

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: Shortlisted candidates will be invited to attend either an in person or phone interview between February – April 2023.

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*)

Judge Assessment Marks

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

Examples of formal or informal education, training or learning

Along with noting all formal education and training (Such as apprenticeship completion) List any ongoing formal or information education that you have received or taken part in the last 12 months. This could be both professional and personal development related to the role.

Future Aspirations within the industry

What are your ultimate goals within the industry and what steps do you plan to undertake to achieve these?

Contributions to the community or industry

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.

Diversity in work history and experience

Use this section to elaborate on your previous work history and experience and what you learnt throughout your time.

Professional attitude

This section can include testimonials from employers, staff, customers, or colleagues. This section can also be used to elaborate on stories where you have shown an incredible professional attitude.



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NOMINATION CRITERIA

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Nomination Criteria continued

Menu

Elaborate on any previous or current menus that you have designed and/or had input in. Explain any innovative creation and originality throughout the menus and the reasoning behind item choices. If you have not had input in current menus, use this section to elaborate on current menu items that you love to create and serve.

Above and Beyond

Use this section to elaborate on anything that you are doing within your venue, company or team that goes above and beyond your standard role.