

THE
IFSA's

THE IRISH FOODSERVICE
SUPPLIER AWARDS



**INNOVATION
FOR A
SUSTAINABLE
FUTURE**





We are delighted to launch a brand-new award scheme specifically aimed at highlighting product and service innovation within our Foodservice Industry. A first of its kind in Ireland, The IFSA'S are aimed at showcasing the wealth of innovation and technology which our members continually bring to market each year. Categories have been chosen to take into account innovation across all product sectors from catering equipment, disposables, tableware, services, and of course actual food and beverage products.

For 2020 the theme of the inaugural IFSA's will be – “Innovation for a sustainable future”- a timely focus highlighting the Industry's response to the very real environmental crisis which we are all facing as suppliers.

We are delighted to have an independent judging panel with a wealth of knowledge specific to our Industry. In order to best judge all of the entries the judging process will take place in two stages; the first will be a preliminary judging session based on your entry , and the second will be a formal presentation of shortlisted entries providing the judges with a better understanding of the product or service.

Winners will be announced at the first day of Food and Bev live 2020 in City West on February 4th. Each category winner will receive a winning certificate, award, coverage in our media partners publication – Hotel and Restaurant Times and will be issued with the official IFSA'S brand to use on their own promotional material and packaging.



Patrick Clement

Patrick Clement
Chairman IFSA



AWARD CATEGORIES

BEST SUSTAINABLE PACKAGING PRODUCT

Award 2020

Suppliers can enter innovative sustainable packaging products. Special consideration will be given those products which have a circular economy focus.



BEST SUSTAINABLE FOOD PRODUCT

Award 2020

Open to Producers and Suppliers with food products produced in a manner that simultaneously protects and enhances the natural environment and the local community.



NATIONAL FOODSERVICE SUPPLIER OF THE YEAR

Award 2020 (Industry Nominated)

Industry nominations will be accepted for National Foodservice Suppliers which demonstrate excellence in quality, service, and range. Votes will be taken on shortlisted entries via Chef Network / General Industry.



LOCAL/DIRECT SUPPLIER OF THE YEAR

Award 2020 (Industry Nominated)

Industry nominations will be accepted for Local / Direct Foodservice Suppliers which do not operate via an intermediary or distributor and demonstrate excellence in quality, service, and range. Votes will be taken on shortlisted entries via Chef Network / General Industry.



ENERGY EFFICIENCY INNOVATION IN LIGHT CATERING EQUIPMENT

Award 2020

Suppliers can enter their light equipment, smallwares and ancillary product innovations which provide operators with energy efficiencies and enhances sustainable business practices.



ENERGY EFFICIENCY INNOVATION IN HEAVY CATERING EQUIPMENT

Award 2020

Open to Suppliers to enter their Heavy Equipment product innovations and solutions designed to help foodservice operators achieve efficiencies and which are cost effective and sustainable over their life cycle.



JUDGING PANEL



MAURICE BERGIN (CHAIR) | Managing Director Green Hospitality

Maurice Bergin is the Managing Director of the Green Hospitality Programme incorporating GreenTravel.ie and the GREENMark. He is the leading expert on environmental and resource efficiencies within the Irish Hotel & Hospitality Sector. Identifying an industry need through his food hygiene consultancy he developed an environmental programme called the Green Fáilte Award which grew into the current Green Hospitality Programme, now internationally recognised as the Irish Hotel Environmental Standard. He has worked with hundreds of hotels across Ireland and assisted them in reducing their energy, water and waste costs since 2000 – delivering c. €70-80 million in savings over that period.



BRIAN WALSH | Packaging Technologist, Repak

Brian Walsh is responsible for the management and implementation of Repak's Packaging Waste Prevention Programme "Prevent & Save" and also manages Repak's Plastic Pledge Programme. He advises manufacturers and retailers on Packaging Optimisation and Packaging Waste Prevention initiatives, both in-house and on-site. Within excess of nineteen years working with businesses such as Britvic Ireland, Punch Industries and Westrock Healthcare Packaging Ltd., Brian has a wealth of supply chain and packaging knowledge. Brian holds a BSc. in Food Science from Letterkenny Institute of Technology, an MSc. in Environmental Management from the University of Ulster and a Diploma in Packaging Technology from the Institute of Materials, Minerals and Mining.



KEITH WARREN | Director CESA - Catering Equipment Suppliers Association UK

As Director of the UK's foodservice equipment association, CESA, Keith has experience and knowledge of key equipment policy and regulatory developments in representing 200 companies across the breadth of the equipment sector. CESA is a member of the European federation EFCEM and Keith is the former chair of its technical committee and has represented the industry in Europe.



TONY McGUIGAN | Head of Procurement and F&B Projects, Dalata Hotel Group PLC

Tony began his career as a chef and spent fifteen years in a variety of roles at London Hotels, including Sous Chef at Westbury Hotel Mayfair and Executive Chef at Kensington Close Hotel. Tony then transitioned into food and beverage management spending 5 years with Forte Hotels and then successfully opening the four-star London Bridge and Kensington House Hotels in a consultant capacity. Tony moved back to Ireland in 2000 and following 7 years with Choice Hotels Ireland, he joined Dalata Hotel Group with responsibility for the Group's food and beverage operations. In 2010 Tony took control of all aspects of procurement for the Group in Ireland and UK.



GUILLAUME OATES | GFD Associates -Independent Foodservice Design Consultants

Guillaume has 40 years' experience of most sectors of the catering industry including commercial, working as a caterer, and restaurant owner with experience in refrigeration, catering equipment and Stainless-Steel fabrication, coupled with designing meal distribution systems for institutions. As the Managing Consultant of GFD Associates, Guillaume has an invaluable mix of disciplines and considerable experience of the Management and Design of catering establishments. He has worked with major Foodservices and Hospitality providers, designing restaurants for the HSE, OPW, UCD and Maynooth Universities and Technical Colleges Waterford and Athlone.

CRITERIA

- Deadline for entry process – 5pm on Friday 13th December 2019.
- Simply complete the entry form below by choosing the category you wish to enter – products can be entered into more than one category.
- Attach any links, images or accompanying product information to your entry. No samples are required at this stage.
- Entrants can enter more than one product as well as entering the same product in more than one category where applicable.
- IFSA Members can be enter the awards free of charge. A fee of €25.00 per product/service entry will be applied to non-members.
- Entrants must be either IFSA Members OR Exhibitors at Food & Bev Live 2020.
- Only products launched to market within the 12-month period preceding the entry (i.e. after Dec 2018) can be entered.
- National Supplier of the Year and Local / Direct Supplier of the Year will be industry nominated entries. Chefs will be asked to nominate suppliers on or before 13th December 2019. Votes will then be taken on the top shortlisted entries who receive the most nominations.
- Local / Direct Supplier of the Year will be categorised as suppliers who supply / deliver direct to the customer without the use of an intermediary.
- Shortlisted finalists will be invited to participate in a 'Dragon's Den' style presentation on Monday 3rd February 2020 in CityWest.
- Shortlisted entrants will be notified in advance of their timeslot on Monday 3rd of February.
- Finalists can bring a product sample and or a PowerPoint presentation for presentation to the judges on 3rd February.
- Each presentation will last 15 minutes after which judges may ask for additional information.
- Winners will be selected from the shortlisted products presented on 3rd February and announced on the morning of 4th February at Food & Bev Live.
- The judges' decision is final in all matters relating to this competition and no feedback will be given concerning judge's deliberations.

HOW TO ENTER

STAGE ONE

Deadline for stage one entry process:
5pm on Friday 13th December 2019.

- Simply complete the entry form below by choosing the category you wish to enter – products can be entered into more than one category.
- Supply an accompanying overview of the product entered and attach any links or accompanying product information. No samples are required at this stage.
- Entrants can enter more than one product as well as entering the same product in more than one category.
- The judges' decision is final in all matters relating to this competition.

STAGE TWO

Preparing for the presentation to the Judging panel:

- Finalists will be notified in advance of their timeslot on Monday 3rd of February.
- Finalists can bring a product sample and or a PowerPoint presentation.
- Each presentation will last 15 minutes after which judges may ask for additional information.

CLICK HERE TO ENTER