

## **BEST DRAUGHT BEER**

**Nomination Cost: \$149.00 (inc. GST)**

### **Nomination Criteria Submission Requirements**

This award recognises the Queensland venue that serves the best beer on tap. Please note that the physical judging process will consist of 50% site inspection of back of house areas and cool rooms, and 50% anonymous front of house site visit. Start the submission with a paragraph that describes your venue including brief history of how you came to be and points of difference/what makes your property special. This is where the judges will gain an understanding of how you fit into this category. It is important to clearly demonstrate your eligibility by aligning with the judging criteria found below. It is recommended that each judging point is addressed with a small statement or paragraph outlining your suitability.

### **Additional documents**

1. 3 x High Resolution images of the property relevant to the nomination category

### **Judge Assessment Marks**

**Judges will base their assessment on a range of areas from both the submission and their anonymous visit including, but not exclusive to, the following:**

#### **General layout and stock presentation of venue**

*Judges will be looking for the overall layout, presentation of stock and efficiency. If there are any elements that you think our judges should look out for on their visit, be sure to include them here! Use this section to elaborate on any signage, setup and stock rotation procedures if applicable.*

#### **Evidence of Responsible Service of Alcohol**

*Provide information and evidence on how your venue upholds RSA requirements and adheres to Queensland regulations in regard to the responsible service of alcohol. This could include information on ongoing staff RSA training and in-house policies.*

#### **Cellar / Keg Room and Beer System Cleanliness**

*Use this section to explain the cleaning and hygiene processes and procedures used in the cellar and beer lines. Elaborate on staff training for the system and how the venue ensures staff safety and customer consistency throughout. This could include keg freshness, stock rotation and storage information as well as overall maintenance.*

#### **Cleanliness and Management**

*The outlet must comply to AS5034 (Installation and Use of Inert Gases for Beverage Dispensing). This section can include a snapshot of the risk assessment associated with your AS5034 application or a brief overview on how you continue to comply with this code.*

**Glass Management**

*Judges will judge the glass cleanliness and lacework on their anonymous site visit. Use this section to provide information on the glass washer cleanliness and list the chemicals used.*

**Staff and Service**

*This can include how you are committed to quality customer service throughout all areas of the business such as staff training, service principles and policies and staff reward systems. Consider all points of customer engagement e.g. email, phone, guest greetings/welcome and interaction during and after the experience.*

**Testimonials**

*This section can include testimonials from previous guest stays or media articles. This can be online feedback or feedback sent or captured directly from guests.*