



EatScotland Silver Criteria

Introduction

EatScotland recognises good places to eat throughout Scotland – from local tearooms to great restaurants. EatScotland Silver Awards recognise EatScotland “class leaders” – places that exceed good standards of food and service.

Silver Criteria – Guidelines

EatScotland Silver awards are discretionary but are largely guided by the following criteria:

No “Below standard” grading anywhere within final report.

In addition, they must have “Exceeds standard” in all the following areas with a maximum of 1 (one) “Achieves standard” in each heading (one of which cannot be culinary skills) :

- ⑩ *Serving skills and Hospitality*
 - *This section covers: Reservation, Hospitality on arrival, ordering, staff appearance, serving skills and bill handling*
- ⑩ *All Food Courses*
 - *This section covers: Appearance, Quality of main ingredients, quality of accompaniment, balance and flavour and culinary skills.*
- ⑩ *Sweet Dish*
 - *This section covers: Appearance, Texture and Consistency, Quality of Accompaniment, Balance and Flavour and Skills in Presentation and preparation.*
- ⑩ *Vegetable/Salad*
 - *This section covers: Appearance, Quality and Execution, Selection and Variety, Flavour and Fresh Content.*