





# F10.0 FOOD AND BEVERAGE SAMPLING FORM

Please complete this form and return to the Gold Coast Convention and Exhibition Centre  
no later than **fourteen (14) days** prior to your event.

## **Sampling of Wine at Exhibition Events**

Liquor License Queensland specific requirements with the sale and sampling wines for Exhibitors are as follows:

To be able to sell (**mail order only**) or sample wine within an event at GCCEC, the Exhibitor must be a holder of the below Licenses:

- Queensland Wine Industry Permit
- Queensland Producer/Wholesaler License

Interstate distributors must apply to Queensland Liquor License for a Queensland wine permit.

Forms are available at the following website: [www.liquor.qld.gov.au](http://www.liquor.qld.gov.au)

### **Note**

Any Exhibitors or their staff on their stand that is selling or giving away samples must have a current Responsible Service of Alcohol Certificate

Sampling requirements at the GCCEC are as follows:

- Sampling size is 50ml or less
- Sampling is free of charge
- Staff that conducting sampling must hold a current Responsible Service of Alcohol Certificate
- All samples must be served in the correct sample cups

The Gold Coast Convention & Exhibition Centre practices and promotes the Responsible Service of Alcohol.

### **PLEASE RETURN TO:-**

Gold Coast Convention and Exhibition Centre  
PO Box 1407, BROADBEACH QLD 4218  
OR FAX TO 07 5504 4001

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## WAYS TO PROTECT YOUR FOOD FROM CONTAMINATION

- ❖ Perishable packaged foods are required to be refrigerated
- ❖ Provide single serves of your product. Use disposable cups, spoons, toothpicks or other implements to minimize the amount of handling by the customer
- ❖ Provide a physical barrier, such as Perspex between the customer and the food
- ❖ Display small quantities, so that food samples have less time to become contaminated
- ❖ If required, keep the food samples hot (above 60°C) or cold (below 5°C). Some samples may be able to be kept out of temperature control, provided that time and temperatures are carefully monitored
- ❖ Supervise the samples to ensure that customers do not contaminate by re-dipping spoons or other items
- ❖ Use tongs and gloves when you handle samples
- ❖ Provide litter containers so that customers can dispose of single use items, leaving the area clean and tidy

## RECOMMENDED PORTION SIZES

- ❖ Portions **MUST** be of a tasting style and size only:
- ❖ Food - bite size
- ❖ Beverage - alcoholic & non-alcoholic liquid portions no larger than 50ml - refer Page 2 for wine sampling requirements

## THINGS TO REMEMBER

- ❖ Food samples that are manufactured, prepared, transported and served correctly will have much less risk of contamination and will help you present a quality product for taste testing
- ❖ Gas bottles used for heating food must be stored correctly
- ❖ Food sampling must not be sold on premises
- ❖ A liquor license must be displayed & visible at all times when serving alcohol
- ❖ The person responsible for dispensing beverage must be trained in the RSA "Responsible Service of Alcohol"

## Before the Show

- ❖ Exhibition organiser or Exhibitor are required to notify GCCEC at least 28 days prior to bump in of the show
- ❖ A copy of the Exhibitors Liquor License & Queensland Wine Permit to be supplied to GCCEC
- ❖ A copy of the Exhibitors Responsible Service Of Alcohol Certificate to be supplied to GCCEC

## During the Show

- ❖ A copy of the Exhibitors Liquor License is to be displayed on the Exhibitors stand at all times
- ❖ A copy of the Exhibitors Responsible Service of Alcohol Certificate is to be displayed on the Exhibitors stand at all times
- ❖ Exhibitors must comply to the Liquor Act with Responsible Service of Alcohol

## THINGS TO REMEMBER

- ❖ Plastic sampling size cups - sampling size is 50ml or less
- ❖ Covered Spittoons for any wine tasting
- ❖ The person responsible for dispensing beverage must be trained in the RSA "Responsible Service of Alcohol" and hold a current certificate

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