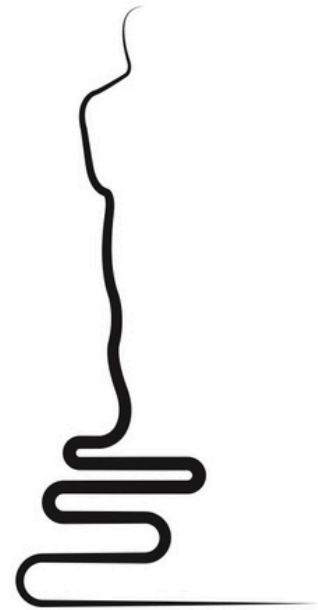


2025 AWARDS PROGRAMME

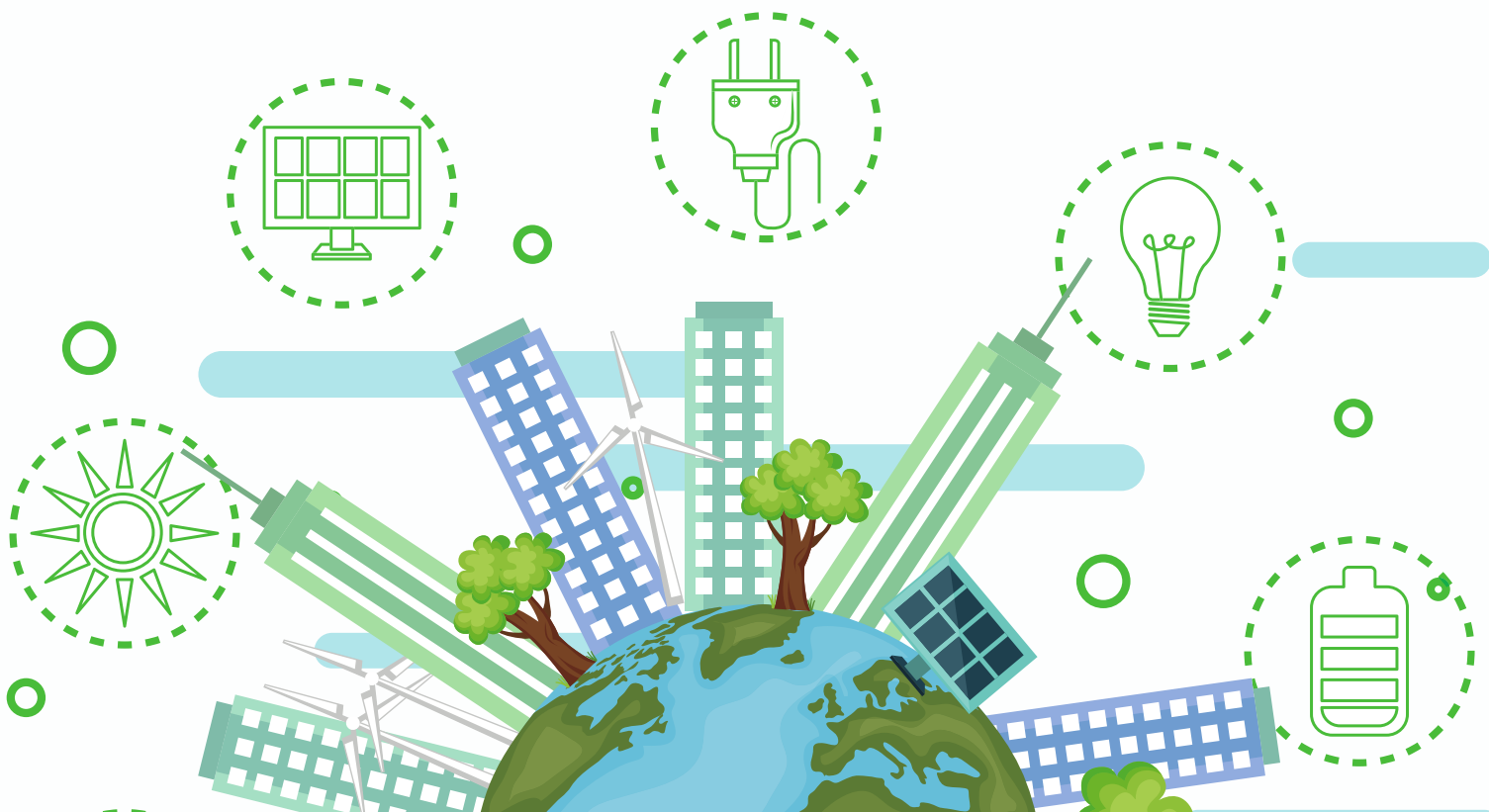


THE IFSA'S

THE IRISH FOODSERVICE
SUPPLIER AWARDS



ENTRY INFORMATION



AWARDS OVERVIEW

WELCOME

We are delighted to launch the IFSA's Award Programme 2025. The IFSA'S are aimed at showcasing the wealth of innovation and technology which our members continually bring to market each year.

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 and shortlisted products will be displayed at the special showcase area at CATEX 2025.

Conrad Greene

IFSA Chairman



THEME & FOCUS

The key environmental challenges facing the food service sector remain;

- Carbon emissions reduction
- Food waste minimisation
- Elimination of single use plastics
- Water management

For 2025 the theme of The IFSA's will be **"Environmental Sustainability and the Circular Economy"**. Entrants will be required to identify their environmental impacts and have plans in place to show how they aim to reduce their impacts, in line with government and climate requirements.

AWARDS

Each category winner will receive

- A winning certificate & Award
- Coverage in our media partners' publication – Hotel and Restaurant Times.
- Display space at CATEX 2025.
- Winners will be issued with the official IFSA'S brandmark to use on their own promotional material and packaging.



AWARD CATEGORIES

BEST ENVIRONMENTALLY SUSTAINABLE PACKAGING PRODUCT

Special consideration will be given those products which have a circular economy focus.

BEST ENVIRONMENTALLY SUSTAINABLE FOOD PRODUCT

Food products produced in a manner that simultaneously protects and enhances the natural environment and the local community.

ENVIRONMENTAL SUSTAINABILITY / ENERGY EFFICIENCY IN LIGHT CATERING EQUIPMENT (physical product)

Light equipment, smallwares and ancillary product innovations which provide operators with energy efficiencies and enhance environmentally sustainable business practices.

ENVIRONMENTAL SUSTAINABILITY / ENERGY EFFICIENCY IN HEAVY CATERING EQUIPMENT (physical product)

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

BEST TECHNOLOGY-LED FOODSERVICE INNOVATION

Suppliers can enter web or app-led foodservice technology products or services which enhance operators efficiency.

Entries in this category can support front or back of house operations

NATIONAL FOODSERVICE SUPPLIER OF THE YEAR (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 FOODSERVICE SUPPLIER OF THE YEAR (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.

All entrants should note that environmental sustainability credentials will be examined - with a particular focus on their website information.

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.

Niall Hill | Head of Food for Sodexo Ireland



Niall is a member of Sodexo Ireland's Leadership Team, responsible for developing and delivering Sodexo's workplace dining and hospitality services - focused on food innovation and food service excellence - for its clients across the Island of Ireland. Niall has over 30 years of experience at the highest levels nationally and internationally, winning numerous awards including the Great Taste Awards, Small Business Award and Blas na hÉireann. Niall is currently working on projects that involve food sustainability, food waste and carbon footprint that align with Sodexo's net zero pathway while supporting the setting up of the WellChef Academy for Sodexo's chefs, which is focused on the area of optimum nutrition.

Keith Waren | Former CEO Food Equipment Association UK, & Interim Sec Gen EFCEM



Having served in leadership, representational and technical roles, in a career spanning 23 years, Keith has experience and knowledge of key equipment policy and regulatory developments across the breadth of the equipment sector. His international experience has also given him a broad and deep knowledge of the foodservice equipment sector and its innovation and developments as it responds to the demands of operators.

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 successively 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 G F D 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 – **Friday, 10th January 2025**
- 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. In order to maximise the exposure for all of the exciting entries to the IFSA's 2025, IFSA will be showcasing all entries on the IFSA and CATEX website throughout the entry period. Each entrant can submit a short (max 2 minutes) video outlining the features of their product / service. (see video brief below).
- 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 €100.00 per product/service entered will be applied to non-members.
- Entrants must be either **IFSA Members OR Exhibitors at CATEX 2025**.
- Only products launched to market within the **12-month period preceding the entry (i.e. after Dec 2023)** 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 **Friday, 10th January**. 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 the 17th February 2025 in the RDS.
- Shortlisted entrants will be notified in advance of their presentation timeslot on the 17th February.
- Shortlisted entrants are encouraged to include some video material within their presentation to the judges. Power point presentations may also be used.
- Each presentation will last 10 minutes after which judges may ask for additional information.
- Winners will be selected from the shortlisted products and announced at CATEX on 18th February.
- The judges' decision is final in all matters relating to this competition and no feedback will be given concerning judge's deliberations.
- Winning entries will be showcased in an IFSA's Display Area at CATEX 2025.

VIDEO SUBMISSION BRIEF

- In order to Maximise the exposure for all of the exciting entries to the IFSA's 2025, IFSA will be showcasing all entries on the IFSA and CATEX website throughout the entry period. Each entrant can submit a short (max 2 minutes) video outlining the features of their product / service.
- Videos should be hosted on our own youtube channel or other on-line platform and a link should be submitted with your entry information.
- When formulating your video, consider addressing the following questions:
 1. What are the 2-3 main features of my product / service?
 2. What differentiates it from other similar offerings?
 3. Why does my product qualify for entry in my chosen category?
 4. How does my product contribute to the circular economy?
- Shortlisted entries will be invited to pitch their products to the judges ahead of final judging. All shortlisted entrants are encouraged to incorporate some form of video into the pitch. This can be the same video used for the entry showcase or it can be a modified version. Pitches will be 10 minutes so the pitch video should be no more than 2 minutes in length.

HOW TO ENTER

Stage One

- Simply complete the entry form below by **10th January** by choosing the category you wish to enter – products can be entered into more than one category.
- Supply an accompanying overview and video of the product entered and attach any links or accompanying product information.
- No samples are required at this stage.

Stage Two

Preparing for the presentation to the Judging panel:

- Shortlisted finalists will be notified in advance of their timeslot on 17th February.
- Shortlisted finalists can present their video and/or PowerPoint presentation. Entrants will be informed in advance if it will be possible to supply samples to the judges.
- Each presentation will last 10 minutes after which judges may ask for additional information.

[CLICK HERE TO ENTER](#)

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