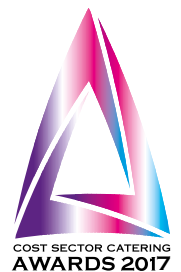


COST SECTOR CATERING AWARDS 2017

NOMINATION BROCHURE

A NIGHT FULL OF STARS



COST SECTOR CATERING AWARDS 2017

Thursday 20th April 2017, Hilton London Metropole

THE COST SECTOR CATERING AWARDS 2017

Nominations sought for the 2017 Cost Sector Catering Awards

The Cost Sector Catering Awards provide the highlight of the foodservice and catering calendar. There's simply no other event that offers the people who work in our industry the chance to be judged by their peers and come through to win recognition as the best.

Our prestigious annual awards ceremony offers a fantastic way to celebrate that success. To win one of the coveted award categories is a stand-out achievement in anyone's working life, something that fully recognises an outstanding contribution to this wonderful industry of ours. It is the highest acknowledgement of merit that can be bestowed from within the foodservice sector.

How to Nominate

If you have a colleague who you believe should be acknowledged for their outstanding contribution to the smooth running of their operation, please let us know as soon as possible. It might be for their professionalism and dynamism or their energy and management skills. It could be for their influence within the workplace or their outstanding dedication to the foodservice industry.

When you have identified someone you would like to nominate – or indeed would like to nominate yourself – it's time to send us your submission.

The entry criteria has changed this year for most categories so make sure you read this thoroughly and answer the questions related to the award you'd like to enter, within the 500 word limit. It is this 500 word document that will convince the judges of their worthiness to win the award.

Then send us your contact details, the contact details for your nomination, the citation document and any additional supporting information eg testimonials, menus, CVs, photographs.

Complete the nomination form on the back page of this brochure and return it to us with your script and supporting material.

Alternatively, you can nominate online at:

www.costsectorcatering.co.uk/awards – simply fill in the online form and upload your supporting information on the website.

When nominating you should be aware of the time constraints that any judging committee have to work to, therefore, we ask you to send just relevant, concise, factual information.

The nomination deadline is Friday 3rd February 2017

If you have any queries, or if you'd like to book a place or table at the dinner to see the awards being presented, please call the Events Team on 0845 108 5504 or email events@dewberryredpoint.co.uk

Armed Services Award

Feeding personnel is a demanding and varied task, taking in everything from catering for service men and women and their families in the UK to making sure hungry, front line armed forces personnel are fed on manoeuvres or in war zones. We're looking for individuals who have had outstanding careers and achieved excellence over many years, or those who've shown dedication and outstanding performance in a specific situation. Nominations are judged by senior military catering personnel.

Care Catering Award

Nominations are sought for anyone involved in feeding in a care setting who has significantly improved catering services for clients and residents. We want to see evidence of how service delivery has been developed in all areas of client feeding and hydration, particularly in the context of the importance of food in the care of the customer. Judges are looking for entries of 500 words that:

1. Show exactly how an individual has improved the catering.
2. Offer concrete examples of changes.
3. Provide some comment/feedback from clients or customers.

Chef Award

This award recognises the chef who provides the highest standards of professionalism for food quality and innovation. A nominee's outstanding contribution can be made within any area of the cost sector. We are looking for the ability to create nutritionally balanced menus and food produced to the highest standards within the constraints the cost sector demands. Judges are looking for entries of 500 words that:

1. Show why this chef should win.
2. Provide some career background and development.
3. Offer examples of new ideas and innovation.

Contract Catering Award

This is the award for the top-performing company and we're looking for contractors that have excelled in all the important areas of business performance. This may include the successful move into new sectors, the introduction of education and training schemes, the development of new concepts, the completion of modernisation programmes, significant growth or change strategies or a combination of any of these. Judges are looking for entries of 500 words and supporting evidence of:

1. Sustainability policies that have been implemented.
2. Financial information showing percentage growth or turnover and/or meals served.
3. Examples of different menus for different market sectors.

Contract Catering Multi-Site Manager Award

The multi-site operations manager relationship with the client often forms the basis of the continuing success of the contract. We're looking for nominations for people who have excelled in contract retention, business development, innovation and profit contribution. Judges are looking for entries of 500 words and supporting evidence of:

1. Statistics and profitability.
2. Examples of contract relationships, plus client testimonials.
3. Development of the food offer.

Corporate Responsibility Award

We're looking for the company that has best integrated social, economic and environmental concerns into its business. Key Corporate Responsibility issues could include stakeholder engagement, labour standards, employee and community relations and sustainable and ethical sourcing. Judges are looking for entries of 500 words and supporting evidence of the key tenets of any good catering CSR policy – food traceability, provenance and seasonality; staff safety & development; business ethics; minimisation of environmental impact; and support for the community.

AWARDS CRITERIA

Education Award

Nominations are invited for catering professionals and teams working in establishments within the education sector and recognises excellence in the provision of foodservice for schools and academies in both private and state sectors. The nominee could work within a local authority, contract caterer, school or academy. Judges are looking for entries of 500 words and supporting evidence of:

1. Menu development and innovation.
2. Impact of any changes eg meal uptake, increased revenue.
3. The nominee's impact on teams and/or pupils.

Event/Stadia/Arena Award

We're looking for operators at new and existing venues or outside events who have shown innovation, excellence in their food offer, exploration of new markets, and responded to changes in customer demand or client expectation. All those working in concourse catering, sporting occasions, festivals, weddings and conferences will be considered. Judges are looking for entries of 500 words and supporting evidence of:

1. Growth figures and statistics.
2. Menu development.
3. Innovation and creativity.

Healthcare Award

All catering professionals and teams working in establishments within the National Health Service or independent healthcare sector are eligible for this award. It will be presented to the individual or organisation who has best demonstrated an improvement in patient meal provision. Judges are looking for entries of 500 words and supporting evidence of:

1. Meeting the challenge of malnutrition.
2. Innovation in menus and meal delivery.
3. Awareness of the importance of meal presentation.

Innovation Award

Judges are looking for a product or service innovation that has dramatically changed an operator's catering strategy. The concept must be original and the entry must be able to quantify the impact the innovation has had on the operation and the customer. Judges are looking for entries of 500 words and supporting evidence of:

1. Development of the innovation.
2. Feedback/testimonials from client or customers.

Marketing Award

We're looking for a marketing initiative or sustained campaign by an individual or organisation that has proved successful and exceeded expectations. Entries can range from themed events to new business strategies or even political campaigning. Judges are looking for entries of 500 words and supporting evidence of:

1. Clear objectives and measurable outcomes for the campaign.
2. How long the campaign ran/has been running.

PS100 Health and Nutrition Award

The PS100 group is looking to recognise best practice in the delivery of a clear health and nutrition strategy within a cost sector environment. All entries must have encouraged the concept of 'eating for health' and indicate which market sector they have targeted. Judges are looking for entries of 500 words and supporting evidence of how any strategy has:

1. Radically altered the previous service delivery.
2. Raised awareness among customers.
3. Increased meal uptake.

Public Sector Award

This will be awarded to an individual who, while not necessarily directly providing catering services to the industry, has performed a role that has had a significant influence on the provision of services in one or more areas of the cost sector. It is open to

all who influence catering from within any sector. Judges are looking for entries of 500 words and supporting evidence from anyone qualifying, including those working in:

1. Emergency services.
2. Prisons, youth & special detention centres.
3. Government sites.
4. Local authorities and civic services.

Special Contribution Award

This will be awarded to an organisation which, although not directly involved in providing catering services to the industry, has performed a role that has had a significant influence on the provision of services in one or more areas of the cost sector. Detailed nominations are not sought for this category - entries should be accompanied by a citation of no more than 500 words, which the judging panel and organisers will then research and discuss.

Team of the Year

This award recognises the amazing results that can be achieved by getting a group of individuals working to collective aims and objectives. The category is open to all teams working in contract catering or self delivered operations in the private and public sector. Judges are looking for entries of 500 words and supporting evidence of:

1. Demonstrable collaborative success.
2. Improvements to the service and/or customer experience.

Training and Apprenticeship Award

We're looking for the company, organisation or individual that has shown the most outstanding commitment to developing skills and abilities, particularly among young people. Nominations should evidence their strategy with supporting documentation that details the approach taken. Judges are looking for entries of 500 words and supporting evidence of:

1. Anecdotes or testimonials from clients or individuals who have developed skills as a result of any programme.
2. The benefits to the company of investing in training, eg. upskilled workforce, staff retention etc.

Unit Manager Award

Who stands out above all others in running their particular unit? We're looking for managers who run a single site and have substantially raised turnover, improved service or food standards, encouraged staff development, have renewed their contract under challenging circumstances or successfully overseen major changes at a client site. Judges are looking for entries of 500 words and supporting evidence of:

1. How many meals a week the unit serves.
2. How the catering service has been improved.
3. How the client relationship has been developed.

University/College Award

We're looking for individuals or teams who have had a major influence on the provision of foodservice to students and/or the development of commercial operations in the conference and banqueting market. Judges are looking for entries of 500 words and supporting evidence of:

1. How strategies and actions have markedly improved revenue and profit generation.
2. How the customer experience has been improved.
3. Data or figures to support growth claims.

Lifetime Achievement Awards

To recognise the changing face of Cost Sector Catering, we have two Lifetime Achievement Awards - the Public Sector Lifetime Achievement Award and the Contract Catering Lifetime Achievement Award. They are in the gift of the judges, who have the opportunity to acknowledge what can be very different contributions to the industry. The awards will be given to the individuals or organisations who, during a notable career in the industry, have demonstrated outstanding leadership qualities, drive, ideas and influence that make them worthy winners of the highest accolade the industry can bestow.

ROLL OF HONOUR 2010 - 2016

For the full listing from 1995 onwards please visit: www.costsectorcatering.co.uk/awards

Lifetime Achievement Award

- 2010 Bob Cotton, British Hospitality Association
- 2011 Phil Hooper, Sodexo
- 2012 Robyn and Tim Jones, CH&Co (Contract Catering)
- 2012 Sandra Russell (Public Sector)
- 2013 Wendy Bartlett, Bartlett Mitchell (Contract Catering)
- 2013 Prof David Foskett MBE, University of West London (Public Sector)
- 2014 Tim West, Lexington Catering (Contract Catering)
- 2014 Roger Kellow, Hobart UK (Public Sector)
- 2015 Geoffrey Harrison, Harrison Catering (Contract Catering)
- 2015 Dianne Jeffrey CBE (Public Sector)
- 2016 Sean Valentine, ACE & Aspire Hospitality (Contract Catering)
- 2016 Lt Col (Retd) Nigel Shepherd (Public Sector)

Armed Services Award

- 2010 Sgt Robert Chambers, RLC
- 2011 Leading Chef Richard Tame, RN
- 2012 Able Seaman Martyn Lewis, RN
- 2013 Warrant Officer Willie Dixon - RAF
- 2014 Sergeant Stewart Thorpe RAF
- 2015 Sergeant Dominic Owen RAF
- 2016 POCS Daryl Hall, RN

Care Catering Award

- 2010 Graeme Miller, Linc Cymru
- 2011 John Figgins, East Sussex County Council
- 2012 Fiona Hopkinson, Talkington Bates
- 2013 Preston Walker, Oak House Residential Care Home
- 2014 Nicola Bowen-Smith, Cardiff Council
- 2015 Jason Jones, Catering Academy
- 2016 Martin Rowe, Quantum Care

Chef Award

- 2010 Andrew Aston, Compass Group UK & Ireland
- 2011 Peter Bartholdy, Sodexo
- 2012 Phil Rimmer, apetito
- 2013 Gerard O'Sullivan, Aramark Ltd

- 2014 Pamela Jamieson, North Ayrshire
- 2015 Rob Bean, University of Leicester
- 2016 Daryl Young, Bartlett Mitchell

Contract Catering Award

- 2010 Connect Catering
- 2011 Pabulum
- 2012 Elior UK
- 2013 Taylor Shaw
- 2014 Caterplus
- 2015 Elior UK
- 2016 Olive Catering Services

Contract Catering Multi-Site Manager Award

- 2010 Andrew Wilson, BaxterStorey
- 2011 Lisa Raynor, Nottingham City Council
- 2012 Ian Pullan, Sodexo Defence
- 2013 Jason Bendell, Sodexo Prestige
- 2014 Bridgett Roberts, Sodexo
- 2015 Chris Ashmore, OCS
- 2016 Steve Whiting, Sodexo Defence

Corporate Responsibility Award

- 2010 Compass Group UK & Ireland
- 2011 Compass Group UK & Ireland
- 2012 Brookwood Partnership
- 2013 The University of Manchester
- 2014 Education Catering, Cardiff Council
- 2015 The University of Manchester
- 2016 Bartlett Mitchell

Cost Sector Team of the Year

- 2014 North Ayrshire Council Environment, Facilities and Management Team
- 2015 ISS Food & Hospitality Team
- 2016 The Royal British Legion

Education Award

- 2010 Beverley Baker, Surrey Commercial Services
- 2011 Hampshire County Council Catering Services
- 2012 Paula Doyle, Cardiff Council
- 2013 The Contracts Team, North Somerset Council
- 2014 Karen Moteane, Cardiff Council
- 2015 Andrea Beverley, Gateshead Council
- 2016 CATERed Ltd

Sponsors



Event/Stadia/Arena Award

- 2010 Heritage Portfolio (Event Caterer)
- 2010 Lindley Group (Stadia)
- 2011 Creativevents (Event Caterer)
- 2011 Azure Support Services (Stadia)
- 2012 CGC Event Caterers (Event Caterer)
- 2012 Elior UK (Stadia)
- 2013 Aramark (Event Caterer)
- 2013 LOCOG for public catering at the Olympic and Paralympic Games (Stadia)
- 2014 Dine Events
- 2015 Steven Beattie, Centreplate at Sunderland AFC
- 2016 Sam Bates, Amadeus

Healthcare Award

- 2010 Margaret Meadows, Royal Bolton Hospital
- 2011 Neil Hathaway, Birmingham & Solihull Mental Health Foundation Trust
- 2012 Samantha Jackson, Belong
- 2013 Jill Venables, Hull & East Yorkshire Hospitals NHS Trust
- 2014 Emma Wilson, Sheffield Teaching Hospital NHS Foundation Trust
- 2015 Andy Jones, ISS Facility Services - Healthcare
- 2016 Catering Team, Golden Jubilee Foundation Hospital

Innovation Award

- 2014 Quantum Dining Club
- 2015 James Leaming and Ash Smith, University Of Southampton
- 2016 Elior UK

Marketing Award

- 2010 Manchester City Council
- 2011 National Association of Care Catering
- 2012 Innovators Initiative, Cardiff Council
- 2013 Manchester Fayre
- 2014 NACC Midlands Region
- 2015 Nutrition and Hydration Week
- 2016 Barking & Dagenham Catering Services

PS100 Health and Nutrition Award

- 2014 Bolton School Meals/Food Dudes
- 2014 Manchester Fayre
- 2015 Manchester Fayre
- 2016 Cardiff & Vale University Health Board and Public Health Wales

Public Sector Award

- 2010 Kim Beevers, Chesterfield & North Derbyshire Royal Hospital
- 2011 Alberto Crisci, HMP Highdown
- 2012 Mark Haddow, HMP Bristol
- 2013 Sue Harrison, House of Commons
- 2014 Edward Griffiths, Royal Household
- 2015 Chris Moore, The Clink Charity
- 2016 Owen Sidaway, National Offender Management Services

Special Contribution Award

- 2015 Caroline Lecko, NHS England
- 2016 Myles Bremner, School Food Plan

Training & Apprenticeship Award

- 2015 Aramark
- 2016 North Ayrshire Council

Unit Manager Award

- 2010 Patrick Erni, Charlton House
- 2011 Andy Davies, Avenance
- 2012 Fred Ockwell, Brookwood Partnership
- 2013 Elisa-Jade Romford-Smith, Bartlett Mitchell
- 2014 Craig Robinson, Harrison Catering Services
- 2015 Paul Toms, Olive Catering Services
- 2016 Chris Giannangelo, ISS Integrated Solutions
- 2016 Leila Price, GSS Ltd

University/College Award

- 2010 Michele Washington, Queen Mary University of London
- 2011 Amar Ahluwalia, Bsix Brooke 6th Form College
- 2012 David Russell, Russell Partnership
- 2013 Brian Cole, New College Oxford
- 2014 Viv Shinner, Aramark Ltd
- 2015 Amar Ahluwalia, Bsix Sixth Form College
- 2016 Ian White, University of Chester



PURPLE FOODSERVICE SOLUTIONS



NOMINATION FORM 2017

Your Name (Proposer)

Job Title

Organisation

Address

Postcode

Tel

Fax

Email

Your Candidate's Name

Job Title

Organisation

Address

Postcode

Tel

Fax

Email

Category

I am nominating this candidate for the following category

- Armed Services Award
- Care Catering Award
- Chef Award
- Contract Catering Award
- Contract Catering Multi-Site Manager Award
- Corporate Responsibility Award
- Education Award
- Event/Stadia/Arena Award
- Healthcare Award
- Innovation Award
- Marketing Award
- PS100 Health and Nutrition Award
- Public Sector Award
- Special Contribution Award
- Team of the Year Award
- Training and Apprenticeship Award
- Unit Manager Award
- University/College Award

Please photocopy the nomination form if you would like to make more than one nomination.

I have enclosed the following support material where applicable e.g. case histories, cv, company profile etc.

1 500 word citation to answer the category criteria (word count to be shown)

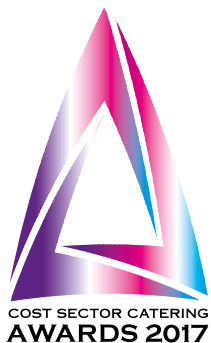
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Please note that support material sent with nomination will not be returned.



All nominations must be received by Friday 3rd February 2017 and should be sent to:

Cost Sector Catering Awards, Dewberry Redpoint,
Progressive House, 2 Maidstone Road, Sidcup, Kent DA14 5HZ

Call 0845 108 5504 for further information

You can also nominate and submit your supporting information online - visit www.costsectorcatering.co.uk and click on the awards logo on the home page.