

# **VICTORIAN SEAFOOD INDUSTRY AWARDS GUIDELINES**

Nominations should provide information about the nominee and summarise how they meet the criteria in no more than 200 words.

Nominations are to be accompanied by an official Entry Form (see attached) and be sent no later than **March 31st** to admin@siv.com.au.

## **Award Categories and Criteria**

The judging panel will evaluate each nomination against the judging criteria for each category. It will mark each criterion out of five, with each criterion receiving equal weighting.

## **Primary Producer Award**

Presented to a seafood primary producer that has demonstrated excellence in the sustainable production of quality seafood through innovation in fishing or aquaculture practices, and that has contributed substantially towards a positive public profile for the seafood industry.

***Judging criteria:***

The producer:

* + - * continually demonstrated innovative ways of improving fishing or aquaculture practices
			* produced products that consistently met customer expectations
* continually improved the delivery and marketing of its products to its customers
	+ - * contributed substantially towards a positive public profile for the seafood industry

## **Business Award (Large)**

Presented to a seafood business employing the equivalent of ten or more full time staff involved in any segment of the supply chain that has demonstrated business growth; innovation; excellence in product, service and marketing; and has contributed substantially towards a positive public profile for the seafood industry.

***Judging criteria:***

The business:

* achieved sustained growth over many years
* produced products and services that consistently met customer expectations
* continually improved the delivery and marketing of its products and services to its customers
	+ - * contributed substantially towards a positive public profile for the seafood industry

## **Business Award (Small)**

Presented to a seafood business employing less than the equivalent of ten full time staff involved in any segment of the supply chain that has demonstrated business growth; innovation; excellence in product, service and marketing; and has contributed substantially towards a positive public profile for the seafood industry.

***Judging criteria:***

The business:

* achieved sustained growth over many years
* produced products and services that consistently met customer expectations
* continually improved the delivery and marketing of its products and services to its customers
	+ - * contributed substantially towards a positive public profile for the seafood industry

## **Health and Safety Award**

Presented to an entity that has demonstrated excellence in developing and undertaking a workplace health and safety activity that has contributed substantially towards improving the health and safety record of the seafood industry.

***Judging criteria:***

The activity:

* addressed a high priority health or safety area or risk
* was end-user driven, and produced outcomes that contributed substantially towards improving the health or safety record of the seafood industry
* complied with relevant legislation and/or was certified to a recognised health or safety standard, and was supported by a formal health or safety management system.

## **Research, Development and Extension Award**

Presented to an entity that has demonstrated excellence in developing and undertaking research, development and extension activity that has contributed substantially towards a sustainable and profitable seafood industry.

***Judging criteria:***

The activity:

* addressed a high priority for the seafood industry
* was end-user driven, and produced outcomes that contributed to the sustainability and profitability of the seafood industry
* was challenging, involved technical risk, and required systematic investigation and a high level of innovation and collaboration to achieve the planned outcome

## **Environment Award**

Presented to an entity that has demonstrated excellence in developing and undertaking an environmental activity that has contributed substantially towards protecting or rehabilitating aquatic environments, or reducing adverse seafood industry impacts on the environment.

***Judging criteria:***

The activity:

* addressed a high priority for the seafood industry
* was end-user driven and produced outcomes that contributed towards protecting or rehabilitating aquatic environments, or reducing adverse seafood industry impacts on the environment
* was challenging, required a high level of innovation, collaboration and direct action and/or extension to achieve the planned outcome
* involved other users of the environment

## **People Development Award**

Presented to an entity that has demonstrated excellence in developing and undertaking a people development activity that has contributed substantially towards a higher performing and diverse workforce for the seafood industry.

**Judging criteria:**

The activity:

* addressed a high priority for the seafood industry
* resulted in more people with higher qualifications or skills working in the seafood industry
* employed innovative ways to develop seafood industry people
* employed innovative ways to attract and/or retain seafood industry people
* was supported by planning, reviewing and continual improvement processes
* where the activity involved formal vocational training, it complied with the National Seafood Industry Training Package

## **Promotion Award**

Presented to an entity that has demonstrated excellence in developing and undertaking a promotion activity that has contributed substantially towards improving the public profile of seafood and/or the seafood industry.

***Judging criteria:***

The activity:

* addressed a high priority for the seafood industry
* was end-user driven and produced outcomes that contributed towards improving the public profile of seafood and/or the seafood industry
* was challenging, and required a high level of innovation and direct action to achieve the planned outcome

## **Restaurant Award**

Presented to a restaurant that has demonstrated excellence in consistently serving customers with quality seafood, providing them with an overall positive seafood dining experience, and has contributed substantially towards a positive public profile for the seafood industry.

***Judging criteria:***

The restaurant:

* served seafood meals that include quality and sustainable Australian seafood that taste good
* consistently met customer expectations for service
* provided customers with accurate information about the seafood components of the meals
* complied with the Australian Standard for Fish Names and Country of Origin labelling (voluntarily where not legislated)
* provided an ambience that compliments the seafood meals in providing customers with an overall positive seafood dining experience
* contributed substantially towards a positive public profile for the seafood industry

## **Take-away Fish and Chips Award**

Presented to a take-away food outlet that has demonstrated excellence in consistently providing customers with quality seafood, and has contributed substantially towards a positive public profile for the seafood industry

**Judging criteria:**

The business:

* + served seafood that includes quality and sustainable Australian seafood that tastes good
	+ consistently met customer expectations for service
	+ provided customers with accurate information about the seafood
	+ complies with the Australian Standard for Fish Names and Country of Origin labelling (voluntarily where not legislated)
	+ contributed substantially towards a positive public profile for the seafood industry

## **Seafood Experience**

Presented to an entity that has demonstrated excellence in developing and undertaking a positive, educative seafood experience activity with opportunities to consume Australian seafood, and has contributed substantially towards a positive public profile for the seafood industry. The experience may involve, but not limited to, seafood cooking, trails, tours and festivals.

**Judging criteria:**

The activity:

* provided customers with a positive, educative seafood experience
* provided opportunities to consume quality and sustainable Australian seafood that tastes good
* consistently met customer expectations for service
* provided customers with accurate information about the seafood
* complied with the Australian Standard for Fish Names and Country of Origin labelling (voluntarily where not legislated)
* contributed substantially towards a positive public profile for the seafood industry

## **Young Achiever Award**

Presented to a person, under 35 years of age, who has demonstrated that he/she has made a positive difference to the seafood industry, and has the potential to continue to develop as an effective and respected seafood industry leader.

***Judging criteria:***

The person:

* has made a positive difference to the seafood industry
* is committed to effect positive change through leadership and innovation
* is respected by industry colleagues