

# CAMRA CIDER AND PERRY PUB (OR CLUB) OF THE YEAR JUDGING FORM

(To be used in conjunction with CAMRA's Cider and Perry Pub of the Year Guidelines)

Branch: .....

Region: .....

Entry Name: .....

Address:.....

.....Telephone: .....

10 Points per Criteria x Weighting Factor. Max = 120

Category	Mark:	Factor:	Sub-Total
Mark out of 10 and multiply these by 2:			
1. Quality and Condition of Product	.....	(x2)	.....
2. Promotion and Knowledge of Product	.....	(x2)	.....
3. Cleanliness and Staff Hygiene	.....	(x2)	.....
4. Community Focus and Atmosphere	.....	(x2)	.....

Mark out of 10:

5. Service, Welcome and Offering	.....	(x1)	.....
6. Style, Décor and Furnishing	.....	(x1)	.....
7. Sympathy with CAMRA's Aims	.....	(x1)	.....
8. Overall Impression and Value	.....	(x1)	.....

**Total Score = .....**

Comments:

.....  
.....  
.....  
.....

Judge: .....

Date of visit: .....

**CAMRA CIDER AND PERRY PUB OF THE YEAR JUDGING**  
**THE BEST PUB/CLUB THAT PROMOTES/ENCOURAGES SALES OF QUALITY REAL CIDER/PERRY**

Please find below a checklist to give you some guidance on what to look for in a Cider and Perry Pub of the Year.  
(Please note that it is not a requirement that a pub sells perry to be eligible for this competition)

**CATEGORY 1 – QUALITY AND CONDITION OF REAL CIDER / PERRY**

- It is the quality and condition that are important, and NOT the number available.
- Aspects to consider include: is it stale, is it too warm or too cold, and does it taste right for the style. Personal tastes for particular styles must be ignored.

**CATEGORY 2 – PROMOTION AND KNOWLEDGE OF REAL CIDER / PERRY**

- Is there clear and obvious support and promotion of real cider / perry? Examples include: meet the cider maker events, beer festivals, and trips to cider makers or other festivals.
- Staff should enthusiastically promote real cider / perry and be able to answer simple queries in relation to these products.
- The provision of information on products, producers, suppliers, etc. is desirable.
- There should be clear differentiation between 'real' and any 'non real' ciders sold.

**CATEGORY 3 – CLEANLINESS AND STAFF HYGIENE**

- Toilets should be hygienic and clean with hot water, soap, suitable hand drying facilities etc..
- The pub should be clean throughout, including bar tops, tables and glasses.
- Staff should observe good hygiene practices, eg correct handling of glasses, not eating behind the bar, clean hands and surfaces regularly etc..

**CATEGORY 4 – COMMUNITY FOCUS AND ATMOSPHERE**

- There should be a sense of community that is inclusive and welcoming to all age groups and sectors of the community. Do regular customers interact well with strangers?
- There should be support for local activities, such as sports teams, local groups, and local celebrations. Is there a notice board that lists local events, activities, or information on the local area?
- Is there a friendly atmosphere?
- Considering the time and day of the week, is it busy enough to create a good atmosphere?
- Further information can be found on <https://pubs.camra.org.uk/communitypubs>.

**CATEGORY 5 – SERVICE, WELCOME AND OFFERING**

- All should be welcome. No aspect of the pub should cause offense by anything that could be offensive to a consumer due to their discriminatory nature. This includes websites and other aspects of social media.
- Service should be welcoming, friendly, polite, and also prompt whenever possible. If it is busy, a friendly acknowledgement of your presence is desirable.
- If a number of ciders are available a range of styles should be offered, including a local product, where available.
- Are other products/services that may enhance a visit available, such as quality soft drinks?

**CATEGORY 6 – STYLE, DÉCOR AND, FURNISHING**

- There should be a comfortable, pleasant and safe environment throughout.
- The style should show respect for the building and the décor should enhance it. Furnishing should be in a good state of repair.
- It should feel like a 'cider pub' - other people drinking cider or perry is a good indication.

**CATEGORY 7 – SYMPATHY WITH CAMRA'S AIMS**

- Prices and opening hours should be clearly displayed.
- You should get a full measure or a top up without asking. Are oversized glasses used?
- Are there attempts to stimulate interest in the sorts of issues we're concerned about?
- Cider or perry should not be sold using misleading dispense methods.
- It should be clear who has produced 'house branded' real cider or perry.
- There should not be any inappropriate noisy electronic amusement machines.

**CATEGORY 8 – OVERALL IMPRESSION AND VALUE**

- This category covers the undefined elements that are not considered elsewhere.
- Did you enjoy your visit? Did you spend more time than you had expected or wish you had been able to stay longer? Would you look forward to a return visit?
- Taking into account the style of establishment and its location, did you feel that you received reasonable value for money? CAMRA discounts should not influence this.