



STAY AFLOAT TASMANIAN SEAFOOD AWARDS

2023 NOMINATION

AWARD CATEGORY

NOMINATION FOR THE AWARD CATEGORY: _____

NOMINEE

NAME: _____

Please print the name of the business or individual being nominated

NAME & TITLE OF PRIMARY CONTACT PERSON: _____

PHONE NUMBER: _____

EMAIL: _____

BUSINESS ADDRESS: _____

SUBURB: _____ POSTCODE: _____

NOMINATOR

NOMINATED BY: _____

Please print contact name & name of organisation who is the Nominator

PHONE NUMBER: _____

SIGNATURE: _____ DATE: _____

Please attach this form to your written application. The written application should address all Judging Criteria and any other supporting documentation you wish to be considered with this entry.

Details about a gala award ceremony will be made public by early September 2023.

Nominations can also be submitted online at www.tsic.org.au/awards

CLOSING DATE - 3 AUGUST 2023

Return to:

TSIC

tsic@tsic.org.au

PO Box 878 Sandy Bay TAS 7006

P: 03 6224 2332

www.tsic.org.au/awards

INSPIRING EXCELLENCE

AWARD CATEGORIES

For the following award categories, please detail how the nominee addresses each of the following judging criteria. The scores for each criteria are noted in brackets. Use fewer than 200 words for each criterion.

1. GOTTA LOVE TASSIE SEAFOOD

AWARD

Presented to a seafood dining experience that has demonstrated excellence in consistently serving customers with quality seafood and providing them with an overall positive seafood consumption experience. This category is open to all food service outlets. This award will be assessed using available resources and a site visit.

Judging criteria:

- Seafood meals consistently meet customer expectations for quality seafood
- Seafood meals include Tasmanian seafood
- Customers are provided accurate information about the seafood components of the meals
- The ambience of the food service area complements the seafood meals in providing
- Customers with an overall positive seafood dining experience
- The experience contributes towards improving the public profile of seafood

2. GOTTA LOVE FISH & CHIPS

AWARD

Presented to a traditional take-away-style fish and chip outlet that has demonstrated excellence in consistently serving customers with quality seafood, and providing them with an overall positive seafood dining experience.

This award will be assessed using available resources and a site visit.

Judging criteria:

- Seafood meals consistently meet customer expectations for quality seafood
- Seafood meals include Tasmanian seafood
- Customers are provided accurate information about the seafood components of the meals
- The ambience of the food service area complements the seafood meals in providing customers with an overall positive seafood dining experience
- The outlet contributes towards improving the public profile of seafood

3. 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 demonstrates innovative ways of improving production practices (40)
- The producer consistently meets customer expectations for quality seafood (40)
- The producer contributes substantially towards a positive public profile for the seafood industry (20)

4. LARGE BUSINESS AWARD

Presented to a seafood business employing ten (10) or more full-time-equivalent 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:

- The business has achieved sustained growth (20)
- The business continually improves the delivery and marketing of its products and services to its customers (30)
- Products and services consistently meet customer expectations for quality (30)
- The business contributes substantially towards a positive future for the seafood industry (20)

5. SMALL BUSINESS AWARD

Presented to a seafood business employing fewer than ten (10) full-time-equivalent 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:

- The business has achieved sustained growth (20)
- The business continually improves the delivery and marketing of its products and services to its customers (30)
- Products and services consistently meet customer expectations for quality (30)
- The business contributes substantially towards a positive future for the seafood industry (20)

6. SAFETY AWARD

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:

- The activity addressed a high priority safety area or risk (50)
- The activity was end-user driven, and produced outcomes that contributed towards the safety record of the seafood industry (50)



7. RESEARCH, DEVELOPMENT & 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:

- The activity addressed a high priority for the seafood industry (30)
- The activity was end-user driven, and produced outcomes that contributed towards the sustainability and profitability of the seafood industry (40)
- The activity was challenging, involved technical risk, and required systematic investigation and high levels of innovation to achieve the planned outcome (30)

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:

- The activity addressed a high priority for the seafood industry (30)
- The activity was end-user driven and produced outcomes that contributed towards improving the public profile of seafood and/or the seafood industry (40)
- The activity was challenging, and required high levels of innovation and/or direct action to achieve the planned outcome (30)

9. ENVIRONMENTAL STEWARDSHIP AWARD

Presented to an entity (individual, company or organisation) that has demonstrated leadership, commitment and innovation in developing and implementing an initiative (including activity, project or event) that has contributed substantially to improving environmental stewardship/sustainability within the seafood industry or business operations; protecting or rehabilitating aquatic environments; or reducing adverse seafood industry impacts on the environment.

Judging criteria:

- The initiative addressed a high priority environmental/sustainability issue relevant to the seafood industry or business (30)
- The initiative has been proactively initiated and driven by the entity and produced outcomes that have improved environmental stewardship/sustainability of seafood industry practices and contributed towards protecting or rehabilitating aquatic environments or reducing adverse seafood industry impacts on the environment (30)
- The initiative was challenging, and required high levels of leadership, commitment and innovation to deliver the actions and/or extension to achieve the planned outcomes (20)
- The initiative was delivered collaboratively with other users of the coastal/marine environment; and that all involved have a dedication to maintaining or improving the initiative into the future (20)

10. 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:

- The activity addressed a high priority for the seafood industry (20)
- The activity resulted in more people with higher qualifications or skills to work in the seafood industry (30)
- The activity employed innovative ways to develop seafood industry people (20)
- The activity employed innovative ways to attract and/or retain seafood industry people (20)
- The activity was supported by formal processes for planning, reviewing and improving. (Where the activity involved formal vocational training, it complied with the National Seafood Industry Training Package.) (10)

11. 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. TSIC will host an internal process to assess nominees. Please send recommendations for nominees to TSIC for consideration.

Judging criteria:

- The person has made a positive difference to the seafood industry (20)
- The person is committed to continuing to make a substantial contribution towards a positive future for the seafood industry (20)
- The person is committed to effect positive change through leadership and innovation (30)
- The person has the potential to continue to develop as an effective and respected seafood industry leader (30)

12. INDUSTRY AMBASSADOR

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

TSIC will host an internal process to assess nominees. Please send recommendations for nominees to TSIC for consideration.

Judging criteria:

- The person has made a substantial positive difference to the seafood industry (30)
- The person's contribution has been sustained over many years (10)
- The person has demonstrated sound leadership by setting a vision and empowering others to achieve it (30)
- The person is highly respected by industry colleagues (30)

