

Hotel Chef of the Year (more than 250 covers)

This award is open to a chef running a hotel restaurant or banqueting operation for more than 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).