

THE
**SAUCY
AWARDS**



Guidelines for the GGRA's 3rd Annual Awards Gala: The Saucy Awards®

Category: Chefs

1. *Chef of the Year*: This award is presented to an Executive Chef or Chef de Cuisine who demonstrates laudable standards in culinary excellence. The candidate displays a dedication to culinary artistry in a restaurant. The candidate must have two years of experience in the San Francisco Bay Area with a total of at least five years experience in the industry.
2. *Pastry Chef of the Year*: This award is presented to a Pastry Chef who demonstrates laudable standards in culinary pastry excellence and artistry. The candidate serves as a role model to peers in the industry. The candidate must have two years of experience in the San Francisco Bay Area with a total of at least five years experience in the industry.
3. *Rising Star Chef of the Year*: This award is presented to an “up and coming” Chef (savory or pastry) who demonstrates talent, leadership, and a promising future. The candidate must have at least one year of experience in the San Francisco Bay Area with a total of at least two years experience in the industry.
4. *Sous Chef of the Year*: This award is presented to a Sous Chef who demonstrates laudable standards in culinary excellence. The candidate displays a dedication to culinary artistry in a restaurant. The candidate must have two years of experience in the San Francisco Bay Area with a total of at least two years experience in the industry.

Category: Service

1. *Restaurateur of the Year*: This award is presented to a working Restaurateur or Restaurant Group who sets high standards in restaurant operations and entrepreneurship. Restaurateur is defined as having two or more restaurants. The candidate must have two years of experience in the San Francisco Bay Area with a total of at least five years experience in the industry.
2. *Beverage Professional of the Year*: This award is presented to a Beverage Employee who sets high standards for wine, beer, and/or cocktail programs in beverage operations and innovations. This award is open to bartenders, sommeliers, beverage directors, and cicerones. The candidate must have one year of experience in the San Francisco Bay Area with a total of at least three years experience in the industry.
3. *Employee of the Year*: This award is presented to a Non-Managerial Front or Back of the House employee who serves as a model by displaying outstanding service, an excellent work ethic, and a positive image, consistently exceeding guest expectations. The candidate must have one year of experience in the San Francisco Bay Area with a total of at least three years experience in the industry.

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4. *Manager of the Year*: This award is presented to a Non-Owner Manager or General Manager who displays the highest level of professionalism and leadership. This person must be a role model and mentor to all of his or her co-workers, displaying outstanding service, an excellent work ethic, and a positive image. The candidate must have two years of experience in the San Francisco Bay Area with a total of at least five years experience in the industry.
5. *Outstanding Industry Service Provider - Partners*: This award is presented to a company, which provides the highest level of service to the Bay Area restaurant & bar community. This company goes above and beyond to provide satisfaction and assistance to all of its customers, and its restaurant partners view it as indispensable. This award is open to any company with a core focus of business services serving the restaurant industry (such as a law firm, accounting, etc) and has been in business for a minimum of two years.
6. *Outstanding Industry Service - Supplier*: This award is presented to a company, which provides the highest level of service to the Bay Area restaurant & bar community. This company goes above and beyond to provide satisfaction and assistance to its restaurant partners view it as indispensable. This award is open to any company with a core focus of supplying products to the restaurant industry and has been in business for a minimum of two years.

Category: Restaurants

All restaurants in six of the SF Bay Area counties are eligible. There is no minimum requirement on the amount of time a restaurant has been open to the public.

1. *Exceptional Full Service Restaurant of the Year*: This award is presented to a restaurant with a sterling reputation for providing outstanding food, beverage, and service.
2. *Exceptional Fast Casual Restaurant of the Year*: This award is presented to a restaurant that demonstrates a dedication to dining excellence, service, and value, in a casual environment.
3. *Exceptional Non-Brick & Mortar Restaurant of the Year*: This award is presented to a non-brick & mortar restaurant that demonstrates a dedication to dining excellence, service, and value. This is open to food trucks, pop up restaurants, and caterers.
4. *Specialty Food Establishment of the Year*: This award is presented to an establishment that demonstrates a dedication to dining excellence, service, and value with a non traditional concept. This is open to coffee shops, confectioners, bakeries, etc.

Category: Programs

All restaurants & bars in six of the specified San Francisco Bay Area counties are eligible. There is no minimum requirement on the amount of time a restaurant or bar has been open to the public.

1. *Wine Program of the Year*: This award is presented to a restaurant that is distinguished by the quality, diversity, and clarity of its wine program. The candidate's wine program best suits the cuisine and style of the restaurant while enhancing the dining experience. The candidate

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continues to break new ground in the education of its staff. Wine bars are eligible for this category and will be judged based on the diversity and quality of their offerings.

2. *Cocktail Program of the Year*: This award is presented to a candidate that is distinguished by the quality, diversity, and clarity of its cocktail program, evaluated separately from its beer, wine, or other beverages. Candidates can include bars, restaurants, or any foodservice establishments with a laudable cocktail program.
3. *Beer Program of the Year*: This award is presented to a candidate that is distinguished by the quality, diversity, clarity, and value of its beer program. The candidate continues to break new ground in the education of its staff. Candidates can include bars, restaurants, or any foodservice establishments with a laudable beer program.
4. *Sustainable Restaurant or Bar of the Year*: This award is presented to a restaurant or bar that demonstrates a commitment to environmental sustainability. This may include – but is not limited to – integrating green design, sustainable food sourcing, waste reduction programs, and/or growing or partnering with a farm to source product(s) to its restaurants/bars.
5. *Community Spirit of the Year*: This award is presented to a restaurant or bar that has made remarkable contributions to its community. This includes volunteer efforts, charitable donations, giving back to the community through various charitable organizations, and/or any establishment that has gone above and beyond to provide to the welfare of their employees.

People’s Choice Award

This award is presented to the public’s favorite restaurant of 2018. All candidates are nominated by the general public, the list is culled down by the steering committee, and the final winner will be voted on by the general public.

Golden Gate Restaurant Association Lifetime Achievement Award

This award will be presented to an individual who has committed his/her life’s work to the restaurant community. This individual has worked to promote the San Francisco Bay Area as a world-class culinary destination, provided excellent customer service, and mentored the next generation of culinary professionals. The winner must have been in the industry for at least 20 years with at least 15 (non-concurrent) in the SF Bay Area. The winner will be selected and awarded by the GGRA Board of Directors.

Recognition for Hospitality Industry Leaders: Individuals who have spent 20+ years in the restaurant/bar community and have made a positive impact and contribution to the industry. Upon check in at the event, all attendees will be asked if they are eligible for this designation. If so, individuals will be awarded an industry pin and recognized during the Awards Ceremony.