

Australian Culinary Federation Victoria (ACFV)
Formerly 'The Australasian Guild of Professional Cooks' (AGPC)



**Australian Culinary
Federation**

Sydney Taylor Memorial Black Hat Award

Part B – Nomination Form

PROPOSER DETAILS

Dated this: _____

Full name of Proposer: _____

Full name of Contact Person: _____

Contact Address: _____

Telephone Number: _____

Position: _____

Email: _____

ACFV Membership Number (If known): _____

How do you know this Chef?: _____

Number of years you have known the nominated Chef: _____

Signature of person submitting Nomination: _____

Name of Witness: _____

Signature of Witness: _____

Nominated Chef Details

Dated this: _____

Full name of Nominated Chef: _____

Place of Work: _____

Address: _____

Telephone No: _____

Position: _____

Email: _____

SCHEDULE A

Resume and Work History

Name of Nominated Chef _____

Proposers must provide details of the work history of the nominated chef, including;

- Places of Employment
- Positions Held
- Size of Kitchen Brigade
- Dates (can be approximate)
- Other resume details which the proposer feels appropriate

SCHEDULE B
Years of Experience

Name of Nominated Chef: _____

The Proposer must provide the following information:

The nominated chef has worked as a professional chef for a minimum of 20 years:

Yes

No

The nominated chef has worked as a professional chef in Australia for a minimum of 10 years:

Yes

No

SCHEDULE D Character Details

Name of Nominated Chef: _____

The Proposer must provide the following details:

Yes – Means the Proposer can personally vouch for the affirmative;

Unsure – means the Proposer has no personal knowledge;

Examples of the following will greatly enhance the nomination;

- Is the nominated chef an inspirational person? _____
- Is the nominated chef highly motivated? _____
- Is the nominated chef well-mannered and respectful towards his fellow workers? _____
- Is the nominated chef constantly considerate of others? _____
- Is the nominated chef well respected by their peers? _____
- Is the nominated chef diligent and hard working? _____
- Is the nominated chef a fair and effective leader? _____
- Do other chefs and apprentices want to work with and for the nominated chef?

- Is the nominated chef ethical? _____
- Has the nominated chef ever engaged in practices that would bring himself / herself, or others, or the industry into disrepute? _____
- Does the chef engage in best practice with regards to all compliance obligations including legal, occupational health and safety? _____

SCHEDULE E
Leadership Experience

Name of Nominated Chef: _____

In this schedule the Proposer can provide details of any leadership experience of the nominated chef;

SCHEDULE F

Involvement In Chefs' Associations

Name of Nominated Chef: _____

In this schedule the Proposer can provide details of any involvement in chef associations by the nominated chef which would enhance the nomination, including but not limited to;

- Memberships;
- Committee positions and durations;
- Achievements whilst on committees;
- Volunteer involvement;
- General assistance and support during involvement;

SCHEDULE G
Exceptional Culinary Competencies

Name of Nominated Chef: _____

In this schedule the Proposer can provide details of any exceptional culinary competencies which the nominated chef may possess.

SCHEDULE H

Achievements and Awards

Name of Nominated Chef: _____

In this schedule the Proposer may provide details of any awards and achievements which the nominated chef may have achieved.

SCHEDULE I

Continual Development

Name of Nominated Chef: _____

In this section the Proposer may provide details of any examples where the nominated chef has continuously strived to further develop personal skills and knowledge.

The Proposer should include any examples where the nominated chef has passed on those skills and knowledge to others.

Examples can include but not be limited to;

- Short courses (both culinary and non-culinary);
- Travel excursions;
- Secondment to events;
- Short term placements;
- Self-Improvement;
- Higher Education;
- Industry Leadership and Management;

The Proposer should provide details of how such further development has assisted other chefs and apprentices apart from the nominated chef.

SCHEDULE J
Industry Involvement & Commitment

Name of Nominated Chef: _____

In this schedule the Proposer may provide details of any industry activities which demonstrate commitment beyond self-interest, undertaken by the nominated chef.

SCHEDULE K

Professional Standards

Name of Nominated Chef: _____

In this schedule the nominated chef may provide details of how the nominated chef promotes professional standards, and the environments in which they are promoted.

Examples may include but not be limited to;

- Food & Wine Dinners;
- Demonstrations;
- Industry Presentations;
- Public Forums;
- Personal Standards;
 - Uniform
 - Cleanliness
 - Hygiene
 - Knife Skills
 - Conduct
 - Friendliness

SCHEDULE L

Contribution to Cookery

Name of Nominated Chef: _____

In this schedule the Proposer may provide details of any relevant contributions which the nominated chef has made to the Australian or International cookery community.

The details may include but not be limited to;

- The contribution;
- The duration;
- The benefits or outcomes;
- The beneficiaries;

SCHEDULE M

Pursuit of Excellence

Name of Nominated Chef: _____

In this schedule the Proposer may provide details of any areas of cookery or related areas in which the nominated chef has excelled.

Examples may include but not be limited to;

- Training;
- Competition;
- Associations;
- Initiatives;
- Creativity;
- Business;
- New Benchmark Standards;
- Goodwill;
- Cultural Exchange;
- Reputation;
- Promotion of Australian Culinary Standards;
- Promotion of Australian products, goods and services relevant to this award;

SCHEDULE N

Nomination Summary

Name of Nominated Chef: _____

In this schedule the Proposer may provide a summary of why he / she believe that the nominated chef stands out from the many other professional chefs, cookery teachers and culinary professionals in the industry.