



2024 GOLD PLATE AWARDS ENTRY FORM

Catering Institute of Australia WA

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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 Awards have been a highlight of the Western Australia hospitality calendar. Synonymous with excellence, the awards program allows restaurants, cafes, venues, and the like in Western Australia to showcase their culinary 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.

We invite you to participate in the 2024 Awards program and look forward to your involvement as we prepare for an exciting 57th year of The Gold Plate Awards in Western Australia.

HOW TO GET INVOLVED

- Talk to your team – it's a great team program!
- Read through the attached Gold Plate entry form.
- Choose a category you would like to enter.
- Read through the description of the category to see what is required of your establishment when being judged.
- At this point, if you have any queries call Vicki from the Catering Institute of Australia (WA) on 93199575 or mobile 0409688166 for extra information if required.
- Fill in all relevant sections: A, B, D, E.
- Pay your entry fees - Once payment is received in full you are eligible to be judged. If you are not a member you need to be one to access the reduced price.

WHAT HAPPENS NEXT

- A judging form will be sent to you to brief your staff.
- If your establishment has achieved the required points you will progress to the next round of judging. This will be announced at the finalist awards at a cocktail party.
- The second round of judging commences.
- The result of the finals will determine who wins a prestigious Gold Plate Award. Winners will be announced at the Gold Plate Dinner presentation to be held later in the year.

GOLD PLATE AWARDS 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 business through aligning your establishment with the 2024 Gold Plate Awards Program.

PLEASE NOTE:

- 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 example: (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 example: Family category.
- **Category: Excellence in Health** – all restaurants in every category are automatically entered into this award.
- **Wine List of the Year** - if you wish to be in this category, please forward your menu and wine list for judging. Judges may also nominate appropriate venues through the course of the competition.

The Catering Institute of Australia (WA) have the discretion to cancel or combine any category. You may enter more than one or multiple categories if appropriate. (Each entry will be judged separately)

THE GOLD PLATE AWARDS CATEGORIES

NO	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. Full table service will apply. Only venues with a full license may enter.	\$749.00	\$799.00
2	Licensed Dining Metro	This category covers all A la carte styles of licensed dining and will attract different restaurants to those entering formal contemporary. Full table service will apply. Only venues with full license may enter.	\$735.00	\$785.00
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. Full table service will apply. Only venues with full license may enter.	\$735.00	\$785.00
4	Licensed casual Dining- Metro	A la carte with more relaxed service. This category covers all styles of licensed casual dining. Only venues with a full license may enter.	\$635.00	\$685.00
5	Licensed Casual Dining Regional	A la carte with more relaxed service. This category covers all styles of licensed casual dining. Only venues with a full license may enter.	\$635.00	\$685.00
6	Licensed Cafe	A café style cuisine in relaxed surroundings. Must offer table service. With an appropriate menu.	\$505.00	\$555.00

7	Unlicensed Café	A la carte or counter service in an unlicensed premise. This category covers all styles of unlicensed dining. A more relaxed service. Must deliver meals to table.	\$455.00	\$505.00
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 but must deliver meals to table.	\$455.00	\$505.00
9	Restaurant/ Café within a Winery	This category is for cafes and restaurants within a winery showcasing a range of wines from that winery and food suitable for lunch and/or dinner. Wineries with full licenses – points will be adjusted to ensure no advantage is given.	\$535.00	\$585.00
10	Best Brewery	This category is for breweries showcasing a range of beers/ ciders from that brewery and food suitable for lunch and/or dinner. Can offer small plates or more generous meals.	\$485.00	\$535.00
11	Modern Australian Dining	A well, appointed venue with a diverse menu to reflect Australian Culture. With a more relaxed service.	\$635.00	\$685.00
12	European/ Mediterranean Dining	Traditionally regarded “Mediterranean” cuisine, licensed or unlicensed premises may enter. Points will be adjusted for unlicensed.	\$505.00	\$555.00
13	Licensed Indian	"All licensed Indian restaurants offering full service If not enough entries in this category, it will be combined with Asian. "	\$485.00	\$535.00

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14	Licensed Chinese	All licensed Chinese restaurant offering full service. (if not enough entries, this category will be combined with the Asian category.	\$485.00	\$535.00
15	Licensed Asian	All licensed Asian restaurants offering full service not covered by Chinese. Can include Japanese, Thai, Vietnamese, Malay and Korean offering full service.	\$485.00	\$535.00
16	Unlicensed Asian	All unlicensed Asian restaurants including, Chinese, Vietnamese, Thai, Japanese, Indian, Malay and Korean offer full service.	\$485.00	\$535.00
17	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 and fast relaxed service. Table service – Cafes/ restaurants and those within a shopping complex.	\$455.00	\$505.00
18	Seafood Dining	This category is for restaurants specializing in Seafood as the main menu item. Restaurants must have at least 50% seafood as the main ingredient to enter this category. Points will be adjusted for unlicensed.	\$745.00	\$795.00
19	Best Pizza	Open to all establishments that service good value pizza and a good range of Pizza's. Can be licensed or unlicensed. A la carte and counter ordering both accepted. Offering table service.	\$250.00	\$300.00
20	Coffee Shop	A traditional coffee shop, offering light meals. Food must be delivered to table.	\$290.00	\$340.00
21	High Tea	For restaurants that offer a traditional high tea menu, limited hours of trading can apply. Points will be adjusted for unlicensed.	\$200.00	\$250.00

22	Family Dining	For restaurants that offer and promote cuisine styles, amenities, and facility suitable for family dining. The menu must offer family “value for money “with a dedicated children’s menu that provides a selection of health options. The restaurant needs to show they are promoting healthy food to children using innovative methods.	\$395.00	\$445.00
23	Steak house/ BBQ or Grill	For restaurants that specialises in steak and meat dishes. Must feature 50% main course white or red meat. Relaxed service and best steak in town.	\$485.00	\$535.00
24	Breakfast	Open to all establishments offering a breakfast menu as part of their service. A la carte and counter ordering both accepted. Food must be delivered to table.	\$310.00	\$360.00
25	Tapas/small bar	This category is open to any restaurant or small bar with food service offer tapas style choice, shared plate, or light menu. Offering table service.	\$455.00	\$505.00
26	New Restaurant-include Category you wish to judge on.	<p>This category is open to any new restaurant, that have been opened for less than 18-month period from the close of entries, and will comply with the relevant judging rules for their style of restaurant. Entrant to select their most appropriate category listed here to determine the entry fee. Please advise date of opening. Can be a completely new concept within an existing building. Does not have to be a change of ownership but must demonstrate that it has been closed for a number of months, with new staff and extensive renovations. (this category can only be entered once)</p>	<p>Entry fee into this category is based on the primary category fee. Example: \$535.00</p> <p>Refer to entry form.</p>	<p>Entry fee into this category is based on the primary category fee.</p> <p>Example: Best Brewery</p>

<p>26 Tourism Restaurant</p>	<p>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 the most appropriate category listed here to determine their full entry fee.</p> <p>Note: Tourism categories will show some evidence on sit in reference to tourist i.e. local guide. Newspapers or brochures (judges will note)</p> <p>Web Site, must reflect tourism.</p>	<p>Entry fee into this category is based on the primary category fee.</p> <p>Example: \$535.00</p> <p>Refer to your entry form.</p>	<p>Entry fee into this category is based on the primary category fee. Example: Best Brewery</p>
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<p>27 Venue Caterers Award</p>	<p>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 and beverage.</p> <p><i>There are two sections: Please tick: wedding or corporate if going in both tick both sections.</i></p> <p>Wedding - Min 50 guest __</p> <p>Corporate – Min 50 guest __</p>	<p>\$395</p>	<p>\$445</p>
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**JUDGES NOMINATED
AWARDS**

<p>28 Excellence in health</p>	<p>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 this category. All entries are judged for this award</p>	<p>No entry fee</p>	<p>No entry fee</p>
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29	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. If you wish to be in this category, Please forward menu and wine list for judging.	No entry fee	No entry fee
30	Fresh Produce Award	This award will be judged on using WA Produce and the freshest of ingredients. Must reflect origin of ingredients.	No entry fee	No entry fee

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

2024 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's price is only applicable to those entrants who have a 'FULLY PAID' 2024 business level membership.

No	Primary Categories	Judging Fee - Member	Tick	Judging Fee – non member	Tick
1	Formal Contemporary	\$		\$	
2	Licensed Dining Metro	\$		\$	
3	Licensed Dining Regional	\$		\$	
4	Licensed casual Dining- Metro	\$		\$	
5	Licensed Casual Dining Regional	\$		\$	
6	Licensed Cafe	\$		\$	
7	Unlicensed Café	\$		\$	
8	Restaurant within a Tavern/Pub	\$		\$	
9	Restaurant/Café within a Winery	\$		\$	
10	Best Brewery	\$		\$	
11	Modern Australian Dining	\$		\$	
12	European/Mediterranean Dining	\$		\$	
13	Licensed Indian	\$		\$	
14	Licensed Chinese	\$		\$	
15	Licensed Asian	\$		\$	
16	Unlicensed Asian	\$		\$	
17	New Wave Dining	\$		\$	
18	Seafood Dining	\$		\$	
19	Best Pizza	\$		\$	
20	Coffee Shop	\$		\$	
21	High Tea	\$		\$	
22	Family Dining	\$		\$	
23	Steak house/BBQ or Grill	\$		\$	
24	Breakfast	\$		\$	
25	Tapas/small bar	\$		\$	

Please note – the cost to enter the following categories is equal to the cost of the primary category you nominate to be judged in and is an additional fee

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26	New Restaurant	\$	\$
27	Tourism Restaurant	\$	\$
28	Venue Caterers Award – Section		
	A. Corporate _ (Tick)	\$	\$
	B. Wedding _	\$	\$
	TOTAL:	\$	\$

2024 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:-

1. The relevant regulatory authority has been notified of all food handling activities undertaken by the food business, any registrations 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 regulatory authority in the last 12 months:
3. The food business proprietor is confident all staff possess appropriate food safety skills and knowledge commensurate with their food handling tasks:
4. Appropriate procedures are in place to ensure all food received by the business is safe, suitable and able to be traced back to the supplier.
5. Food storage practices ensure food is protected from contamination at all times and no environmental conditions will 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 food received, stored, prepared and served by the business:
7. All practicable measures are taken to prevent the entry of pests into the business premises (i.e. a pest control program is in place):
8. The business premises are maintained in a clean and sanitary condition at all times and a cleaning schedule exists: and follow the COVID RULES.
9. 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, 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 food safety person.

Name of Business: _____

Signature: _____ **Date:** _____

2024 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 Vicki Mayell on 0409688166 or, email info@cateringinstitute.com.au

Tax Invoice: ABN: 94 567 095 903

2024 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 producer's 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 condition of the Gold Plate Awards detailed by the committee.

Signed: _____

THIS DOCUMENT BECOMES A TAX INVOICE ONCE PAID

ABN: 94 567 095 903

(ALL PRICES ARE INCLUSIVE OF GST)

PAYMENT DETAILS: PART E.

Credit Card *A 1.5% (GST inclusive) processing fee applies to all credit card payments – please print clearly

Card Type: MasterCard | Visa - We do not accept American Express!

Credit Card Holder Name: _____

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 transactions.

- **Account Name: Catering Institute of Australia (WA)**
- **Westpac Bank – BSB: 036-000 Account No: 690851**

***A receipted tax invoice is available on request.**

Cheque: Amount Enclosed: \$ _____

Please address to: Catering Institute of Australia (WA), Post Office Box 667 Applecross WA 6953.

***Member price is only applicable to those entrants who have a “FULLY PAID” 2024 BUSINESS MEMBERSHIP**

Please underline (yes or no) to being contacted by the West Australian for the Gold Plate Supplement in the West Newspaper.

2024 GOLD PLATE AWARDS ENTRY CHECKLIST

1. Have you read, filled in and signed all sections?
2. Have you read and signed section B – The 10 elements for food safety form?
3. Have you read the requirements for the categories you are entering?
4. Have you paid for your entry or supplied your credit card details?
5. Are you a current financial member? If not, non-member pricing applies.

2024 GOLD PLATE AWARDS IMPORTANT INFORMATION

- All entries must be returned as soon as possible.
- **Registrations close on March 20, 2024.**
- Judging of entrants will not take place/occur until payment is made
- Finalist Announcement Cocktail Party:
- Gold Plate Gala Awards Dinner:

GOLD PLATE AWARDS ENTRY CONTACT DETAILS:

Catering Institute of Australia (WA Division)
PO Box 667, Applecross WA 6953

M: 0409688166

Ph.: 08 93199575

W: www.cateringinstitute.com.au

E: info@cateringinstitute.com.au

PLEASE EMAIL ALL ENTRIES TO:

INFO@CATERINGINSTITUTE.COM.AU

Or Post to:

Catering Institute of Australia (WA)
PO Box 667, Applecross WA 6953

**TO ENABLE THE SCHEDULING OF JUDGING, ALL ENTRIES MUST BE RECEIVED
BY 20th MARCH 2024**