



Kleenheat

# GOLD PLATE AWARDS

THE CATERING INSTITUTE

*Welcome to the  
2017 Kleenheat  
Gold Plate Awards*

**Kleenheat**

THE CATERING  
INSTITUTE

 Catering Institute of WA

The Catering Institute of Australia | P.O. Box E203, Perth W.A. 6000 | P: 9227 1341 F: 9467 2844 | [www.cateringinstitute.com.au](http://www.cateringinstitute.com.au)

# WELCOME

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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. Industry leaders including Clarke's of North Beach, Crown Perth, Piari & Co and Sandalford Winery have had the honour of winning this iconic symbol of hospitality greatness.

We look forward to your involvement as the Catering Institute of Australia (WA) sees the Gold Plate Awards move into the next exciting phase in modern dining.

## HOW TO GET INVOLVED

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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 (9227 1341) 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 in July
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 Monday 13th November 2017

## GOLD PLATE AWARD OVERVIEW

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**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 2017 Gold Plate Awards Program.

Please note that:

- All entrants have the opportunity to a free de-brief after the judging has been completed. Non finalists after the 3rd August 2017 and finalists after the 16th November 2017. 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.
- 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 will nominate appropriate venues .
- 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).

# 2017 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.	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. A la carte and counter ordering now accepted.	\$455	\$505
7.	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
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.	\$485	\$535
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.	\$485	\$535
10.	Modern Australian	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
11.	Mexican - Restaurant	Open to all establishments with traditionally regarded Mexican cuisine , licensed and unlicensed premises may enter. Points will be adjusted for unlicensed	\$455	\$505

## 2017 GOLD PLATE AWARD CATEGORIES (Continued)

CATEGORY		DESCRIPTION	JUDGING FEE Member	JUDGING FEE Non Member
12.	European/ Mediterranean Dining	Traditionally regarded "Mediterranean" cuisine, licensed or unlicensed premises may enter. Points will be adjusted for unlicensed	\$455	\$505
13.	Licensed Thai	All licensed Thai restaurants offering full service.	\$485	\$535
14.	Licensed Indian	All licensed Indian restaurants offering full service.	\$485	\$535
15.	Licensed Chinese	All licensed Chinese restaurants offering full service.	\$485	\$535
16.	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
17.	Unlicensed Asian	All unlicensed Asian restaurants including - Chinese, Vietnamese, Thai, Japanese, Indian, Malay and Korean offering full service.	\$485	\$535
18.	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	\$695	\$745
19.	Licensed Café Metro	A cafe style cuisine in relaxed surroundings offering an extensive menu and service.	\$455	\$505
20.	Licensed Café Regional	A cafe style cuisine in relaxed surroundings offering an extensive menu and service.	\$455	\$505
21.	Best - Burgers	Burgers. Open to all establishments that serve good value burger based fare . A La carte and counter ordering both accepted	\$250	\$300
22.	Best - Pizza	Open to all establishments that server good value pizza . Can be licensed or unlicensed .. A La carte and counter ordering both accepted	\$250	\$300
23.	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
24.	High Tea	For restaurants that offer a traditional high tea menu. Limited hours of trading can apply. Points will be adjusted for unlicensed.	\$200	\$250
25.	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.	\$395	\$445
26.	Steakhouse/BBQ or Grill	For Restaurants that specialise in steak and meat dishes. Must feature 60% main course white or red meat.	\$485	\$535
27.	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.	\$395	\$445

## 2017 GOLD PLATE AWARD CATEGORIES (Continued)

CATEGORY		DESCRIPTION	JUDGING FEE Member	JUDGING FEE Non Member
28.	Breakfast	Open to all establishments offering a breakfast menu as part of their service. A la carte and counter ordering both accepted.	\$310	\$360
29.	Tapas/Small plates	This category is open to any restaurant with food service offering tapas style choice.	\$455	\$505
30.	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
31.	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
32.	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
33.	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.	\$395	\$445
<b>JUDGES NOMINATED AWARDS</b>				
34.	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
35.	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
36.	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 any category should it not attract sufficient entries.

# 2017 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" 2017 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.	Unlicensed Casual Dining – Metro/Regional	\$455		\$505	
7.	Restaurant within a Tavern/Pub	\$455		\$505	
8.	Restaurant/Café within a winery – Perth/Surrounds	\$485		\$535	
9.	Restaurant/Café within a winery - Country	\$485		\$535	
10.	Modern Australian	\$585		\$635	
11.	Mexican - Restaurant	\$455		\$505	
12.	European/Mediterranean Dining	\$455		\$505	
13.	Licensed Thai Restaurant	\$485		\$535	
14.	Licensed Indian Restaurant	\$485		\$535	
15.	Licensed Chinese	\$485		\$535	
16.	Licensed Asian	\$485		\$535	
17.	Unlicensed Asian Dining	\$485		\$535	
18.	Seafood Dining	\$695		\$745	
19.	Licensed Café - Metro	\$455		\$505	
20.	Licensed Café – Regional	\$455		\$505	
21.	Best - Burgers	\$250		\$300	
22.	Best - Pizza	\$250		\$300	
23.	Coffee Shop	\$290		\$340	
24.	High Tea	\$200		\$250	
25.	Family Dining	\$395		\$445	
26.	Steakhouse/BBQ or Grill	\$485		\$535	
27.	Buffet	\$395		\$445	
28.	Breakfast	\$310		\$360	
29.	Tapas/Small Plate	\$455		\$505	
30.	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	
31.	Tourism 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	
32.	Tourism 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	
33.	The CIA Gold Plate Venue Caterers Award	\$395		\$445	
		<b>TOTAL:</b>		<b>TOTAL:</b>	

## 2017 GOLD PLATE AWARDS ENTRY FORM – Part B

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### **“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: \_\_\_\_\_



## 2017 CATERING INSTITUTE MEMBERSHIP – Part C

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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 Jessica O'Connell on (08) 9227 1341 or 0434 240 912 or email [info@cateringinstitute.com.au](mailto:info@cateringinstitute.com.au)

## 2017 GOLD PLATE AWARDS ENTRY FORM – Part D

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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

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**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" 2017 business level membership.



## 2017 GOLD PLATE AWARDS ENTRY CHECKLIST

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- 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?

## 2017 GOLD PLATE AWARDS IMPORTANT INFORMATION

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- All entries must be returned as soon as possible.
- Judging of entrants will not take place/occur until payment is made.
- Finalist Presentation: Date and venue to be confirmed.
- Gold Plate Awards Dinner: Date and venue to be confirmed.

## 2017 GOLD PLATE AWARDS ENTRY CONTACT

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If you require any additional information please contact:

CIA Executive Office  
Jess O'Connell  
G.P.O. Box E203, Perth 6000  
Mob: 0434 240 912  
Ph: (08) 9227 1341  
F: (08) 9467 2844  
[www.cateringinstitute.com.au](http://www.cateringinstitute.com.au)  
[info@cateringinstitute.com.au](mailto:info@cateringinstitute.com.au)

*Please Email all entries to:  
[info@cateringinstitute.com.au](mailto:info@cateringinstitute.com.au)*

**OR**

*Fax to: 9467 2844*

**OR**

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