the entrant to obtain a debrief via the CIA office.
- The Gold Plate Awards is an annual not-for-profit program conducted by the Catering Institute of Australia (WA). All entry fees contribute to the overall cost of judging, the assessment process and the cost of travel to all locations. A significant portion of the entry fees is returned to the entrant given all food and beverage is paid for by the judges throughout the judging process which in some cases is on multiple occasions. **All fees are tax deductible.**
- Point adjustments will be made to categories 9 & 10. (*Wineries to eliminate any benefit for fully licensed wineries*)
- Adjustments are made to unlicensed venue entering a general category for entrants not holding a liquor license, so no advantage is given.
- Category 35: "Excellence in Health"- All restaurants in every category are automatically entered into this award.
- Category 36: "Wine List of The Year" If you wish to be in this category, please forward menu and wine list for judging. Judges may also nominate appropriate venues throughout the course of the competition.
- The Catering Institute of Australia (WA) have discretion to cancel or combine any category. You may enter more than one category if appropriate. (*Each entry will be judged separately*).

THE CATERING
INSTITUTE

2019 GOLD PLATE AWARD CATEGORIES

CATEGORY		DESCRIPTION	JUDGING FEE Member	JUDGING FEE Non Member
1.	Formal Contemporary	This section is for all fine dining restaurants. They should display a high level of service and high standard tableware and accessories. Restaurants within hotels or free standing are encouraged to apply. Only venues with a full license may enter.	\$699	\$749
2.	Licensed Dining – Metro	This category covers all Á la carte styles of licensed dining and will attract different restaurants to those entering Formal Contemporary. Entrants may be free standing or within a hotel and must offer full service. Only venues with a full license may enter.	\$685	\$735
3.	Licensed Dining – Regional	This category covers all a la carte styles of licensed dining and will attract different restaurants to those entering Formal Contemporary. Entrants may be free standing or within a hotel. Á la carte restaurant with full service. Only venues with a full license may enter.	\$685	\$735
4.	Licensed Casual Dining – Metro	Á la carte with more relaxed service. This category covers all styles of licensed casual dining. Entrants maybe free standing or within a complex. Only venues with a full license may enter.	\$585	\$635
5.	Licensed Casual Dining – Regional	Á la carte with more relaxed service. This category covers all styles of licensed casual dining. Entrants maybe free standing or within a complex. Only venues with a full license may enter.	\$585	\$635
6.	Licensed Café	A cafe style cuisine in relaxed surroundings offering an extensive menu and service.	\$455	\$505
7.	Unlicensed Café	Á la carte or counter service in an unlicensed premise. This category covers all styles of unlicensed dining. Entrants maybe free standing or within a complex. A la carte and counter ordering now accepted.	\$455	\$505
8.	Restaurant within a Tavern/Pub	A dining area which complements the tavern/pub establishment and must offer table service. Must hold an appropriate license. Counter ordering acceptable.	\$455	\$505
9.	Restaurant/Café within a Winery – Perth/Surrounds	This category is for cafes and restaurants within a winery within the Perth metropolitan area and surrounds i.e. Jarrahdale, Swan Valley, showcasing a range of wines from that winery and food suitable for lunch and/or dinner. Beverage judging section will be modified to cater for own wine presentation. Wineries with full licenses – points will be adjusted to ensure no advantage is given.	\$485	\$535
10.	Restaurant/Café within a Winery – Country	This category is for south eastern & country winery cafes and restaurants, showcasing a range of wines from that winery and food suitable for lunch and/or dinner. Beverage judging section will be modified to cater for own wine presentation. Wineries with full licenses – points will be adjusted to ensure no advantage is given.	\$485	\$535
11.	Best Brewery	This category is for breweries showcasing a range of beers from that brewery and food suitable for lunch and/or dinner. Can offer small plates or more generous meals.	\$485	\$535

2019 GOLD PLATE AWARD CATEGORIES (CONTINUED)

CATEGORY		DESCRIPTION	JUDGING FEE Member	JUDGING FEE Non Member
12.	Modern Australian Dining	Cuisine that offers an electric menu where dishes such as bangers and mash sit side by side with pasta, menu should reflect theming pot of Australian cultures. More relaxed service.	\$585	\$635
13.	South American Dining	Open to all establishments with traditionally regarded South American cuisine, licensed and unlicensed premises may enter. <i>Points will be adjusted for unlicensed.</i>	\$455	\$505
14.	European/ Mediterranean Dining	Traditionally regarded "Mediterranean" cuisine, licensed or unlicensed premises may enter. <i>Points will be adjusted for unlicensed.</i>	\$455	\$505
15.	Licensed Thai	All licensed Thai restaurants offering full service.	\$485	\$535
16.	Licensed Indian	All licensed Indian restaurants offering full service.	\$485	\$535
17.	Licensed Chinese	All licensed Chinese restaurants offering full service.	\$485	\$535
18.	Licensed Japanese	All licensed Japanese restaurants offering full service.	\$485	\$535
19.	Licensed Asian	All licensed Asian restaurants offering full service not covered by Chinese, Thai or Indian. Can include Japanese, Vietnamese, Malay, Korean and Chinese	\$485	\$535
20.	Unlicensed Asian	All unlicensed Asian restaurants including - Chinese, Vietnamese, Thai, Japanese, Indian, Malay and Korean offering full service.	\$485	\$535
21.	New Wave Dining	Open to a more casual style dining with a modern edge. The establishment will offer innovative dining solutions to customers with on trend food.	\$455	\$505
22.	Seafood Dining	This category is for restaurants specialising in Seafood as the main menu item, free standing or within a hotel complex. Restaurants must have at least 60% seafood as the main ingredient to enter this category. <i>Points will be adjusted for unlicensed.</i>	\$695	\$745
23.	Best Pizza	Open to all establishments that serve good value pizza. Can be licensed or unlicensed. A la carte and counter ordering both accepted.	\$250	\$300
24.	Coffee Shop	Light meals - coffee, cake and traditional coffee shop fayre. À la carte and counter ordering both accepted. Limited hours of trading can apply – please specify.	\$290	\$340
25.	High Tea	For restaurants that offer a traditional high tea menu. Limited hours of trading can apply. <i>Points will be adjusted for unlicensed.</i>	\$200	\$250
26.	Family Dining	For restaurants that offer and promote cuisine styles, amenities and facilities suitable for family dining. The menu must offer family "value for money" with a dedicated children's menu that provides a selection of healthy options. The restaurant needs to show they are promoting healthy food to children using innovative methods. <i>Please refer to attached guidelines.</i>	\$395	\$445

2019 GOLD PLATE AWARD CATEGORIES (CONTINUED)

CATEGORY		DESCRIPTION	JUDGING FEE Member	JUDGING FEE Non Member
27.	Steakhouse/BBQ or Grill	For restaurants that specialise in steak and meat dishes. Must feature 60% main course white or red meat.	\$485	\$535
28.	Buffet	Open to all establishments featuring full or partial buffet. Restaurant must feature buffet dining, minimum three days a week and offer table service for beverages, table clearance etc.	\$395	\$445
29.	Breakfast	Open to all establishments offering a breakfast menu as part of their service. A la carte and counter ordering both accepted.	\$310	\$360
30.	Tapas/Small Bar	This category is open to any restaurant or small bar with food service offering tapas style choice.	\$455	\$505
31.	Restaurant within a Training Establishment	This category is based on training establishments that are open to the public. Please advise times of operation. Establishment to be open minimum of two nights per week.	\$305	\$355
32.	New Restaurant	This category is open to any new restaurant that has been opened for less than an 18 month period from the close of entries, and will comply with the relevant judging rules for their style of restaurant. Entrant select their most appropriate category listed here to determine the entrance fee. Please advise date of opening. Can be a completely new concept within an existing building.	Entry fee into this category is based on the primary category fee selection	Entry fee into this category is based on the primary category fee selection
33.	Tourism Restaurant	This category is based on a restaurant that services the tourist industry and is located in tourism area. The use of local produce and wine (if applicable) is part of the judging criteria. Entrant to select the most appropriate category listed here to determine their full entrance fee. Note: <i>Tourism categories will show some evidence on site in reference to tourism i.e. Local Guide, newspapers or brochure (Judges will note).</i>	Entry fee into this category is based on the primary category fee selection	Entry fee into this category is based on the primary category fee selection
34.	Venue Caterer's Award	This category is for all Venue Caterers catering within their own contracted premises. This category will be judged on events/functions in which they are responsible for supplying food & beverage.	\$395	\$445
JUDGES NOMINATED AWARDS				
35.	Excellence in Health	All restaurants in every category are automatically entered into this Award. The Gold Plate judging form contains up to 60 points, which are used for selecting restaurants in the category. <i>All entries are judged for this award.</i>	No Entry Fee	No Entry Fee
36.	Wine List of The Year	This award will be judged in conjunction with the Gold Plate Awards judging criteria. The Award will be open to all Fully Licensed Restaurants. Only those entering the Gold Plate Awards will be eligible for this award. <i>If you wish to be in this category, Please forward menu and wine list for judging.</i>	No Entry Fee	No Entry Fee
37.	Fresh Produce Award	This awards will be judged on using WA produce and the freshest ingredients.	No Entry Fee	No Entry Fee

The Catering Institute of Australia (WA) have discretion to cancel or combine any category.

2019 GOLD PLATE AWARDS ENTRY FORM: PART A

Please tick the appropriate box for the category you wish to enter. You may enter more than one category if appropriate. (Each entry will be judged separately).

*Member price is only applicable to those entrants who have a "FULLY PAID" 2019 business level membership.

CATEGORY		JUDGING FEE Member*	TICK	JUDGING FEE Non Member	TICK
1.	Formal Contemporary	\$699		\$749	
2.	Licensed Dining – Metro	\$685		\$735	
3.	Licensed Dining – Regional	\$685		\$735	
4.	Licensed Casual Dining – Metro	\$585		\$635	
5.	Licensed Casual Dining – Regional	\$585		\$635	
6.	Licensed Café	\$455		\$505	
7.	Unlicensed Café	\$455		\$505	
8.	Restaurant within a Tavern/Pub	\$455		\$505	
9.	Restaurant/Café within a Winery – Perth/Surrounds	\$485		\$535	
10.	Restaurant/Café within a Winery – Country	\$485		\$535	
11.	Best Brewery	\$485		\$535	
12.	Modern Australian Dining	\$585		\$635	
13.	South American Dining	\$455		\$505	
14.	European/Mediterranean Dining	\$455		\$505	
15.	Licensed Thai	\$485		\$535	
16.	Licensed Indian	\$485		\$535	
17.	Licensed Chinese	\$485		\$535	
18.	Licensed Japanese	\$485		\$535	
19.	Licensed Asian	\$485		\$535	
20.	Unlicensed Asian Dining	\$485		\$535	
21.	New Wave Dining	\$455		\$505	
22.	Seafood Dining	\$695		\$745	
23.	Best Pizza	\$250		\$300	
24.	Coffee Shop	\$290		\$340	
25.	High Tea	\$200		\$250	
26.	Family Dining	\$395		\$445	
27.	Steakhouse/BBQ or Grill	\$485		\$535	
28.	Buffet	\$395		\$445	
29.	Breakfast	\$310		\$360	
30.	Tapas/Small Bar	\$455		\$505	
31.	Restaurant within a Training Establishment	\$305		\$355	
32.	New Restaurant (include date of opening) *Please nominate above category	Entry fee into this category is based on the primary category fee selection		Entry fee into this category is based on the primary category fee selection	
33.	Tourism Restaurant *Please nominate above category	Entry fee into this category is based on the primary category fee selection		Entry fee into this category is based on the primary category fee selection	
34.	Venue Caterer's Award	\$395		\$445	
TOTAL:					

2019 GOLD PLATE AWARDS ENTRY FORM: PART B

“The Food Safety Standards apply to all food businesses in Western Australia”

The Gold Plate committee have an expectation that any food business considering applying for any award recognising excellence in the food industry would be able to demonstrate good management of food safety risks. At a minimum this would translate to the food business being able to demonstrate that:

1. The relevant enforcement agency has been notified of all food handling activities undertaken by the food business and any registration are current and there are no outstanding fees;
2. The food business has not been issued with any formal Food Act 2008 orders from their relevant enforcement agency in the last 12 months;
3. The food business proprietor is confident that all staff possess appropriate food safety skills and knowledge commensurate with their food handling tasks;
4. Appropriate procedures are in place to ensure that all food received by the business is safe, suitable and able to be traced back to the supplier;
5. Food storage practices ensure that food is protected from contamination at all times and that environmental conditions will not adversely affect the safety and suitability of the food;
6. Food is processed within defined acceptable food safety limits (i.e. time/temperature constraints for potentially hazardous foods);
7. The food business has a food grade thermometer and regularly uses it to validate the safety of potentially hazardous foods received, stored, prepared and served by the business;
8. All practicable measures are taken to prevent the entry of pests into the business premises (i.e. a pest control program is in place);
9. The business premises are maintained in a clean and sanitary condition at all times and that a cleaning schedule exists; and
10. All food handlers apply safe food hygiene practices when handling food and comply with the legal requirements relating to the exclusion of food handlers from the preparation of foods when suffering from a food-borne disease.

Please be aware that should your business be selected as a finalist, verification of the above may be needed. This will involve either a Department of Health authorised officer (food safety officer) visiting your business premises or contact being made to the relevant enforcement agency.

Name of Business: _____

Signature: _____

Date: _____

2019 CATERING INSTITUTE MEMBERSHIP: PART C

If you would like to take advantage of the member discount available to all categories and are either not a current member or have not yet renewed your membership, please contact Kia Metcalf on (08) 9227 1341 or 0476 001 666 or email info@cateringinstitute.com.au.

2019 GOLD PLATE AWARDS ENTRY FORM: PART D

Name of Establishment : _____

Full Street Address: _____

Postal Address: _____

Contact Person: _____

Mobile: _____

Restaurant Telephone: _____

Email: _____ Fax: _____

ABN: _____

Please specify operating hours: _____

Please state if you are Licensed? YES NO

(Winery please tick if you are fully licensed or have a Producers License only.)

I agree for my/our details to be released to sponsors of the Gold Plate: YES NO

I agree to abide by the rules and conditions of the Gold Plate Awards detailed by the committee.

Signed: _____

Amount enclosed: \$ _____

PAYMENT DETAILS: PART E

CREDIT CARD *A 2% (GST inclusive) processing fee applies to all credit card payments – Please print clearly

Card Type: Mastercard Visa

Credit Card number: _____

Security Code: _____ Expiry: _____ Amount paid: \$ _____

Signature: _____

DIRECT DEPOSIT

To the following bank account - Please use the name of your establishment as a reference on your transaction

Account Name: Catering Institute of Australia (WA)

Westpac Bank - BSB: 036-000 Account No: 690851

**A receipted tax invoice will be sent once payment has been received*

CHEQUE Amount enclosed: \$ _____

Please address to: Catering Institute of Australia (WA)

** Member price is only applicable to those entrants who have a "FULLY PAID" 2019 business level membership.*

2019 GOLD PLATE AWARDS ENTRY CHECKLIST

- Have you read, filled in and signed all sections?
- Have you read and signed section B - The 10 elements for food safety form?
- Have you read the requirements of the categories you are entering?

2019 GOLD PLATE AWARDS IMPORTANT INFORMATION

- All entries must be returned as soon as possible.
- Applications close on Thursday 18th April 2019.
- Judging of entrants will not take place/occur until payment is made.
- Finalist Announcement Cocktail Party: Monday 15th July 2019, venue to be confirmed.
- Gold Plate Gala Awards Dinner: Monday 28th October 2019, venue to be confirmed.

2019 GOLD PLATE AWARDS ENTRY CONTACT

If you require any additional information please contact:

CIA EXECUTIVE OFFICE

Kia Metcalf or Hayley Hinchliffe

G.P.O. Box E203, Perth 6000

Mob: 0476 001 666

Ph: (08) 9227 1341

F: (08) 9467 2844

www.cateringinstitute.com.au

info@cateringinstitute.com.au

Please Email all entries to:

INFO@CATERINGINSTITUTE.COM.AU

OR

Post to:

CATERING INSTITUTE OF AUSTRALIA (WA)

GPO BOX E203, PERTH 6000