

## Judging Criteria

### Best Local Product / Best Local Drink

#### Stage 1

A panel of local judges will select 3 to 5 finalists. The panel will make its decisions based on the entry form, supporting material, and the samples tasted. The finalists will be chosen using the following criteria:-

- **The entry form** including:-
  - quality of the entry form and supporting material
- **Traceability and origin**, including:-
  - Is it made using local ingredients wherever possible, and is that evidenced?
  - is the Northamptonshire origin of the product mentioned / celebrated on the packaging/advertising?
- **Taste & aroma** including:-
  - Visual appeal
- **Innovation** including:-
  - uniqueness, special interest, and anything which makes the product stand out
- **Promotion**, including:-
  - promotion of the product,
  - appearance and presentation,
  - packaging, including labelling
  - value for money

Each entrant will then be advised whether they have been selected as a finalist.

#### Stage 2.

Members of the public will be invited to taste and rate the finalist products and drinks at the Northamptonshire Food Show at Holdenby on 29-30 August 2010.

#### Stage 3.

Our expert, external, judges will taste and rate the samples. Votes by members of the public will be collated and added to the scores of our expert, external, judges based on a tasting of the samples, and the results of stage 1.

#### Note:

The judges will use the following guideline marking scheme:-

The entry form	5%
Traceability and origin	25%
Promotion	15%
Taste & aroma	40%
Innovation	10%
Public vote	5%

## Restaurant of the Year / Pub or Bar Restaurant of the Year

### Stage 1.

A panel of local judges will select 3 to 5 finalists. The panel will make decisions based on the entry form and supporting material. The finalists will be chosen using the following criteria:-

- **The entry form** including:-
  - quality of the entry form and supporting material
- **Range of menu**
  - Is it interesting?
  - Does it offer a variety of dishes, including healthy options and dietary considerations?
  - Does it offer value for money?
- **Ingredients**
  - Are seasonal/local products used?
  - Are local suppliers' names mentioned / celebrated on the menu or in the venue?
- **Drinks**
  - Is there a variety of drinks to complement the Menu, including the wine list?

Each entrant will then be advised whether they have been selected as a finalist.

### Stage 2.

Each finalist will be Mystery Shopped separately by two members of the expert panel who may be accompanied by a guest. The Mystery Shoppers will identify themselves at the end of the meal and will pay for any drinks taken. The cost of four meals will be subsidised by the entrant.

The criteria for the Mystery Shopping are as above plus:

- Ease of booking
- Presentation and quality of food, has the presentation been thought about etc.?
- The warmth and friendliness of the atmosphere.
- Staff awareness of menus and, as appropriate, an ability to explain the locality and choice of ingredients.
- Quality of service, e.g. welcome, nature and appropriateness of front of house contact, communication, speed of service etc.
- Overall experience.

### Stage 3.

External judges will discuss the results of the Mystery Shopping and select a Winner and Runner-up.

### Note:

The judges will use the following guideline marking scheme:-

Quality of entry	5%	Stages 1, 2 and 3
Improvements since 2009	10%	Stages 1, 2 and 3
Range of menu	10%	Stages 1, 2 and 3
Value for money	10%	Stages 1, 2 and 3
Use of local produce	10%	Stages 1, 2 and 3
Overall ambience	10%	Stages 2 and 3
Quality of food	30%	Stages 2 and 3
Quality of service	15%	Stages 2 and 3

**All supporting information** and postal entries should be returned to:

Rachel Mallows Service to Business, Arch Villa, 23, High Street, Bozeat, Northamptonshire, NN29 7NF

Fax: 01933 664 556 Tel: 01933 664 437.

Email entries to: [rachel@rachelmallows.com](mailto:rachel@rachelmallows.com)

## Curry Chef of the Year

### Stage 1

A panel of local judges will select up to 8 finalists from qualifying entrants. The panel will make its decisions based on the entry form, and supporting material. The finalists will be chosen using the following criteria:-

- **The entry form** including:-
  - have the entry requirements been met?
  - the quality of the entry form and supporting material
- **Balance of Menu**, including:-
  - is it made using local ingredients wherever possible, and is that evidenced?
  - do the dishes compliment each other?
- **Innovation** including:-
  - uniqueness, special interest, and anything which makes the menu or individual dishes stand out?
  - has the entrant devised or invented the dishes?

Each entrant will then be advised whether they have been selected as a finalist.

### Stage 2.

The shortlisted entrants will be invited to a cook-off at Northampton College. This will take place at one time only and under close scrutiny by our expert, external, judges the following marking scheme, and the results of stage 1.

#### Note:

The judges will use the following guideline marking scheme:-

The entry form	5%
Balance of Menu	10%
Innovation	10%
Preparation	5%
Skill	15%
Organisation	5%
Presentation	10%
Taste	20%
Hygiene	10%
Healthy eating	10%

## Community Pub of the Year

### Stage 1

The licensees / owners of pubs properly nominated by members of the public will be invited to complete an entry form. Only pubs which have a valid nomination and complete an entry form will be considered for shortlisting.

The pubs nominated and completing entry forms which:-

- receive the greatest number of nominations; and
- the pubs which have received outstanding reviews for community involvement (as determined by the organizers);

will be assessed by an independent panel.

The finalists will be chosen using the following criteria:-

- **The entry form** including:-
  - quality of the entry form and supporting material
- **Public Support:-**
  - the strength of public support
  - comments made on nomination forms submitted by members of the public
  - reviews for community involvement

The pubs that best fit the Judging Criteria in the spirit of the awards (as determined by the organizers), will be shortlisted.

Each entrant will then be advised whether they have been selected as a finalist.

### Stage 2.

The shortlisted pubs will be advertised and a public vote will be held. The winners will be the entrants which attract the most votes.

## Local Food Hero of the Year

Each nominee will be advised of their nomination and may be asked to provide further information to enable the shortlisting to take place.

### Stage 1

From the nominations received, a panel of local judges will select 3 to 5 finalists. The finalists will be chosen using the following criteria:-

- **Public Support:-**
  - the strength of public support
  - comments made on nomination forms submitted by members of the public
  - reviews for community involvement
  - the efforts of the entrant to promote champion local produce.
  
- **Hero status:-**
  - the fitness of the status “local food hero”

Each entrant will then be advised whether they have been selected as a finalist.

### Stage 2

This stage will involve gathering further information about the shortlisted entrants. It may involve telephone or personal interviews.

### Stage 3

External judges will discuss the merits of each candidate and will determine the trophy-winners who, in their opinion, best fit the title “Local Food Hero” in the spirit of the awards.