



Welcome to the 2014 Gold Plate Awards

Welcome

The Gold Plate Awards is a well regarded and highly successful hospitality industry awards program that has been conducted by The Catering Institute of Australia since 1967. For 47 consecutive years, operators of many restaurants, cafes and the like from all over Western Australia have participated and received the benefit of the aims and objectives of the award program - To reward excellence and to encourage the endeavours of committed industry professionals by giving them a means of improving and promoting their businesses. The Gold Plate Awards Program is a great way to increase team morale within your establishment, and give you and your staff positive objectives and goals to work towards during the year.

How To Get Involved

- 1. Read through the attached Gold Plate entry form**
- 2. Choose a category(s) you would like to enter**
- 3. Read through the description of the category to see what is required of your establishment when being judged.**
- 4. At this point if you have any queries call the CIA (WA) for extra information if required**
- 5. Fill in all relevant sections A, B, D & E**
- 6. Once payment is received in full you are eligible to be judged**
- 7. 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**
- 8. The result of the finals will determine who wins a prestigious Gold Plate Award. This is also announced at the Gold Plate Awards Gala Ball.**

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 2014 Gold Plate Awards.

Please note that:

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 2014. 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. All fees are recovered, as the judges pay for the meals as a part of the judging process.

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

Adjustments are made to categories 10,11,17,18,23,24,25,28,29, for entrants not holding a liquor license, so no advantage is given.

- 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. You may enter more than one category if appropriate. (Each entry will be judged separately).

Please fax entry to: 9467 2844 or post to: The Catering Institute of Australia P.O. Box E203, Perth W.A. 6000

Gold Plate Award Categories

Category		Description	Judging Fee Member	Judging Fee Non - Member
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. 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 fine dining. Entrants may be free standing or within a hotel and must offer full service. Only venues with a full license may enter.	\$675	\$725
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. Only venues with a full license may enter.	\$675	\$725
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.	\$575	\$625
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.	\$575	\$625
6	Unlicensed Casual Dining Metro/Regional	Á la carte in an unlicensed premise. This category covers all styles of unlicensed dining. Entrants maybe free standing or within a complex.	\$475	\$525
7	Restaurant within a Tavern	A dining area which complements the tavern establishment and must offer table service. Must hold a tavern license, Hotels can enter categories 2,3,4,5.	\$445	\$495
8	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.	\$475	\$525
9	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.	\$475	\$525
10	Mediterranean Casual Dining	Traditionally regarded “Mediterranean” cuisine, licensed or unlicensed premises may enter. Points will be adjusted for unlicensed	\$445	\$495

11	Licensed Chinese	All licensed Chinese restaurants offering full service. Does not include buffet – see buffet section	\$495	\$545
12	Licensed Thai	All licensed Thai restaurants offering full service. Does not include buffet – see buffet section	\$475	\$525
13	Licensed Indian	All licensed Indian restaurants offering full service. Does not include buffet – see buffet section	\$475	\$525
14	Licensed Asian	All licensed Asian restaurants offering full service not covered by Chinese, Thai or Indian. Can include Japanese, Vietnamese, Malay, Korean	\$475	\$525
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	\$475	\$525
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.	\$685	\$735
16A	Seafood Casual Dining	A cafe style cuisine in relaxed surroundings offering an extensive seafood menu and service.	\$475	\$525
17	Licensed Café Metro	A cafe style cuisine in relaxed surroundings offering an extensive menu and service.	\$445	\$495
18	Licensed Café Regional	A cafe style cuisine in relaxed surroundings offering an extensive menu and service.	\$445	\$495
19	Coffee Shop Metro	Light meals - coffee, cake and traditional coffee shop fayre. Counter service for orders but delivery to tables. Limited hours of trading can apply – please specify	\$280	\$330
20	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. Please refer to attached guidelines.	\$385	\$435
21	Steak House	For Restaurants that specialise in steak and meat dishes. Must feature 60% main course white or red meat.	\$475	\$525
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.	\$385	\$435
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.	\$415	\$465
24	Breakfast	Open to all establishments featuring a cafe style cuisine, offering a breakfast menu as part of their service. À la carte and counter service both accepted.	\$300	\$350
25	Small Bar	This category is open to any small capacity bar with food service including tapas style cuisine.	\$445	\$495

26	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 2014, 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.	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
27	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)	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
28	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).	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
29	Restaurant within a Training Establishment	This Category is based on training establishments that are open to the public. Please advise times of operations.	\$295	\$345
30	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.	\$385	\$435
31	The 'Excellence in Health' Award	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. All entries are judged for this award.	No Entry Fee	No Entry Fee
32	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. If you wish to be in this category, Please forward menu and wine list for judging.	No Entry Fee	No Entry Fee

2014 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" 2014 business level membership**

Category		Judging Fee Member	Tick	Judging Fee Non - Member	Tick
1	Fine Dining	\$699		\$749	
2	Licensed Dining - Metro	\$675		\$725	
3	Licensed Dining - Regional	\$675		\$725	
4	Licensed Casual Dining - Metro	\$575		\$625	
5	Licensed Casual Dining - Regional	\$575		\$625	
6	Unlicensed Casual Dining - Metro/Regional	\$475		\$525	
7	Restaurant within a Tavern	\$445		\$495	
8	Restaurant/Café within a winery - Perth/Surrounds	\$475		\$525	
9	Restaurant/Café within a winery - Country	\$475		\$525	
10	Mediterranean Casual Dining	\$445		\$495	
11	Licensed Chinese	\$495		\$545	
12	Licensed Thai Restaurant	\$475		\$525	
13	Licensed Indian Restaurant	\$475		\$525	
14	Licensed Asian	\$475		\$525	
15	Unlicensed Asian Dining	\$475		\$525	
16	Seafood Dining	\$685		\$735	
16A	Seafood Casual Dining	\$475		\$525	
17	Licensed Café - Metro	\$445		\$495	
18	Licensed Café - Regional	\$445		\$495	
19	Coffee Shop	\$280		\$330	
20	Family Dining	\$385		\$435	
21	Steak House	\$475		\$525	
22	Buffet	\$385		\$435	
23	Asian Buffet	\$415		\$465	
24	Breakfast	\$300		\$350	
25	Small Bar	\$445		\$495	
26	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	
27	Tourist Restaurant - Metro *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	
28	Tourist Restaurant- Regional *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	
29	Restaurant within a Training Establishment	\$295		\$345	
30	The CIA Gold Plate Venue Caterers Award.	\$385		\$435	
31	The CIA 'Excellence in Health' Award	No Cost		No Cost	
32	The CIA Wine List of the Year Award	No Cost		No Cost	
		TOTAL		TOTAL	

2014 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: _____

Catering Institute Membership Part C

If you want 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 Olivia Ledger
Telephone Mob: 0416 099 302 or Ph: (08) 9325 3824
or Email: info@cateringinstitute.com.au

2014 Gold Plate Awards Entry Form Part D

Name of Establishment : _____

Full Street Address: _____

Postal Address: _____

Contact Person: _____

Mobile: _____ Restaurant Telephone: _____

Fax _____ Email: _____ ABN: _____

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 for my/our details to be released to sponsors of the Gold Plate Awards YES ☐ NO ☐

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

Signed: _____

Amount (enc)\$ _____

Payment Details Part E

☐ Credit Card Payment Details (Please Tick)

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: 69-0851

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

☐ Cheque

If paying by cheque amount enclosed \$ _____

Please address to: Catering Institute of Australia (WA)

*** Member price is only applicable to those entrants who have a "FULLY PAID" 2014 business level membership**

2014 Gold Plate Awards Entry Checklist

- ☐ Have you read, filled in and signed 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?

2014 Gold Plate Awards Important Information

- All entries must be returned as soon as possible.
- Judging of entrants will not take place/occur until payment is made.
- Registrations Due: Friday 4th April 2014 by 5.00pm
- Finalist Presentation date and venue to be confirmed.
- Gold Plate Awards Dinner: October 2014

2014 Gold Plate Awards Entry Contact

If you require any additional information please contact

Executive Officer
G.P.O. Box E203, Perth 6000
Mob: 0416 099 302
Ph: (08) 9325 3824
F: (08) 9467 2844
www.cateringinstitute.com.au
info@cateringinstitute.com.au

Please fax all entries to:

9467 2844

or post to:

**Catering Institute of Australia (WA)
GPO BOX E203, PERTH 6000**