



2024 BC Restaurant Hall of Fame Nominations

These are the inductee categories for the 2024 BC Restaurant Hall of Fame. Nominees are not required to meet every criteria noted in the category, these are criteria to help serve as guide when selecting individuals you would like to nominate.

Lifetime Achievement

The Lifetime Achievement Award in the Restaurant and Hospitality Industry is a prestigious accolade designed to honor individuals who have demonstrated unparalleled dedication, innovation, and impact over the course of their career in shaping and advancing the hospitality landscape. This award recognizes an extraordinary nominee whose contributions have left an indelible mark on the industry, setting a standard of excellence for generations to come. The Lifetime Achievement Award seeks to celebrate an individual whose lifetime of work has not only left an indelible mark on the restaurant and hospitality industry but has also significantly contributed to its growth, evolution, and positive influence on a global scale.

Criteria for Nomination:

1. **Career Longevity and Consistency:** Nominees must have dedicated a substantial portion of their professional life to the restaurant and hospitality industry, demonstrating unwavering commitment and consistency in their contributions over the years.
2. **Innovative Leadership:** The nominee should be a visionary leader who has introduced pioneering concepts, strategies, or practices that have significantly influenced the industry's growth and evolution.
3. **Impact on Culinary and Hospitality Culture:** Consideration will be given to individuals who have made a lasting impact on culinary and hospitality culture, whether through the creation of iconic dishes, the establishment of trend-setting establishments, or the mentorship of future industry leaders.
4. **Community Engagement and Philanthropy:** Nominees should exhibit a commitment to giving back to the community, actively engaging in philanthropic endeavors, and contributing to the betterment of society through their position and influence.
5. **Recognition and Awards:** Recognition from peers, industry organizations, and accolades received throughout the nominee's career will be considered, highlighting the individual's standing and respect within the broader hospitality community.
6. **Influence on Industry Standards:** The nominee should have played a pivotal role in shaping industry standards, be it in culinary innovation, service excellence, sustainable practices, or any other aspect that has elevated the overall quality of the restaurant and hospitality sector.
7. **Legacy and Enduring Impact:** The lasting impact of the nominee's contributions, including the establishment of a legacy that continues to shape the industry long after their active involvement, will be a key consideration.
8. **Inspiration to Future Generations:** The nominee should serve as an inspirational figure to aspiring professionals within the restaurant and hospitality field, embodying the qualities of leadership, passion, and dedication that set them apart as a role model.

Local Champion

The Local Champion Award in the Restaurant and Hospitality Industry is a distinguished accolade crafted to recognize individuals who have demonstrated exceptional commitment and contribution to their local community within the hospitality sector. This award celebrates nominees whose passion, dedication, and initiatives have significantly enhanced the local culinary scene, fostered community engagement, and positively impacted the lives of those in the vicinity. The Local Champion Award celebrates individuals who have become pillars of their local community through their outstanding contributions to the restaurant and hospitality industry. This award seeks to honor those whose efforts have not only elevated the local culinary landscape but have also positively influenced the social and economic fabric of the community they serve.

Criteria for Nomination:

1. **Community Integration:** Nominees should showcase a strong commitment to integrating their hospitality establishment within the local community, fostering a sense of unity and collaboration that goes beyond the confines of their business.
2. **Culinary and Cultural Promotion:** Consideration will be given to individuals who actively promote local culinary traditions, ingredients, and cultural nuances, contributing to the preservation and celebration of the unique identity of their community.
3. **Support for Local Producers:** Nominees should demonstrate a commitment to supporting local farmers, producers, and artisans, wineries, breweries, cideries, distillers, showcasing a dedication to sustainability and the growth of the local economy.
4. **Workforce Development and Mentorship:** Individuals who actively engage in workforce development initiatives, mentorship programs, and educational opportunities for aspiring hospitality professionals in the local community will be highly regarded.
5. **Innovative Local Partnerships:** Nominees should have a track record of establishing innovative partnerships with local businesses, organizations, and initiatives that contribute positively to the overall well-being of the community.
6. **Positive Impact on Community Events:** Consideration will be given to those who have played a pivotal role in organizing or participating in community events, festivals, or charitable initiatives that bring people together and enhance the quality of life in the local area.
7. **Accessible and Inclusive Hospitality:** The nominee should have a demonstrated commitment to providing an inclusive and accessible hospitality experience, ensuring that their establishment is welcoming to diverse members of the local community.
8. **Positive Public Recognition:** Recognition and support from the local community, positive reviews, and testimonials highlighting the nominee's impact on the local hospitality scene will be key factors in the selection process.

Active Restaurateur

The Active Restaurateur Award in the Restaurant and Hospitality Industry is a distinguished honor designed to recognize individuals who embody a dynamic and hands-on approach to the management and operation of their restaurants. This award celebrates nominees whose proactive engagement, innovative leadership, and continuous commitment have contributed significantly to the success and vibrancy of their establishments. The Active Restaurateur Award seeks to honour individuals who go above and beyond in their role as restaurant owners, actively shaping and influencing the industry through their innovative practices, dedication to excellence, and positive impact on both their staff and the communities they serve.

Criteria for Nomination:

1. **Hands-On Management or Chef:** Nominees should be actively involved in the day-to-day operations of their restaurant, showcasing a hands-on approach to management that extends to various aspects, including customer service, kitchen operations, and staff development.
2. **Innovative Business Practices:** Consideration will be given to individuals who have introduced and implemented innovative business practices, whether in menu development, marketing strategies, or operational efficiency, demonstrating a forward-thinking approach within the industry.
3. **Menu Creativity and Culinary Innovation:** The nominee should exhibit a passion for culinary excellence, with a commitment to menu creativity, quality ingredients, and culinary innovation that sets their establishment apart in the competitive restaurant landscape.
4. **Employee Development and Training:** Nominees should demonstrate a dedication to the professional growth and well-being of their staff, providing training programs, mentorship opportunities, and a positive work environment that fosters a sense of pride and loyalty among employees.
5. **Community Engagement:** Active involvement in the local community is essential. Nominees should engage in community events, support local initiatives, and contribute positively to the social fabric of the areas in which their restaurants operate.
6. **Adaptability to Industry Trends:** The nominee should showcase an ability to adapt to evolving industry trends, technological advancements, and changing consumer preferences, ensuring that their restaurant remains relevant and appealing to a diverse customer base.
7. **Sustainability Practices:** A commitment to sustainable and environmentally responsible practices in restaurant operations, sourcing, and waste management will be considered, reflecting a sense of social responsibility in the business.
8. **Positive Customer Feedback:** Recognition from patrons, positive reviews, and customer testimonials attesting to the nominee's active role in creating memorable dining experiences will be key factors in the selection process.

Friend of Industry

The Friend of the Industry Award in the Restaurant and Hospitality Sector is a prestigious accolade designed to honor individuals or organizations that have shown exceptional support, advocacy, and collaboration in fostering the growth and success of the restaurant and hospitality sector. This award recognizes nominees who, through their actions, have become invaluable friends and allies, contributing significantly to the well-being and advancement of the industry as a whole. The Friend of the Industry Award seeks to recognize individuals or organizations that have become true friends and allies to the restaurant and hospitality sector, contributing to its overall well-being, growth, and positive influence. Nominees for this award exemplify a commitment to the success and prosperity of the industry as a whole, extending their support in ways that leave a lasting and beneficial impact.

Criteria for Nomination:

1. **Advocacy for the Industry:** Nominees should be notable advocates for the restaurant and hospitality sector, actively promoting its interests, addressing industry challenges, and working towards creating a positive and supportive business environment.
2. **Industry Collaboration:** Consideration will be given to individuals or organizations that have demonstrated a commitment to fostering collaboration within the industry, forging partnerships, and creating opportunities for shared growth and success.
3. **Education and Training Initiatives:** Nominees should be involved in educational and training initiatives that contribute to the professional development of individuals within the restaurant and hospitality field, ensuring a skilled and knowledgeable workforce.
4. **Support for Small Businesses:** A commitment to supporting small and independent businesses within the industry, through mentorship programs, financial assistance, or other forms of support, will be a key consideration.
5. **Promotion of Culinary Arts and Culture:** The nominee should showcase a dedication to promoting and preserving culinary arts and culture, whether through initiatives that celebrate diverse cuisines, culinary festivals, or support for local food traditions.
6. **Advancement of Sustainability Practices:** Recognition will be given to those who actively promote and support sustainability practices within the industry, encouraging responsible sourcing, waste reduction, and environmentally conscious operations.
7. **Government Relations and Policy Advocacy:** Nominees should have a positive impact on government relations and policy advocacy, working towards policies that benefit the industry, address challenges, and promote a thriving business environment.
8. **Positive Industry Impact:** Demonstrable evidence of a positive impact on the industry, such as increased awareness, enhanced reputation, or the creation of programs that benefit a broad spectrum of hospitality professionals, will be considered.
9. **Inclusive and Diverse Initiatives:** A commitment to fostering inclusivity and diversity within the industry, including initiatives that promote equal opportunities and representation, will be an important criterion for nomination.

Leading Employee / Manager (front of house + back of house)

The Outstanding Employee/Manager Award in the Restaurant and Hospitality Industry is a prestigious accolade designed to recognize individuals who embody exceptional leadership, dedication, and outstanding performance in their roles as employees or managers within the industry. This award celebrates nominees who not only excel in their day-to-day responsibilities but also significantly contribute to creating a positive and dynamic work environment. The Outstanding Employee/Manager Award aims to honour individuals who stand out as exemplary leaders within the restaurant and hospitality industry. Nominees for this award demonstrate a commitment to excellence, fostering a positive workplace culture, and contributing to the overall success of the establishment.

Criteria for Nomination:

1. **Leadership Excellence:** Nominees should showcase outstanding leadership qualities, inspiring and motivating their teams to achieve high standards of performance, thereby contributing to the overall success of the establishment.
2. **Innovative Problem-Solving:** Consideration will be given to individuals who exhibit a proactive and innovative approach to problem-solving, demonstrating an ability to navigate challenges and find effective solutions that benefit both the team and the business.
3. **Exemplary Customer Service:** Nominees should consistently deliver exceptional customer service, going above and beyond to create memorable experiences for patrons, thereby enhancing the reputation and success of the establishment.
4. **Team Collaboration and Development:** A strong emphasis will be placed on nominees who actively promote teamwork, mentorship, and professional development within their teams, contributing to the growth and success of their colleagues.
5. **Adaptability and Resilience:** Individuals who display adaptability in the face of changing circumstances and resilience in overcoming challenges will be recognized, showcasing the ability to thrive in the dynamic environment of the restaurant and hospitality industry.
6. **Commitment to Quality:** Nominees should demonstrate an unwavering commitment to maintaining high-quality standards in service delivery, product presentation, and overall operational excellence.
7. **Positive Impact on Employee Morale:** The nominee should have a positive impact on the morale and well-being of the team, creating a supportive and inclusive work environment that fosters employee satisfaction and loyalty.
8. **Initiatives for Continuous Improvement:** Consideration will be given to individuals who actively contribute to the continuous improvement of processes, workflows, and service standards within the establishment, showcasing a commitment to excellence.
9. **Customer and Team Recognition:** Evidence of customer and team recognition, such as positive reviews, testimonials, or commendations, will be crucial in highlighting the nominee's positive impact on both the customer experience and the workplace.

Supplier

The Outstanding Supplier Partner Award in the Restaurant and Hospitality Industry is a prestigious honor designed to recognize and celebrate suppliers who have demonstrated exceptional dedication, reliability, and innovation in providing goods and services to establishments within the industry. This award acknowledges nominees who go above and beyond in their role as partners, contributing significantly to the success and growth of the restaurants and hospitality businesses they serve. The Outstanding Supplier Partner Award seeks to honor suppliers who play a vital role in the success of the restaurant and hospitality industry. Nominees for this award should not only provide quality products and services but also actively contribute to the growth, innovation, and sustainability of the establishments they serve.

Criteria for Nomination:

1. **Reliability and Consistency:** Nominees should be suppliers who consistently deliver high-quality products and services, demonstrating reliability in meeting orders, maintaining consistency, and ensuring on-time delivery.
2. **Innovative Product Offerings:** Consideration will be given to suppliers who bring innovation to the table, offering unique and cutting-edge products that contribute to the diversity and quality of offerings in the restaurant and hospitality sector.
3. **Collaborative Problem-Solving:** Nominees should showcase a willingness to collaborate with their clients, actively engaging in problem-solving, and providing solutions that contribute to the efficiency and success of the establishments they serve.
4. **Customer Service Excellence:** A strong emphasis will be placed on nominees who provide exceptional customer service, responding promptly to inquiries, addressing concerns, and maintaining a positive and collaborative relationship with their clients.
5. **Sustainability Practices:** Suppliers committed to sustainable and environmentally responsible practices, such as eco-friendly packaging, ethical sourcing, and waste reduction, will be recognized for their contribution to the industry's overall sustainability goals.
6. **Adaptability and Flexibility:** Nominees should demonstrate adaptability in meeting the changing needs of the industry, showcasing flexibility in response to market trends, economic fluctuations, and unforeseen challenges.
7. **Competitive Pricing and Value:** Consideration will be given to suppliers who provide competitive pricing without compromising on quality, offering excellent value for the investment made by the restaurants and hospitality establishments they serve.
8. **Industry Engagement and Support:** Nominees should actively engage with the industry, participating in events, supporting initiatives, and contributing to the overall growth and development of the restaurant and hospitality sector.
9. **Positive Feedback and Endorsements:** Evidence of positive feedback, endorsements, and testimonials from clients within the industry will be crucial in highlighting the nominee's positive impact and the value they bring to their partners.

Hospitality Service Excellence in Administration and/or Operations

The Hospitality Service Excellence in Administration and/or Operations Award seeks to honour individuals who work tirelessly behind the scenes, contributing to the smooth functioning and success of the restaurant and hospitality sector. Nominees for this award should exhibit excellence in both administration or operations, embodying a commitment to efficiency, innovation, and the overall enhancement of the company and a commitment to supporting the smooth functioning of the establishment. Designed to recognize individuals who have demonstrated exceptional dedication, efficiency, and excellence in their roles within the administrative and/or operational aspects of the restaurant and hospitality sector. This award celebrates nominees who play a crucial behind-the-scenes role, ensuring the seamless functioning of establishments and contributing significantly to their overall success. Roles including: human resources, payroll, marketing, communications, janitorial, restaurant design - all levels of administration and operations.

Criteria for Nomination:

1. **Efficient Operational Management:** Nominees should showcase exemplary skills in operational management, demonstrating efficiency in overseeing day-to-day activities, resource allocation, and the smooth execution of operational processes.
2. **Effective Administrative Leadership:** Consideration will be given to individuals who exhibit strong administrative leadership, overseeing tasks such as scheduling, payroll, and coordination of administrative functions with precision and effectiveness.
3. **Strategic Planning and Execution:** Nominees should demonstrate the ability to contribute to the strategic planning and execution of operational goals, showcasing foresight, organizational skills, and a commitment to achieving long-term success.
4. **Resource Optimization:** A strong emphasis will be placed on individuals who excel in resource optimization, efficiently managing staffing levels, inventory, and other resources to ensure optimal performance and cost-effectiveness.
5. **Innovative Process Improvement:** Nominees should actively contribute to the innovation and improvement of operational processes, implementing initiatives that enhance efficiency, reduce waste, and improve overall service delivery.
6. **Quality Assurance:** Individuals should demonstrate a commitment to maintaining high standards of quality in all aspects of administration and operations, ensuring that service excellence remains at the forefront of the establishment's priorities.
7. **Adaptability and Crisis Management:** Consideration will be given to nominees who showcase adaptability in handling unexpected challenges, crisis management, and maintaining operational excellence even in dynamic and unpredictable circumstances.
8. **Employee Development and Morale:** Nominees should contribute to the development and morale of the team through effective leadership, training programs, and creating a positive work environment that fosters collaboration and growth.
9. **Guest Satisfaction and Feedback:** Evidence of positive guest satisfaction and feedback related to the efficiency and effectiveness of administrative and operational processes will be crucial in highlighting the nominee's impact on the overall guest experience.

Rising Star

The Rising Star Award in the Restaurant and Hospitality Sector is a prestigious recognition designed to celebrate and honour emerging talents who have demonstrated exceptional promise, dedication, and innovation in their early careers within the industry. This award seeks to identify and acknowledge individuals who are making a significant impact, displaying a passion for excellence, and showcasing the potential to become future leaders in the dynamic world of hospitality. The Rising Star Award in the Restaurant and Hospitality Sector seeks to identify and celebrate individuals who are on a trajectory to become future leaders, recognizing their early achievements, passion for excellence, and potential to make a lasting impact on the industry. Nominees for this award embody the spirit of innovation, dedication, and enthusiasm that defines a rising star in the dynamic world of hospitality.

Criteria for Nomination:

1. **Demonstrated Excellence in Role:** Nominees should have demonstrated excellence in their respective roles, exceeding expectations and showcasing a commitment to delivering outstanding performance in their early career stages.
2. **Innovative Contributions:** Consideration will be given to individuals who have made innovative contributions to their establishments, whether through creative menu ideas, unique service concepts, or other initiatives that set them apart.
3. **Passion for Continuous Learning:** Nominees should display a passion for continuous learning and professional development, actively seeking opportunities to expand their skills, knowledge, and expertise within the restaurant and hospitality sector.
4. **Positive Impact on Team and Culture:** A strong emphasis will be placed on individuals who have positively influenced their team and workplace culture, contributing to a positive and collaborative environment that fosters growth and success.
5. **Adaptability and Resilience:** Rising stars should showcase adaptability and resilience in navigating challenges and changes within the industry, demonstrating the ability to thrive in dynamic and evolving environments.
6. **Guest Experience Enhancement:** Nominees should have contributed to enhancing the overall guest experience, whether through personalized service, attention to detail, or initiatives that contribute to customer satisfaction and loyalty.
7. **Community Engagement:** Consideration will be given to individuals who actively engage with the local community, participating in community events, supporting local initiatives, and contributing positively to the broader hospitality ecosystem.
8. **Demonstrated Leadership Potential:** Rising stars should exhibit qualities indicative of future leadership, such as effective communication, decision-making, and the ability to inspire and motivate others within the team.
9. **Industry Recognition and Awards:** Evidence of industry recognition, awards, or positive reviews highlighting the nominee's impact and potential within the restaurant and hospitality sector will be considered.
10. **Commitment to Ethical Practices:** Nominees should showcase a commitment to ethical practices, integrity, and a sense of social responsibility within their roles, contributing to the overall positive reputation of the industry.