

## **Hotel Chef of the Year (less than 250 covers)**

This award is open to a chef running a hotel restaurant or banqueting operation for up to 250 covers in one sitting.

When submitting your entry please provide information to the following questions:

1. Please outline the nominee's key areas of responsibility.
2. What have been the nominee's key achievements in the past year?
3. How has the nominee managed or increased revenue in the last year, eg efficient cost control, maintaining a healthy gross profit?
4. How has the nominee demonstrated success in managing and developing their team?
5. How has the nominee developed creative skills, eg new concepts and menu offerings?
6. What has the nominee done that is over and above their job description?

All of the above entry criteria must include a supporting statement from colleagues and senior management and, where possible, testimonials

Please also attach the nominee's CV and details of the outlet where they work (eg number of covers).