

Academy seeks industry's front-of-house stars

The Academy of Food & Wine Service (AFWS) is seeking nominations from employers and staff in the industry for its front-of-house Annual Awards Excellence, being held at London's Innholder's Hall on 22 October 2010.

The awards, which have been held by the Academy since 1988, celebrate and reward inspiring people and organisations whose hard work is raising the standard of service and the profile of the industry as well as to recognise the stars of the future.

The award categories include Best Company, Best College and the prestigious Dalmore Award for Excellence, presented last year to restaurant manager Peter Avis of Roof Gardens, Kensington.

Other awards include: the Adriano Ramos Pinto Travel Award, with a prize of a two-day trip to the Douro Valley in Portugal; the New Zealand Wine Award, the winner of which receives a trip to a New Zealand Wine Tasting in Berlin and a masterclass at the Sommelier School of Germany; The Savoy Educational Trust Phillip Thornton Award for students or junior members of staff, which offers the winner exclusive work experience in several departments at Andaz hotel in London; and The Savoy Educational Trust and Louis Jadot Sommelier Scholarship, which offers an educational visit to the Burgundy region with advanced practical experience of vineyard techniques and winery procedures.

This year also sees the launch of the Virgin Rising Star Award for up and coming front-of-house stars of the industry who are showing outstanding talent, aptitude and initiative.

To download an entry form log on to www.afws.co.uk. Entries close 10 September 2010.

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About the Academy

Founded in 1988, the Academy of Food and Wine Service is the professional body for front-of-house service, dedicated to improving the image of front-of-house service as a viable career choice as well as improving the standard of food and beverage service in the UK. The Academy does this through training programmes, master classes, events, PR and high profile competitions.

In its role as the professional body, the Academy works with individuals, colleges, employers and sponsors to achieve its aims of developing the renaissance of front-of-house service in the UK. Currently the Academy has over 1,500 members. Log on to www.afws.co.uk for further details.

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