

2010 Gold Plate Awards Entry Form

THE CATERING
INSTITUTE

Name of Establishment : _____

ABN: _____

Full Street Address: _____

Postal Address: _____

Contact Person: _____

Mobile: _____

Restaurant Telephone: _____

Fax _____

Email: _____

Please state if you are Licensed? YES NO
(Winery please tick if you are fully licensed or have a Producers License only.)

Please specify operating hours: _____

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

Signed: _____

Amount (enc)\$ _____

Gold Plate Diary Notes:

- **Registrations Due: Friday 19th March 2010 by 5.00pm**
- **Finalist Presentation: Monday 5th July 2010 Finalists will be advised of venue.**
- **Gold Plate Awards Dinner: Monday 25th October 2010 Perth Convention Exhibition Centre.**

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).

Please read and sign the 10 elements for food safety form.

- **Section 31: "Excellence in Health" - All restaurants in every category are automatically entered into this award.**
- **Section 32: "Wine list of the Year" If you wish to be in this category, please forward menu and wine list for judging.**

The committee under their discretion will cancel any category that has not attracted sufficient entries.

2010 Gold Plate Awards Entry Form

THE CATERING
INSTITUTE

		Category	Member	Non - Member
1	Fine Dining		\$695	\$715
2	Licensed Dining – Metro		\$655	\$695
3	Licensed Dining - Regional		\$655	\$695
4	Licensed Casual Dining – Metro		\$555	\$595
5	Licensed Casual Dining - Regional		\$555	\$595
6	Unlicensed Casual Dining – Metro/Regional		\$455	\$495
7	Restaurant within a Tavern – Metro		\$405	\$445
8	Restaurant within a Tavern - Regional		\$405	\$445
9	Restaurant/Café within a winery – Perth/Surrounds		\$455	\$495
10	Restaurant/Café within a winery - Country		\$455	\$495
11	Mediterranean Casual Dining		\$405	\$445
12	Licensed Chinese and other Asian cuisine		\$445	\$495
13	Licensed Thai Restaurant		\$405	\$445
14	Licensed Indian Restaurant		\$405	\$445
15	Unlicensed Asian Dining		\$405	\$445
16	Seafood Dining		\$655	\$695
17	Licensed Café - Metro		\$405	\$445
18	Licensed Café – Regional		\$405	\$445
19	Coffee Shop		\$250	\$295
20	Family Dining		\$355	\$395
21	Steak House		\$405	\$445
22	Buffet		\$355	\$390
23	Asian Buffet		\$355	\$390
24	New Restaurant (include date of opening) *Please nominate category		Category price	Category Price
25	Tourist Restaurant - Metro *Please nominate category		Category price	Category price
26	Tourist Restaurant– Regional *Please nominate category		Category price	Category price
27	Restaurant within a Training Establishment		\$275	\$345
28	The CIA Gold Plate Venue Caterers Award.		\$355	\$395
29	The CIA Gold Plate External Caterers Award		\$355	\$395
30	The CIA 'Excellence in Health' Award – sponsored by the Department of Health WA.		No Cost	No Cost
31	The CIA Wine List of the Year Award		No Cost	No Cost
		TOTAL	\$	\$

Food Safety Elements

“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 local government agency has been notified of all food handling activities undertaken by the food business and, if applicable, any licences/registration are current;**
- 2. The food business has not been issued with any formal Health Act 1911 orders from their relevant local government 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 a Department of Health Food Safety Officer visiting your business premises or contact being made to the relevant local government agency.

Name of business: _____

Signature _____

Date: _____

Payment Details

All entrants have the opportunity to a free de-brief after the judging has been completed. Non finalists after the 1st August and finalist after the 10th November 2010. Please phone Robin Clarke Chair of Judges on 9371 5428 or email arclarke@iinet.net.com.au. It is the responsibility of the entrant to obtain a debrief.

The Gold Plate Awards is a not-for-profit event of the Catering Institute and monies received from entry fees are invested in judging. All fees are tax deductible.

The Gold Plate Awards night will be held on Monday 25th October 2010 at the Perth Convention and Exhibition Centre.

Please Note: Point adjustments will be made to Categories 9 & 10. (Wineries to eliminate any benefit for fully licensed wineries)

Adjustments are made to categories 9,10,16,17,22,23,24,25,26,27,28, for entrants not holding a liquor license, so no advantage is given.

CREDIT CARD PAYMENT DETAILS (please tick)

Visa MasterCard

Card No: _ _ _ _ / _ _ _ _ / _ _ _ _ / _ _ _ _

Expiry Date: _ _ / _ _

Signed: _____

Card Holders Name: (please print): _____

AMOUNT PAYING \$ (+2% Credit card charge): _____

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: 69-0851

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

CHEQUE

If paying by cheque amount enclosed \$ _____

All entries must be received as soon as possible. Judging of entrants will not take place/occur until payment is made. All payments to be received no later than 19th March 2010. Please return this entry form before 5.00pm Friday 19th March 2010 together with your payment details.

Please address to:

Catering Institute of Australia (WA)

GPO BOX E203, PERTH 6000

Fax: 9467 2844 PH: 9325 3824 Mobile: 0401 027 161

Please read the following information carefully and if you require any additional information please contact our Executive Officer Hayley Hinchliffe on: Tel: 08 9325 3824
Mobile: 0401 027 161 Fax: 9467 2844 Email: hayley@catering institute.com.au

All fees are recovered, as the judges pay for the meals as a part of the judging process.

1. Fine Dining

This section is for all fine dining restaurants. They should display a high level of service, part silver service and high standard tableware and accessories. Restaurants within hotels or free standing are encouraged to apply. Members Fee \$695 Non Members Fee \$715 (only venues with a full license may enter).

2 Licensed Dining – Metro

This category covers all á la carte styles of licensed dining and will attract different restaurants to those entering fine dining. Entrants may be free standing or within a hotel and must offer full service. Members Fee \$655 Non Members \$695 (only venues with a full license may enter).

3 Licensed Dining – Regional

This category covers all a la carte styles of licensed dining and will attract different restaurants to those entering Fine Dining. Entrants may be free standing or within a hotel. Á la carte restaurant with full service. Members Fee \$655 Non Members \$695 only venues with a full license may enter.

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. Members Fee \$555 Non Members Fee \$595 only venues with a full license may enter.

5 Licensed Casual Dining – Regional

Á la carte or counter service with more relaxed approach. 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. Members Fee \$555 Non Members Fee \$595

6 Unlicensed Casual Dining – Metro/Regional

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. Members Fee \$455 Non-members Fee \$495

7 Restaurant within a Tavern – Metro

A dining area which complements the tavern establishment and must offer table service. Members Fee \$405 Non Member \$445 (must hold a tavern license) Hotels can enter categories 2,3,4,5.

8 Restaurant within a Tavern –Regional

A dining area which complements the tavern establishment and must offer table service. Members Fee \$405 Non Member \$425 (must hold a tavern license) Hotels can enter categories 2,3,4,5.

9. Restaurants/Cafe 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. Members Fee \$455 Non Members \$495

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. Members Fee \$455 Non Members \$495

11. Mediterranean Casual Dining

Traditionally regarded "Mediterranean" cuisine, with a more relaxed style, licensed or unlicensed premises may enter. (Points will be adjusted for unlicensed) Members Fee \$405 Non Members Fee \$445

12. Licensed Chinese and other Asian Cuisine

All licensed Asian restaurants including Chinese, Vietnamese, Japanese, Malay and Korean offering full service. (Does not include buffet – see buffet section) Members Fee \$445 Non Members fee \$495

13. Licensed Thai

All licensed Thai restaurants offering full service. (Does not include buffet – see buffet section) Members Fee \$405 Non Members Fee \$445

14. Licensed Indian

All licensed Indian restaurants offering full service. (Does not include buffet – see buffet section) Members Fee \$405 Non Members Fee \$445

15. Unlicensed Asian

All unlicensed Asian restaurants including - Chinese, Vietnamese, Thai, Japanese, Indian, Malay and Korean offering full service. (Does not include buffet – see buffet section) Members Fee \$405 Non Members Fee \$445

16. 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. (Points will be adjusted for unlicensed). Members \$655 Non Members \$695

17. Licensed Café – Metro

A cafe style cuisine in relaxed surroundings offering an extensive menu and service. Members \$385 Non Members \$425

18. Licensed Café –Regional

A cafe style cuisine in relaxed surroundings offering an extensive menu and service. Members \$405 Non Members \$445

19. Coffee Shop – Metro

Light meals - coffee, cake and traditional coffee shop fayre. Counter service for orders but delivery to tables. Members \$250 Non Members \$295 (limited hours of trading can apply- please specify)

20. Family Style 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. Please refer to attached guidelines. Members \$355 Non Members \$395

21. Steak House

For Restaurants that specialise in steak and meat dishes. Must feature 60% main course (white or red meat). Members \$405 Non Members \$445

22. Buffet

Open to all establishments featuring full or partial buffet. Restaurant must feature buffet dining, min. 3 days a week and offer table service for beverages, table clearance etc. Members \$355 Non Members \$390

23. Asian Buffet

Open to all establishments featuring full or partial buffet. Restaurant must feature buffet dining, minimum 3 days a week and offer table service for beverages, table clearance, etc. Members \$355 Non Members \$395

24. New Restaurant

This category is open to any new restaurant that has been opened for less than an 18 month period from commencement of judging 1st April 2010, 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.

25. Tourism Restaurant – Metro

This category is based on a restaurant that services the tourist industry and is located in a tourism area. The use of local produce and wine (if applicable) is part of the judging criteria. Entrant to select their most appropriate category listed here to determine their full entrance fee. Note: Tourism categories should show some evidence on site in reference to tourism i.e. Local Guide, newspapers or brochure. (Judges will note)

26. Tourism Restaurant – Regional.

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: Tourism categories will show some evidence on site in reference to tourism i.e. Local Guide, newspapers or brochure (Judges will note).

27. Restaurant within a Training Establishment

This Category is based on training establishments that are open to the public. Please advise times of operations. Members: \$270 Non Members \$345

28. The CIA Gold Plate Venue Caterers 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. Members \$355 Non Members \$395

29. The CIA Gold Plate External Caterers Award.

This category is for all External Caterers. This category will be judged on events/functions in which they are responsible for supplying food & beverage. Members \$355 Non Members \$395

30. The 'Excellence in Health' Award

This is sponsored by the Department of Health WA. All restaurants in every category are automatically entered into this Award. The Gold Plate judging form contains some 60 points, which are used for selecting restaurants in the category. All entries are judged for this award. There is no entry fee for this award.

31. Catering Institute (W.A.) Wine List of the Year Award.

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. There is no entry fee for this award. If you wish to be in this category, Please forward menu and wine list for judging.