

**CAMRA PUB OF THE YEAR JUDGING  
GLPoTY 2018**

***'Guidelines to help find a pub which is the best at whatever it is setting out to be.'***

Pubs don't have to be picture postcard, unspoilt gems. Whether a pub is located on a housing estate, is a modern city centre bar, or a back street local it can be an exceptional pub.

**CATEGORY 1 – QUALITY OF BEER/ CIDER / PERRY**

Is the beer, cider and/or perry sold of good/excellent quality?

**CATEGORY 2 – STYLE, DÉCOR, FURNISHING AND CLEANLINESS**

The pub should provide a comfortable, pleasant and safe environment throughout, with a friendly atmosphere.

The pub and glasses should be clean. Toilets should be hygienic and clean with hot water, suitable hand drying facilities etc.).

Is the décor and furnishing appropriate to the style of pub. Does it suit what it is setting out to be and is the décor in good order. (is the style consistent throughout the pub?)

**CATEGORY 3 – SERVICE, WELCOME & OFFER**

Service should be welcoming, friendly, polite and also prompt, whenever possible. If the pub/club is busy, a friendly acknowledgement of your presence is desirable.

You should be treated like a valued customer and made to feel at ease.

Staff should be knowledgeable about and enthusiastically promote real ales (and cider and perry if applicable – available?),

Staff should know how to pick up and hold a customer's glass.

Where possible there should be a range of beer and, where applicable, cider and perry.

Do you feel welcome to have a drink without having a meal.

Where possible products from local producers should be included.

Within its limitations, does the pub offer other products/services which may enhance a visit to the pub, such as good quality soft drinks, food, wifi etc.

(Further guidance on this category can be found in appendix 1)

**CATEGORY 4 – COMMUNITY FOCUS AND ATMOSPHERE**

Does the pub have a community focus, eg. supporting local groups, sports teams, etc? Look out for notice boards, listings of local events, sports teams linked with the pub.

Does the pub have information on the local area which may be of use to locals and visitors to the area.

The pub must be inclusive and feel welcoming to all age groups and sectors of the community.

Considering the time and day of the week is the pub busy enough to create a good atmosphere.

**CATEGORY 5 – ALIGNMENT WITH CAMRA PRINCIPLES**

Prices and opening hours should be clearly displayed.

You should get a full measure or a top up without asking. Does the pub use oversized glasses.

Is real ale (cider and perry where applicable) promoted in a positive way?

Does the pub try to stimulate interest in the sorts of issues we're concerned about.

Beer, cider or perry should not be sold using misleading dispense methods.

It should be clear who has brewed "house branded" beers.

There should not be any unnecessary noisy electronic amusement machines.

Beers should not be served through tight sparklers unless brewed to be dispensed in that way.

**CATEGORY 6 – OVERALL IMPRESSION**

This category covers the undefined elements that are not considered elsewhere.

Did you enjoy your visit to the pub.

Did you spend more time than you had anticipated at the pub or wish you had been able to stay longer and would look forward to a return visit.

**COMMENTS**

If you have marked a pub low or high on one or more criteria it would be helpful if you could explain why in the comments section of the form.

You might also wish to include mitigating factors eg. you visited the pub on a quiet lunchtime and therefore didn't see it at its liveliest.

**APPENDIX 1**

**Further guidance**

**CATEGORY 3 – SERVICE, WELCOME & OFFER**

Please find below some examples to assist with judging the **offer** category:-

- If the beer (and cider or perry where applicable) available is equal in two pubs, but one pub had a range of good quality or local products it should rank higher, but not higher than a pub with an equal beer offer but which does not have the capability to offer a range of other products.
- If the beer (and cider or perry where applicable) available is equal in two pubs, but one pub had a focus on locally produced and sourced foods, or seasonal food or unusual food, this should rank higher than a pub with identikit menu or unappetising sandwiches, but not higher than a pub without the capability to offer food or which chooses to specialise in being a wet-led establishment. Basically, if food is offered, it should be a good choice/range.
- This section should be considered as a whole, ie what the pub offers overall rather than attempting to score the individual elements.