

# Victorian Seafood Industry Awards 2017

## Award Information and Nomination Form

Seafood Industry Victoria and the Melbourne Seafood Centre are proud to present the Victorian Seafood Industry Awards for 2017.

The awards, celebrate, support and acknowledge the Victorian seafood industry and the achievements of individuals, businesses and organizations that contributed to progressing the industry to the high standard we are at.

So, to allow us to showcase our industry please nominate yourself or an outstanding candidate in one of the following categories.

### 1. Primary Produce 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*

- Continually demonstrates innovative ways of improving production practices.
- Consistently meets customer expectations for quality seafood.
- Contributes substantially towards a positive public profile for the seafood industry.

### 2. 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 that has contributed substantially towards a positive future for the seafood industry.

#### *Judging criteria*

- Has achieved sustained growth.
- Continually improves the delivery and marketing of its products and services to its customers.
- Produces products and services that consistently meet customer expectations for quality.
- Contributes substantially towards a positive future for the seafood industry.

### 3. 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 that has contributed substantially towards a positive future for the seafood industry.

#### *Judging criteria*

- Has achieved sustained growth.
- Continually improves the delivery and marketing of its products and services to its customers.
- Produces products and services that consistently meet customer expectations for quality.
- Contributes substantially towards a positive future for the seafood industry.

### 4. Safety Award (New)

Presented to an entity that has demonstrated excellence in developing and maintaining a culture of safety that has contributed substantially towards improving the safety record of the seafood industry.

#### *Judging criteria*

- Addressed a high priority safety area or risk.
- Was end-user driven, and produced outcomes that contributed substantially towards the safety record of the seafood industry.

### 5. Research, Development and Extension Award

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

#### *Judging criteria*

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

### 6. 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*

- 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 high level on innovation, and direct action and/or extension to achieve the planned outcome.
- Involved other users of the environment.

### 7. 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 workforce for the seafood industry.

#### **Judging criteria:**

- 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)

### 8. 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:**

- 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, required a high level of innovation and direct action to achieve the planned outcome.

### 9. Restaurant Award

Presented to a restaurant that demonstrated excellence in consistently serving customers with quality seafood, and providing them with an overall positive seafood dining experience

#### **Judging criteria:**

- Seafood meals consistently meet customer expectations for quality seafood.
- Seafood meals include Australian seafood.
- Customers are provided accurate information about the seafood components of the meals.
- The menu complies with the Australian Standard for Fish Names and, preferably, provenance labeling.
- The ambience of the restaurant compliments the seafood meals in providing customers with an overall positive seafood dining experience.
- The restaurant contributes towards improving the public profile of seafood.

### 10. Take-Away Fish & Chips Award

Presented to a take-away food outlet that has demonstrated excellence in consistently providing customers with quality seafood.

#### **Judging criteria:**

- Seafood consistently meets customer expectations for quality seafood.
- Seafood includes Australian seafood.
- Customers are provided accurate information about the seafood.
- The menu complies with the Australian Standard for Fish Names and, preferably, provenance labeling.
- The outlet contributes towards improving the public profile of seafood.

### 11. The Young Achiever Award

Presented to a person, under 35 years of age, who has demonstrated that he or 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:**

- Has made a positive difference to the seafood industry.
- Is committed to effect positive change through leadership and innovation.
- Is respected by industry colleagues.

### 12. Industry Ambassador Award

(Awarded at the National Seafood Industry Awards)

Presented to a person who has demonstrated that he or she has made a substantial positive difference to the seafood industry of many years, and who has been a highly effective and respected seafood industry leader.

#### **Judging criteria:**

- Has made a substantial and sustained positive difference to the seafood industry.
- Has effected positive change through leadership and innovation.
- Is highly respected by industry colleagues

### Inductees to the Hall of Fame

Presented to persons who have made substantial positive differences to the seafood industry, normally at a national level, over many years, who have outstanding personal and leadership qualities, and who are highly respected throughout the seafood industry