

CHEF OF THE YEAR

Nomination Cost: \$99.00 (inc. GST)

Nomination Criteria and Submission Requirements

This category will recognise a Chef who is leading the way with kitchen management skills and food innovation. This category will be judged via submission, resume and an interview.

Please note: Only shortlisted candidates will be invited to attend either an in person or phone interview between February – April 2024.

Additional documents

1. 3 x High Resolution images of the staff member relevant to the nomination category
2. An updated CV/Resume (**with staff members' contact details**)
3. Recommendation letter from employer or others if available
4. Current Menus (*If you have designed and/or had input in*)
5. Video Submission answering criteria questions answering the questions through the program FaceCruit. These questions will be no longer than 2 minutes each. Where possible please film your video in landscape. Please apply through the following link [HERE](#)

Video Submission Questions

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

1. **Please elaborate on your current position and the venue you work with. I'm interested in understanding the scope of your responsibility, the size and style of your venue and the primary demographic of your clientele.**
2. **How do you define customer service within your role, and how do you actively embody it?**
3. **In your role, how do you interpret and exemplify professionalism**
Elaborate on anything that you are doing within your venue, company or team that goes above and beyond your standard role.
4. **Sustainability is a key topic right now. How do you integrate sustainability initiatives within your role and venue?**

- 5. Can you share examples of your contributions to the hospitality industry? This could include involvement in apprenticeships, engagement with school career fairs, or participation in industry associations.**

How have you contributed to your community or the industry as a whole? This can be anything from volunteering, formal training, supervisory roles or assisting less experienced chefs.

- 6. What are your top three career accomplishments so far? What achievements are you most proud of?**

What are your ultimate goals within the industry and what steps do you plan to undertake to achieve these? This might include any previous or current menu's that you have designed and/or had input in.

- 7. What makes you a deserving candidate for this Chef of the Year Award?**

- 8. Is there any additional information you'd like to provide in support of your nomination for this award? What aspect do you feel hasn't been addressed yet?**