

THE CRAFT GUILD OF CHEFS 2024

AWARDS

CRAFT GUILD OF CHEFS AWARDS 30th ANNIVERSARY



Categories and criteria



celebrating *Primary* excellence

MONDAY 24th JUNE 2024

JW MARRIOTT GROSVENOR HOUSE LONDON

THE CRAFT GUILD OF CHEFS 2024



AWARDS

Categories and criteria

The Craft Guild of Chefs Awards is the highlight of the Guild's calendar – an evening of great food and celebration as we meet to award and congratulate chefs from across the industry.

Accredited College Restaurant Of The Year Award

Nominations are not required for this category

All college restaurants that have received the Craft Guild of Chefs Accreditations will be eligible to win this award. A short list will be created by the Craft Guild of Chefs Education Committee and then visited to establish the winner.

Apprentice Chef Award

Sponsored by Compass Group

To be nominated in this category you need to be employed on a work-based apprenticeship scheme which does not finish prior to March 2024. The scheme needs to be an apprenticeship with day release or block release attached to a college or a work-based assessments' programme where evidence of assessments will be required. There is no age restriction for nominees.

1. Describe the outstanding progress this chef has made during the time they have been in the industry, any company awards or recognition
2. Name any key achievements they have attained, including student awards or competition results.
3. Supply any additional information about the apprentice that makes you feel they should receive this award, such as charity work, excellent team spirit or mentoring a younger colleague.

Banqueting & Event Chef Award

Nominations for this award are sought for chefs who are responsible for a banqueting operation. This can be in a permanent location or event catering environment where the team move around or cook in specialised venues. Candidates should demonstrate the highest standards of delivery, be highly organised and an excellent team leader with a commitment to producing innovative food to the highest standards.

1. Describe the nominee's role and key areas of responsibility including team management, staff development and retention.
2. Outline financial and budgetary responsibilities and achievements.
3. List key achievements, accolades and awards demonstrating how the nominee has made a contribution over and above his/her job role, customer testimonials.

Chef Lecturer Award

Nominations for this award should be submitted for chefs whose primary job is in the teaching and development of chefs at all levels from any sector of the industry. Examples of this are chef lecturers working in colleges, corporate chef trainers or chefs within a brigade who have ultimate responsibility for the training of colleagues. Successful candidates should have shown a commitment to helping others over and above their daily responsibilities. Please note: this award is not intended for chef managers that run an outlet within a training establishment.

1. How has the nominee made a contribution over and above his/her job role?
2. List key successes and results for students and/or courses that the nominee has been directly responsible for.
3. Include colleague and student endorsements to support the nomination to evidence teaching and mentorship highlights.

Competition Chef Award

Nominations are invited for chefs who are recognised as having a proven track record within the competition arena. Nominations should contain a description of competitions entered and awards achieved.

1. Describe the main achievements of this nominee in the competition sector of the industry and list key competitions entered.
2. Supply information of any mentoring or development for young chefs that this nominee has carried out whilst competing themselves.
3. Describe how the nominee has balanced their day job with the demanding world of competitions.

Contract Catering Chef Award

Sponsored by PizzaSi

Nominations are invited for chefs working for contract catering companies involved in the provision of catering services to customers within the workplace. Consideration will be given to nominees who demonstrate the highest standards of professionalism for food quality, innovation, training and development.

1. Describe the nominee's role and key areas of responsibility including team management, staff development and retention.
2. List key qualities and achievements demonstrating how the nominee has made a contribution over and above his/her job role?
3. List any accolades or awards the nominee or their team has received and examples of relevant customer and client testimonials.

Culinary Hero Award

Sponsored by Williams Refrigeration

The culinary hero award recognises a chef who in addition to demonstrating the highest professional standards, has gone the extra mile to support their team, community or their industry in a clear and unique way. Whether organising a charitable event, developing a local community initiative or making a person's life better by their involvement, you are invited to share a hero's story for public recognition.

Nominations are welcomed from all areas of the hospitality and foodservice industry and should cover the following information:

1. Detailed explanation of the work done by the nominee. What has been achieved and how it has helped the people it was aimed to support.
2. Background information on the nominee and their business/organisation
3. Testimonials from the people they have helped and the people that they work(ed) with.

Development Chef Award

This category recognises the ever-growing importance of this sector of the chef's profession. Nominations are required for chefs who are currently involved in any stage of the creation and development of food products for the retail and foodservice industries or for their creativity within the menu development kitchen of groups serving the out of home market. Nominees can come from large multinationals or specialist product development outlets.

1. Describe how the nominee has made a contribution over and above his/her job role.
2. Provide at least one example from concept stage to delivery, of a project or product including full financial overview to demonstrate success.
3. Describe any additional relevant examples of how the nominee has engaged with customers or clients to provide a successful solution to a particular challenge.

Pastry Chef Award

Nominations are invited for chefs who have specialised in the production of pastry work, whether self-taught or having worked in other pastry kitchens during their career. They should now be demonstrating their own style, flair and innovation in the types of dishes they produce, as well as actively developing and training future pastry chefs working alongside them.

1. Describe the nominee's role and key areas of responsibility including team management, staff development and retention.
2. List key qualities and achievements demonstrating how the nominee has made a contribution over and above his/her job role.
3. Provide evidence of work including menus, photographs, customer or client testimonials to support the nomination.

Pub Restaurant Chef Award

Sponsored by Bonemasters

Nominations are invited for chefs who work in a public house. This can be in a free house, tenanted or leased property, or a managed house of a brewer or pub group. The candidate should use local produce where possible, cook with flair and creativity, and meet the demands of customers by reaching a standard for the proposer feels is exceptional.

1. Describe the nominee's role and key areas of responsibility including team management, staff development and retention.
2. List key qualities and achievements demonstrating how the nominee has made a contribution over and above his/her job role.
3. Describe how the nominee is supporting local farmers and producers and the wider community through the pub restaurant with citations from customers.

Public Sector Chef Award

Nominations are sought from the high-volume catering arena including hospitals, prisons, education, military, public and social services and in-house staff restaurants. Considerations will be given to the provision of nutritionally balanced and innovative menus produced to the highest standard within the constraints the public sector demands.

1. Describe the nominee's role and key areas of responsibility including team management, staff development and retention.
2. List key qualities and achievements demonstrating how the nominee has made a contribution over and above his/her job role.
3. Provide information on promotional activity, menu development, financial responsibilities and key business achievements demonstrating success for this sector.

Restaurant Chef Award

Sponsored by Unox

For chefs who are recognised for their outstanding contribution to quality within this sector, whether it be a standalone restaurant, part of a group, or based within a hotel. All cuisines can be nominated, and all styles from brasserie to Michelin-starred. Customer endorsements, accolades and successful years' trading need to be shown.

1. Describe the nominee's role and key areas of responsibility including team management, staff development and retention.
2. List any accolades or awards the nominee or their team has received and examples of relevant customer and client testimonials and media reviews.
3. Provide sample menus and an overview of the operating business including community engagement which demonstrates an innovative, sustainable and financially sound business model.

Street Food Chef Award (NEW for 2024)

Nominations are invited from Independent Street Food Operators who are delivering exciting and popular dishes from mobile or pop-up outlets. Please complete the following questions to be reviewed by the panel of expert judges who will shortlist for this year's awards.

1. Name of your street food concept and full contact details of owner
2. Describe the concept and ethos behind your street food operation.
3. Give us some background on your business, how long have you been trading, where are you based, how many outlets do you run and where are they located.
4. Please send a copy of your menu, photographs and any video's that showcase the business.
5. Evidence of any awards you have received and your social media details.
6. Describe how your food sourcing, food waste, packaging and energy is managed and any areas where you feel your approach is sustainable as a business model.

Sustainability Excellence Award

Sponsored by Rational UK

This award recognises impactful food-led initiatives across all sectors in providing a sustainable future within the foodservice and hospitality industry.

- Open to chef and food-led businesses (individuals or teams, areas to consider include:
- Demonstrating the impact of a clear sustainable purchasing and sourcing policy
- Commitments to measurable reduction in greenhouse gas emissions and anticipated impact
- Changes in behaviours and work practices to support your business social value strategy
- Supporting producers, farmers, social enterprise or community initiatives
- Initiatives to reduce food waste, energy consumption and environmental impact

Measurable outcomes can include customer, client, employee testimonials

- Awards or recognition from recognised professional bodies

Nominations should:

1. Clearly outline the project and measurable impact for a particular project or initiative.
2. Describe the USP of the strategy and why it should be considered award winning.
3. Include any recognition and awards from recognised industry bodies.

Young Chef Award

Nominees should be under the age of 23 years on 31st May 2024 and have already shown a passion for the industry, excelling in their technical skills, developing a wide knowledge base, flair and commitment for their chosen path. This nominee can be anywhere on our career system from Apprentice to Head Chef and from any sector of the industry.

1. Describe the outstanding progress this chef has made during the time they have been in the industry.
2. Name any key achievements they have attained, including student awards or competition results.
3. Supply any additional information about the young chef that makes you feel they should receive this award, such as charity work or maybe mentoring a younger apprentice.

In addition, the Craft Guild of Chefs will present four Awards on the night which don't require any nominations:

- **International Chef Award (presented in 2024 to celebrate the 30th Anniversary of the Craft Guild of Chefs Awards)**
- **New Restaurant of the Year Award**
- **Outstanding Support of Culinary Excellence Award (NEW for 2024)**

Sponsored by Premier Foods

The world of chefs can only survive through the support of outstanding managers and influencers. This award will be presented to an individual or organization who have contributed in an invaluable way to promote, support or enhance the development of chefs from any part of the industry. Their contribution will be marked and tangible even to an observer from outside the chef community.

- **Special Award**

Sponsored by Sodexo

Reserved for one very special person who the Craft Guild of Chefs believes has made an outstanding contribution to the industry over and above the call of duty.

Visit www.cgcawards.co.uk
to submit your nominations.

