



# It's an egg-citing time of year for Tasmania's fish 'n' chippers

15 April 2019

Grilled, battered, crumbed—tucking into a delicious serve of fish 'n' chips is an iconic Australian experience. But who will be crowned as having Australia's best?

In its third year, kicking off this Easter, the FRDC is excited to be opening votes and hopping nationwide on its quest to uncover Australia's best fish and chips for 2019.

The awards are a fantastic opportunity to support local businesses as well as educating consumers on the sustainability of the Australian seafood industry and the vast range of seafood options on offer.

Tasmanian Gourmet Seafood is a small family-owned business in Cambridge. They won the Judge's award in 2018. "Winning has certainly increased our customer base." Say directors Tabitha Dobson and Michael Blake "This has in turn increased business and allowed us to employ more people".

"We pride ourselves on providing the freshest seafood to our customers. We do this by sourcing from local suppliers and we only cook to order. Our victory shows these basic principles are a winning formula."

The People's Choice award went to Fraggles Fish and Chips in Invermay "It's a bit of a pat on the back for our staff because we put in so much effort. It's a pat on the back for our customers who supported and voted for us" Says Chris Fragoulis.

"It's a good competition to highlight the facts of our business, to educate customers to buy locally and what they're getting is proudly Australian sourced. We are really proud of using Australian fish species and local businesses. Our fish and potatoes, we source ethically. A local fish factory my parents dealt with we still use today. Potatoes are the same, a local grower brings it in every week."

The awards will again run across two categories—Judged and People's Choice. This year however, shops will need to nominate themselves to be judged through an online application process.

The Fish and Chips Awards have also been brought forward to align with the Seafood Industry Awards, which run in conjunction with the biennial Seafood Directions Conference held in Melbourne, where the national winners will be awarded.

Voting will begin across all states and territories on Friday 19 April 2019 and will finish on Friday 31 May 2019.

Hop on board and vote for your favourite Tasmanian fish and chip store by visiting:



# www.fishandchipsawards.com.au

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Photo caption: Proud winners Tasmanian Gourmet Seafood

Photo credit: Tasmanian Gourmet Seafood

### **Changes to the Fish and Chips Awards in 2019**

A number of changes will be implemented this year based on the feedback received from last year's participants. Key changes are:

- **National Timetable:** voting will begin in all states and territories Friday 19 April 2019 (12:00 am) and will run until Friday 31 May (11:59). This ensures a consistent timetable across the country and will provide time to judge the entrants for the State and Territory Awards.
- **People's Choice**: following last year's successful trial, vote verification will continue to be used as part of the online voting system. Only votes verified will be counted. In addition, we will add a few extra features in the background to make the system more user friendly and strengthen security.
- **Nomination for Judging:** this year the Awards will trial an online application system for shops to nominate themselves to be judged by our official judges. The stores need to self-nominate by filling out the application form. The application is based on the criteria used by the judging panel. The application process aims to allow shops across all regions to be assessed on an equal basis. Only the shop(s) rated with the highest scores will be judged. Stores can nominate at <a href="https://www.fishandchipsawards.com.au/nominate">www.fishandchipsawards.com.au/nominate</a>.

#### **Voting Criteria - People's Choice Fish & Chips Award**

Fish and chips shops will be judged against five criteria by their consumers and judges. Each one of the criteria has been weighted to reinforce the importance of great tasting seafood and good service. But importantly the criteria also highlight the importance of details like labelling, information and choice. Customers will rate each shop against the following five criteria:

- **Taste 40%:** Does the seafood taste good? Cooking method will be key here using the right approach for the right fish and doing it well to make your seafood sing.
- **Service 30%:** Does the service meet customer expectations? Everything from the welcome to the goodbye is important.

- **Choice 10%:** Does the menu offer customers options? Different types of fish or seafood; local or imported; cooking methods [grilled, fried, etc.]; and preparations battered, crumbed or natural.
- Information 10%: Are customers provided with accurate information about the source and qualities of the seafood? The menu must comply with the Australian Fish Names Standard [fishnames.com.au] and accurately label the seafood's provenance to a national level, or better.
- **Presentation 10%:** Is the store clean and inviting? Is the food packaged to maintain quality?

A consumer's vote addresses the criteria and gives a weighted score. The score will be very important should two shops have the same number of votes. The score is based on a five star rating, with each criteria weighted against their importance. For example, 'Taste' is worth 40 points – each star is worth 8 points. Whereas 'Choice' is worth 10 points – making each star worth two points.

## **Key Dates**

- Voting will begin Friday 19 April 2019 (12:00 am) in all states and territories and run for six weeks.
- Voting ends Friday 31 May (11:59) and national winners will be announced on 15 October 2019
- State Winners will be announced at their events (June to August) see Award website for details.

#### Social Media:

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