

# FSAA National Awards of Excellence

## ALL ABOUT BAKERY EQUIPMENT

Frankly, it's not about us, it's about you!

David and Noela started All About Bakery Equipment in 1996 to provide reliable bakery equipment at a reasonable price with, most importantly to them, good back up service.

They are very proud to have grown into a large fully equipped showroom with full workshop facilities. Their range of new and used products and services has expanded to include all areas of baking and shop fit out.

They would like to thank all the people around Australia who voted for them recently and gave them the best accreditation they could ask for.

All About Bakery Equipment was nominated for **AND WON** "The National Bakery Equipment Supplier of The Year" award, it was a great honour and very humbling to achieve an award such as this. THANK-YOU.

It reconfirms to us that the most important person in our business is the customer and that it's not All About Bakery Equipment, it's not about us, it's about YOU!

### Awards of Excellence – Judging Criteria

National Supplier of the Year

These Awards utilise a rating system similar to that employed in the Australian Customer Service Awards. The customer base in each category was approached to rate those companies they considered worthy of consideration. Voters were asked to rate companies from 1-5 points (5 equalling excellent) against criteria such as; 1. Communication 2. Business Co-Operation. 3. Staff Professionalism. 4. Administration and 5. Marketing Support.

To facilitate a clear outcome, voters were allowed to rate to one decimal place (e.g. 4.6 instead of just 4). The winners in each category were decided by the company with the overall highest score from all of the voters.



Buying & Selling New & Used Bakery Equipment



## Australian Society of Baking

### The next ASB conference is the 40th Anniversary conference in Sydney, Oct 19-20 At the VIBE Hotel, Rushcutters Bay Sydney

The conference will have 3 key components,

1. The ASB Industry Tour - Tuesday, October 19 - location: Leaves from Sydney Airport at 8.30am & returns to conference hotel @ Rushcutters Bay at 5.00pm
2. The 40th Anniversary ASB conference - Wednesday, October 20
3. The ASB Chairman's Dinner & Awards for Excellence presentations - October 20 - location: WatersEdge Restaurant, Pier One, Sydney

Discussion topics confirmed to date include:

- Food Allergies Master Class,
- Reducing the use of fats in bread with waxy durum wheat
- GM Modification in baking ingredients
- Salt reduction in breads & other foods

At the 40th Anniversary conference, there will also be special presentations to attendees, together with a second round of recognitions of ASB "Founding Fathers"

We look forward to seeing you there; the ASB conferences are always entertaining and a great opportunity to network with fellow industry participants

Contacts for further information -

Fee Lee	0401 124 649
Janet Blythman	0408 922 881
Craig Perry	0414 472 111
Lindsay Weber	0419 645 868

