

2027 SCHEDULE OF COMPETITIONS

HRC

INTERNATIONAL SALON CULINAIRE LONDON

PART OF

Food Drink & Hospitality Week

5 – 7 April 2027 | Excel London

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WELCOME



Welcome to International Salon Culinaire 2027 and the start of another exciting year of competitions.

The competition line-up for 2027 includes all our regular favourites, with the popularity of dessert-based competitions continuing to rise. We have added even more classes to Salon Display, along with a new ice cream competition in the Live Theatre schedule. Back by popular demand after a year's absence is the Great British Beef competition, showcasing the excellent produce our country has to offer. This year, the focus will be on an often-overlooked cut, the rump heart.

There are many different competitions for chefs of varying skill levels and experience, so I'm sure you will find a class that appeals to you. As well as introducing new classes to the Live Theatre programme, we have brought back some of the most popular competitions from previous years, including the Mystery Basket Grand Prix and Alaska Seafood Masters, both of which are always oversubscribed. Pub Chef of the Year also returns for 2027 with an exciting new theme.

We're also introducing a new Plant-Based Culinary Challenge in partnership with The Tofoo Company, giving chefs the opportunity to showcase their creativity and skills in Plant-Based cooking.

Our team competitions are also back for 2027, including the Craft Guild of Chefs National Chef Team of the Year, with a focus on bowl food and a dish showcasing spectacular English venison loin supplied by British Premium Meats. The Tilda Chef Team of the Year competition also returns with a new theme, "Humble to Hero", challenging teams to transform simple, everyday ingredients into exceptional dishes through creativity, skill and great flavour.

Each year, the Skills Theatre goes from strength to strength, with over 400 students competing across the three days last year. It was particularly encouraging to see the growth in the service skills area, with many medals being awarded. This year, we are introducing a new Cook and Serve category on Wednesday, where one chef and one waiter will prepare and serve a two-course menu, complete with wine and coffee, to two guests under the watchful eye of our senior judges.

As previously mentioned, Salon Display will feature additional pastry-focused classes alongside all the established favourites. Our Sugarcraft experts will also be on full display, with increased space allocated to this ever-popular section. We will also be crowning the Professional Cake Decorator of the Year, awarded to the competitor who achieves the highest overall points across their pieces.

Please be sure to explore the Salon website, where you'll find useful masterclass videos demonstrating skills tests for students and apprentices, techniques for producing medal-winning Salon Display exhibits and guides to making the most of the fantastic equipment on offer. The competition pages also contain important information and rules to help you prepare for your chosen classes and give yourself the best possible chance of success.

Good luck to all competitors. I hope that participating in International Salon Culinaire is both rewarding and enjoyable, providing an experience and a challenge that will motivate you to reach even greater heights in your career. Don't forget to encourage your colleagues to register to visit the event so they can come along and support you.

On behalf of the International Salon Culinaire team, I would like to thank all our sponsors, judges, Salon teams and colleagues for their continued support.

Finally, a huge thank you to Montgomery Group for its continued investment in the development of chefs and for hosting International Salon Culinaire each year.

Steve Munkley MBE
International Salon Culinaire Chef Director

@SalonCulinaire



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CLASS SPONSORS

AWARDS, MEDALS AND PRIZES

MARKING AND AWARDS

Competitors are scored based on the International Salon Culinaire standard, with medals awarded according to the marking system below. Each Live Theatre and Salon Display class (Kitchen/Larder, Restaurant Plates, Pastry, and Sugarcraft) will have a 'Best in Class' winner, who will receive a Commemorative Plate alongside their medal. Additionally, there are four Chair of Judges awards and Best in Category awards, recognising the top performers.

	LIVE THEATRE	SKILLS THEATRE	SALON DISPLAY			SUGARCRAFT
			Kitchen/Larder	Restaurant Plates	Pastry	
Awards	Gold 90%	Gold 90%	Gold 90%	Gold 90%	Gold 90%	Gold 90%
	Silver 78%	Silver 78%	Silver 78%	Silver 78%	Silver 78%	Silver 78%
	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%
	Merit 51%	Merit 51%	Merit 51%	Merit 51%	Merit 51%	Merit 51%
Special Awards			Best in Category	Best in Category	Best in Category	Best in Category
			Best Junior Display Exhibit			
			Best Senior Display Exhibit			
	Chair of Judges Award	Chair of Judges Award	Chair of Judges Award			Chair of Judges Award



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LIVE THEATRE





Your Chance to Compete on the Live Stage

The International Salon Culinaire Live Theatre returns in 2027, bringing together chefs from across the industry for three days of live competition at ExCeL London.

With eight fully equipped workstations and a packed programme of competitions running throughout each day, the Live Theatre gives chefs the opportunity to demonstrate their skills, creativity and ability under pressure in front of some of the industry's leading judges.

The programme offers something for chefs at every stage of their career, with competitions spanning different culinary disciplines, themed challenges and specialist ingredients, alongside challenges developed with our competition partners.

Entry deadline: Friday 19 February 2027

Competition places and heat times will be confirmed after the entry deadline. Please note that submitting an entry does not guarantee a place in the competition.

For questions or assistance, contact:
Andrew Pantelli - andrew.pantelli@montgomerygroup.com
020 7886 3074

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TEAM COMPETITIONS

LT4 - Tilda Chef Team of the Year 2027

SPONSORED BY

Tuesday 6 April
45-minute competition

Humble to Hero - Great Food Starts with the simple Tilda rice Grain.

With hospitality facing rising food costs, pressure to reduce waste and demands for greater efficiency, this year's "Humble to Hero" challenge invites chefs to transform simple, accessible ingredients into exceptional, memorable dishes. At its heart is Tilda rice, responsibly grown, trusted for its quality and versatile enough to become the hero of any menu.

Working in teams of two, chefs must create an inspiring two-course menu featuring a main course and dessert that showcases Tilda rice alongside other accessible ingredients.

The main course should celebrate the combination of rice with ingredients such as pulses and beans, creating comforting, flavour-packed dishes with broad customer appeal.

The dessert should demonstrate the versatility of Tilda rice through a creative interpretation of a familiar, humble favourite.

Menus must balance creativity with commercial reality, maximising flavour and value while minimising waste.
From humble ingredients to exceptional dishes, this is the journey from Humble to Hero.



LIVE COMPETITION

The competition is open to chef teams of two working in any catering setting. 8 teams will be shortlisted to compete live.
Each team will have 45 minutes to prepare

- Two portions of the main course and two portions of the dessert.
- Show creativity, innovation, fusion of flavours
- Both dishes must use Tilda rice as a core ingredient, using any variety but not Ready To Heat Microwavable
- (Competitors must demonstrate their rice-cooking skills during the competition)
- The main course should creatively combine rice and beans / pulses
- The dessert should transform rice and other familiar ingredients into an imaginative comfort-food creation.
- The menu should demonstrate affordability, minimise waste and be realistic for a catering environment.
- Share the story behind your menu and how you have elevated humble ingredients.
- Demonstrate teamwork, with both chefs contributing across the two courses.
- Full recipe names on display with an allergen sheet

You do not need expensive ingredients just smart thinking, great cooking and a compelling story that takes humble ingredients from everyday to exceptional.

Prize: An exclusive back-of-house tour at the Tilda Rice Mill for the winning team, including, travel expenses (within UK), lunch, overnight accommodation and dinner at a venue to be confirmed.

SPONSORED BY

LT8 - The Mystery Basket Grand Prix

Wednesday 7 April
60-minute competition



A team of 2 chefs will be given 60 minutes to produce 2 portions of a two-course meal consisting of a main and dessert from a mystery basket of ingredients supplied by Fresh Direct.

The ingredient list will be emailed to competitors at 5pm the night before the competition. The mystery box will consist of a set protein and a choice of primary ingredients for the accompaniments to the main course and dessert. There will also be a larder table where chefs can choose additional ingredients.

Competitors must arrive at least 60 minutes before the competition start time to submit their 2-dish descriptions to the judges. They may then start weighing out ingredients behind the scenes and will be allowed onto station 15 minutes before the start.

All small equipment, including weighing scales, and containers for ingredients are the responsibility of the competitor. Service may commence after 30 minutes and must be completed by 60 minutes.

A hand written allergen sheet will need to be provided on the day.

Tilda Chef Team of the Year 2027

Humble to Hero





Great food starts with a simple grain of Tilda rice.

We're challenging chef teams to transform simple, everyday ingredients into a showstopping two-course menu, with Tilda rice at the heart of every dish.

Win



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LT5 – Craft Guild of Chefs National Chef Team of the Year 2027

Tuesday 6 April
60-minute competition



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BRITISH PREMIUM MEATS
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We invite entries from two-person chef teams for this prestigious national competition. Teams will be required to produce 6 portions of four distinct small bowl dishes. (24 dishes in total). These dishes should be suitable for a stand-up reception for 20+ guests, with enough variety and substance to constitute an evening meal.

Required Dishes:

- 1 Meat dish (700g venison loin supplied by sponsor British Premium Meats on the day)
- 1 Fish dish
- 1 Vegetarian or Vegan dish
- 1 Dessert dish

Our sponsor, British Premium Meats will supply each of the eight finalist teams with one trimmed boneless venison loin, approximately 700g net weight, for use on the required meat dish.

Each portion guideline weight approximately 60-75g. Dishes may be served hot or cold in individual bowls/appetiser plates and can be presented in any order after the first 15 minutes of the competition, except the dessert which should be presented last.
A total of 60 minutes will be allowed.

Judges will assess:

- Presentation and ease of service
- Menu balance and content
- Culinary skills and techniques
- Flavours and taste
- Creative and effective use of the sponsor's meat product

Teams are encouraged to develop a cohesive theme that ties all four dishes together.
Entry Requirements:
A short menu description and digital photographs of your proposed dishes (used for finalist selection) Competitors will be required to bring a typed menu and a completed allergen sheet for use by the judges on the competition day

RLT1 – Hospital Caterers Association Chef Showcase

Monday 5 April
60-minute competition

SPONSORED BY

This competition celebrates the skills, creativity and professionalism of NHS chefs, showcasing the exceptional standards of catering delivered across the NHS.

Working in teams of two, competitors will be challenged to demonstrate their culinary expertise, producing dishes that combine great flavour, nutritional balance, presentation and value for money, while reflecting the practical demands of NHS catering.

The competition will highlight the importance of innovation, sustainability, food waste reduction and the ability to deliver high-quality, nutritious meals within a healthcare environment.



Competition Requirements
Full details of the competition format, criteria and requirements will be provided to participating teams in advance of the event.

Entry Information
This is a restricted competition, with participating teams selected and coordinated directly through the Hospital Caterers Association (HCA). Entries are not open to the general public.

For further information, please contact Phil Shelley at philip.shelley1@nhs.net.

JLT1 – Junior Lamb

Tuesday 6 April
30-minute competition

SPONSORED BY

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Lamb supplied by

Dorset Crown
TASTE THE TENDERNESS

Using the loin of lamb taken from a 7/8 bone single rack, the lamb must be the central element of the dish, showcasing preparation, cookery and presentation skills. The lamb will be provided by Dorset Crown part of ABP.

A suitable garnish should accompany the lamb. All additional ingredients must be supplied by the competitor.



Judges will assess

- Flavour and balance.
- Cookery of the lamb.
- Presentation.
- Overall technical ability, with particular emphasis on creativity and effective time management.

Menu card requirements

Dish name and a brief description.
Completed allergen information sheet.

Additional guidance

Competitors are encouraged to use fresh, seasonal produce and demonstrate skill, organisation and precision throughout the competition.

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JLT2 – Perfect Pasta – Junior

Tuesday 6 April
30-minute competition



Competitors must prepare and present a pasta-based dish for two covers within 30 minutes. The dish may be sweet or savoury, but pasta must remain the main focus and make up at least 50% of the finished dish.

Any fresh or dry pasta may be used. Fresh pasta may be prepared in advance, but all cooking and finishing must be completed within the 30-minute limit.

Judging Criteria

- Pasta Preparation & Cookery - texture, seasoning, temperature and integration with other elements.
- Flavour & Composition - balanced flavours and textures, with pasta as the star; sauces and accompaniments should complement rather than dominate.
- Presentation - cleanly plated, visually appealing and well-proportioned.
- Culinary Skill - sound technique, organisation, hygiene and effective time management.
- Menu Card & Allergen Info - dish name, brief description and completed allergen sheet.

Additional Guidance

The use of fresh, seasonal ingredients and demonstration of creativity and efficiency are encouraged.
Extra credit may be given for originality, sustainability and good use of resources. All food must be safe and served at the correct temperature.

OPEN COMPETITIONS

LT1 - The Galbani Live Cheese and Cured Meat Starter

Monday 5 April
30-Minute Competition

SPONSORED BY

Competitors must prepare and present two identical portions of a contemporary starter showcasing the versatility of Galbani's cheese and cured meat range. The dish may be served hot or cold and must incorporate at least one cheese and one cured meat product from the Galbani range listed below:

Cheese

- Galbani Gorgonzola - product details HERE
- Galbani Burrata – product details HERE
- Galbani Ricotta – product details HERE
- Galbani Mascarpone - product details HERE

Cured Meat

- Galbani Nduja – product details HERE
- Galbani Guanciale – product details HERE



Competition Requirements

- Competitors must incorporate at least one Galbani cheese and one Galbani cured meat product as key ingredients in the dish.
- Both products should play a prominent role in the finished starter, demonstrating creativity and innovation in their use.
- Judges will consider originality, balance of flavours, technical skill, presentation and effective use of the chosen Galbani products.
- All additional ingredients are the responsibility of the competitor.
- Finalists may request samples of their chosen Galbani products for practice, with the same products supplied on competition day.
- Competitors must provide a menu card and completed allergen information sheet, clearly identifying where the Galbani products have been used.

SPONSORED BY

LT2 - Contemporary Plated Dessert

30-minute competition
Monday 5 April

Competitors are required to create and present two identical portions of a contemporary plated dessert, hot or cold, for two covers. The dish should showcase modern dessert techniques, creativity in flavour pairing and presentation, and effective use of sponsor products.

Pre-prepared elements are permitted, but workload, technical skill and preparation completed on site will be key factors in judging.



Competitors must use at least one of the following SOSA products:

- ·Pectin NH : https://www.sosa.cat/en/product/pectin-fruit-nh/
- ·Pectin x58 : https://www.sosa.cat/en/product/pectin-nappage-x58/
- ·Pectin Acid Free : https://www.sosa.cat/en/product/acid-free-pectin/
- ·Pectin Yellow : https://www.sosa.cat/en/product/yellow-pectin/

SOSA products will be available on the day. Competitors must bring all other ingredients and equipment required for preparation and plating.

Additional requirements

- If designed as a "free from" dish, the specific free-from element must be clearly stated.
- Provide a menu card describing the dessert, explaining how SOSA products have been incorporated, and including a full allergen sheet.
- Judges are looking for desserts reflecting current trends in modern pastry and demonstrating a high level of skill, innovation and professionalism. The overall impression should be suitable for fine dining restaurant service.

OPEN COMPETITIONS

LT3 – Perfect Filled Pasta – Senior

Wednesday 7 April
30-Minute Competition

SPONSORED BY

HRC Hotel, Restaurant & Catering
5 – 7 April 2027 | Excel London

Prepare and present two portions of a filled pasta dish of the competitor's own creation. At least 50% of the finished dish should consist of pasta as the central focus.

Competition Requirements:

- Competitors must bring fresh pasta dough, rolling equipment and all necessary ingredients.
- Pasta and fillings may be brought at any stage of preparation.
- Pre-filled pasta or open filled pasta dishes are not permitted.

Judging Criteria:

The workload, craftsmanship and execution demonstrated during the competition form part of the assessment. Judges will be looking for:

- Well-balanced flavours.
- Perfectly cooked pasta.
- Professional presentation highlighting technique and imagination.

Menu and Allergen Information:

Competitors must provide a menu card for the judges, including:

- The name of the dish.
- A brief description of the dish.
- A completed allergen information sheet.



SPONSORED BY

LT6 - The Tofoo Co Plant-Based Culinary Challenge

Monday 5 April
30-minute competition



Competitors have 30 minutes to create and present two identical portions of an innovative plant-based dish, suitable for vegans. The dish may be served plated or as a takeaway concept and must showcase the versatility, flavour and texture of The Tofoo Co product range.

Competition Requirements

- Incorporate at least one product from the following The Tofoo Co range:
  - Naked Tofoo
  - Original Seitan
  - Crispy Panko Bites.
- Details of all these products can be found at https://tofoo.co.uk/products/
- The chosen product must be a central feature of the dish, rather than simply an accompaniment.
- The dish must be 100% suitable for vegans, with all additional ingredients being plant-based.
- Competitors are encouraged to demonstrate creativity, originality and innovative ways of incorporating The Tofoo Co products into contemporary dishes.
- Taste is the most important judging factor. Judges will assess flavour, balance, texture, seasoning, presentation, creative use of The Tofoo Co products and technical skill.
- The Tofoo Co products will be available on competition day. All other ingredients must be supplied by the competitor.
- Samples will be available for finalists to practise with on request.

Competitors must provide a menu card and completed allergen information sheet, clearly identifying the sponsor products used.

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OPEN COMPETITIONS

LT7 - Apprentice Challenge

Tuesday 6 April

Stage 1 - Skills Theatre Prep of the Protein | 30-minute competition
Stage 2 - Live Theatre Cook-off | 45-minute competition

Open to any chef currently undergoing an apprenticeship. Competitors will be required to demonstrate their preparation and butchery skills using a mystery protein supplied on the day. Competitors will be informed of the protein they will be working with one hour before the start of the Skills Theatre challenge – this will be either Chicken, Plaice, Trout or Seabass

Progression and cook-off

- All candidates report to the lead judge 30 minutes after completion of the skills test.
- The 8 highest scoring candidates from the prep stage progress to the Live Theatre cook-off.
- Finalists receive a list of ingredients to create a main course dish for 2 covers, cooked and served in the Live Theatre.
- Live cook-off time is 45 minutes.
- **Waste minimisation will be a key consideration in the judging process. Competitors are encouraged to make the fullest possible use of their ingredients, including traditionally discarded elements such as peelings, trimmings and offcuts, wherever practical and appropriate. Judges will be looking for a thoughtful and resourceful approach to ingredient utilisation, with unnecessary food waste kept to a minimum.**
- Finalists should arrive at the Live Theatre 60 minutes before the advertised final start time to collect and weigh ingredients and report to the back of house manager.
- Marks from both elements are combined to determine awards.
- Competitors must provide a handwritten menu card and allergen sheet for the judges. The menu card must also include a brief explanation of the steps taken to minimise food waste, highlighting how ingredients have been utilised effectively, including any creative use of peelings, trimmings or other elements that might otherwise be discarded.

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LT9 – Live Sweet Tea Pastry Challenge

45-minute competition
Tuesday 6 April

Create a sweet tea pastry dish, 2-3 bite size, suitable for a stand-up event and able to be eaten by hand. The dish may be designed for a festival, street food stall or formal stand-up event and served in reusable food service ware or formal service ware.

Prepare the dish for 6 covers and include Valrhona chocolate.

- Competitors are required to use the Valrhona Manjari 64%
- Each participant will receive 1 x 3kg of the chosen chocolate for practice and must retain enough for competition day; no additional chocolate will be supplied on the day.
- Competitors are also required to use the Elle & Vire Excellence Whipping cream 35% - the participants will receive 1L for use in the competition on the day.
- Judges will consider skills shown, the amount of preparation completed on site within 45 minutes, and ultimately taste and flavour.
- The menu card must explain the environment the dish is prepared for and include an allergen sheet, clearly indicating where sponsors' products have been used.
- The dish must include a chocolate, not cocoa powder, decorative element made on site.
- Pre-made bases are allowed due to time constraints, but the level of skill and finishing demonstrated on the day will significantly affect medal allocation.

OPEN COMPETITIONS

LT10 - The Alaska Seafood Masters

Wednesday 7 April
30-Minute Competition

SPONSORED BY

Competitors are challenged to create and present two portions of an innovative seafood main course showcasing either sustainable Alaska Black Cod or Alaska Sockeye Salmon, supplied by the Alaska Seafood Marketing Institute. All additional ingredients must be supplied by the competitor.

The chosen seafood must take centre stage, with competitors demonstrating their culinary creativity, technical ability and understanding of the product. Judges will be looking for exceptional flavour combinations, originality, precise execution and contemporary presentation that celebrates the natural quality and versatility of Alaska seafood.

Competitors will be judged by our panel of culinary experts, including special guest judge Andrej Urosevic, Alaska Seafood Ambassador, the UK's first certified Fish Sommelier and Advanced Master Fishmonger, who brings a wealth of expertise and passion for sustainable seafood.

Competition Requirements

- Prepare, cook and present two identical portions within the allocated 30 minutes.
- Use either Alaska Black Cod or Alaska Sockeye Salmon as the principal ingredient.
- Demonstrate creativity, technical skill and a clear appreciation of the chosen seafood.
- Submit a menu card detailing the dish name and a brief description, together with a completed allergen information sheet.

Finalists may request product samples for practice ahead of the competition. The same seafood product will be supplied on competition day.



SPONSORED BY

LT11 - Pub Chef of the Year 2027

Wednesday 7 April
45-minute competition

Held in partnership with Essential Cuisine and the British Institute of Innkeeping (BII), the International Salon Culinaire Pub Chef of the Year competition invites pub chefs to showcase their technical excellence, creativity and commercial awareness in a 45-minute live cooking challenge.

Competitors must prepare, cook and present two identical portions of an open-choice dish, whether meat, fish or plant-based, presented as a starter, main course or dessert, suitable for a premium pub-style environment.

The dish must feature a beer of the competitor's choice as its primary flavour profile and a key ingredient, whilst seamlessly incorporating at least one product from the Essential Cuisine range.

Competition Requirements

- Pre-braised elements are permitted but must be finished during the competition.
- Competitors must present a written menu card detailing the dish, chosen beer and its flavour profile, full allergen information and a realistic commercial selling price.
- Additional samples of the chosen beer must be provided for the judging panel to taste.

Judging Criteria

A panel of industry experts will assess dishes based on flavour, texture, creativity, presentation, kitchen discipline and commercial viability on a modern pub menu.

Mentor Day

Following the entry deadline, finalists will be invited to attend an exclusive Mentor Day on Tuesday 2 March 2027 at The Kings Arms, Putney Bridge, London, providing valuable guidance and insight ahead of the live competition. Formal invitations and further details will be issued shortly after the closing date.



Supported by

LT12 - The Great British Beef Masters

Monday 5 April

45-minute competition

SPONSORED BY

Sponsored by ABP Beef, one of Europe's leading beef processors, recognised for its commitment to quality, innovation and responsible production, this competition challenges chefs to showcase their skills and creativity using a premium cut of beef.
Competitors are challenged to create two portions of an innovative main-course dish suitable to be served in either a fine dining restaurant or gastro pub, where the Rump heart is the star of the dish.



Competition Requirements

- A 750g beef rump heart will be supplied by ABP Beef to each finalist on the day and must be used as the central feature of the dish. Example image click HERE
- All other ingredients are the responsibility of the competitor.
- All complex preparation should be carried out on site within the 45-minute competition.
- Competitors should demonstrate creative use of ingredients, with consideration given to minimising waste.
- A menu card and accompanying allergen information must be presented to the judging panel.

Judging Criteria

Judges will be looking for innovation, creativity and technical skill, with particular emphasis on how competitors showcase the quality, flavour and versatility of the beef.
Taste, flavour balance, cooking technique, appropriate use of the cut and presentation will be of the utmost importance.

LT14 - The Dorset Crown Lamb Challenge 2027

Monday 5 April

45-Minute Competition

SPONSORED BY

Competitors will have 45 minutes to prepare and present a main course dish for two covers featuring a lamb rump weighing between 450g and 550g. The lamb will be provided by Dorset Crown, part of ABP, and must be the central protein element.



Competitors should produce a well-balanced and visually appealing plate with appropriate complementary garnishes enhancing flavour, texture and presentation. All additional ingredients are the responsibility of the competitor.

Chefs must provide the judges with a menu card detailing the dish name and key components, plus a comprehensive allergen information sheet, before cooking begins.

Judges will assess culinary skill, creativity, balance of flavours, presentation and adherence to the allocated time.

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OPEN COMPETITIONS

LT15 - The British Lion Eggs Innovation Showdown

SPONSORED BY

Wednesday 7 April
30-minute competition

Create an innovative dish that celebrates the very best of British cuisine, with British Lion Eggs taking centre stage.
Competitors are challenged to produce two portions of a single course, snack, or appetiser, drawing inspiration from Britain's rich culinary heritage and its diverse regional food traditions.

The emphasis should be on innovation, creativity and originality, showcasing exciting and imaginative ways to use eggs. Competitors are encouraged to explore modern cooking techniques, inventive flavour combinations and contemporary interpretations of traditional British and regional dishes, demonstrating the versatility of British Lion Eggs.



Judging criteria

- Innovation & Creativity: Originality of the dish, innovative use of British Lion Eggs and creative interpretation of British or regional cuisine. All eggs used must meet British Lion Quality standards.
- Taste & Balance: Overall harmony of flavours, textures and cooking techniques, with eggs playing a central role in the finished dish.
- Presentation: Visual appeal, creativity and contemporary presentation, showcasing British Lion Eggs as the star ingredient.

Additional requirements

- Judges will be checking to ensure that the eggs used have the British Lion Eggs stamp.
- All ingredients are the responsibility of the competitor.
- Provide a menu card and allergen sheet for the judges.
- The menu card should identify the British or regional inspiration behind the dish.

British Lion Eggs

British Lion eggs are produced to world-leading standards and approved by the Food Standards Agency to be served runny or raw to all, including vulnerable groups. Choose British Lion eggs, the eggs you can trust

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SPONSORED BY

LT16 - The TABASCO® Tex-Mex Chicken Fiesta

Monday 5 April
45-minute competition

Competitors are required to prepare and present two identical portions of a contemporary Tex-Mex-style dish incorporating chicken and drawing inspiration from the wide range of international ingredients and flavours available to chefs in the UK.

The dish must be suitable for service from a street food van and presented in takeaway or disposable packaging, with consideration given to practicality, ease of consumption and suitability for eating on the go.

Judges will be looking for creativity, technical skill, well-balanced flavours and imaginative use of the sponsor's products listed below. Consideration will also be given to the overall presentation, practicality and ease with which the dish can be enjoyed in a street food environment.



SPONSOR'S PRODUCTS

- **TABASCO® Green Jalapeño Sauce**

Fresh, zesty and bright, with a mild, tangy jalapeño flavour. A versatile sauce suitable for enhancing a wide range of dishes.

- **TABASCO® Chipotle Sauce**

Smoky, rich and bold, produced using vine-ripened red jalapeño peppers, slow-smoked over pecan wood.

Competitors must incorporate at least one of the two TABASCO® sauces listed above, demonstrating a considered use of its flavour characteristics within their dish.
Additional products from the TABASCO® range may also be used where appropriate. Judges will be looking for how effectively the chosen sauce complements the chicken and other ingredients, enhancing the overall flavour and balance of the finished dish. A sample pack of the products will be sent to the finalists.

Competitors must provide a menu card detailing the dish, clearly identifying the TABASCO® products used, together with a completed allergen declaration sheet.

OPEN COMPETITIONS

LT17 - The Association of Pastry Chefs' Dessert of the Year 2027

Tuesday 6 April
60-minute competition

Competitors will be allowed 1hr {60 minutes} to prepare, cook and present 2 identical plates of an original dessert suitable for fine dining, taking into consideration flavours, textures and the adequate use of the sponsor's products in the dish, as well consideration of the environmental impact of ingredients used and promote sustainability and reduction of waste where possible.
We are looking for you to show your skills, with the use of the sponsor's products in the dish, and in the case of chocolate, in the garnish, presenting a beautifully intricate, plated dessert that tastes amazing and fully meets the brief. A real showstopper!
Entries will be required to incorporate in the dish:



At least one [1] Callebaut chocolate from this list:

- Callebaut Velvet - white chocolate - silky creamy white chocolate
- Callebaut Ecuador - 39% Velvety Caramel hazelnut and cocoa notes
- Callebaut Philippines - dark chocolate 68% bitter sweet with rich dried fruity and rummy fig notes.
- Callebaut Flavourcode 01 – 70% dark with tropical fruit notes, using innovative fermentation method
- Callebaut Gold - 30.4% with profile of toffee, butter and cream with a hint of salt

At least one [1] Ponthier product from this list and/or 1k purees from the link below (choose up to 3 overall):

- Crushed Clementine
- Crushed Lemon
- Crushed Yuzu
- Apricot Compote
- Blueberry Compote
- Pear Compote
- Raspberry Willamette Compote
- Red Rhubarb Compote
- Violet Fig Compote

Full range of purees. Please see https://www.ponthier.fr/en/range/frozen-puree/

At least one [1] product from Allan Reeder Dairy Supplier

- Whipping cream – Cotteswold Dairy
- Unsalted butter – Wyke Farms (sweet cream)
- Mascarpone cheese – BV Dairy
- Medium, rich-yolk, free-range eggs (half dozen) – St Ewe
- St Ewe liquid egg
- Organic block – Naturli (plant-based)
- Creamy oat fraiche – Oatly (plant-based)
- Flora plant cream
- Whippable Creamy Oat – Oatly (plant-based)
- Candia 35% whip cream
- Douceur de France unsalted cultured butter
- Unsalted (Cultured) Butter Plaques - Candia

If you are successful in getting to the final on the 6th of April 2027, you will be invited to choose (2 identical plates) from 3 styles of white plate from Ariane to receive on the finals day. Finalists will also be contacted for Lafont chefs jackets and apron details, these will be kindly provided by Lockhart Bunzl.

See the Ariane 'Crackle' plates available to you in the **brochure here** if you get through to the final, and jugs if wanted. No other plates must be used at the competition.

Allowable Mise en Place: all main element(s) can be made. Can also be made during competition.
Raw pastry / Sponges / Biscuit base / Cooked yeasted products / Doughs / Boiled sugar/isomalt / Coloured cocoa butters

The dish and garnishes must be finished onsite, during the 60min competition. / All garnishes to be made during the 60 minutes and not brought to the competition. / To include At least One [1] chocolate garnish showing your skills / Only small handheld equipment and ice cream machine permitted.

Closing date for applications is Friday 5th February 2027 and must be accompanied by:

- Full description of the dish,
- Recipe and what you are bringing to the competition.
- Photograph/sketch of the dish,
- Details of sponsors' products to be used.
- List of allergens.
- As well as a paragraph about your thoughts on your dishes environmental and sustainable credentials.

Please send this information to andrew.pantelli@montgomerygroup.com upon entry

Paper judging will take place from all entries and the 8 finalists will be announced on or around Friday 12th February 2027.
If you are successful in going through to the final, information and samples of the sponsor's products will be sent or brought to you - in the case of dairy, it depends on your location, and our sponsor will do their best to provide samples but only if feasible. The final will take place in the Live Theatre at Hotel Restaurant and Catering Show where an induction pad, convection oven and blast chiller will be available, all other equipment will need to be provided by the competitor.
Competitors will need to provide a printed copy of menu, recipes, and allergens for the judges at the final.

SPONSORED BY

OPEN COMPETITIONS

LT18 – The Magnum Ice Cream Dessert Creation

SPONSORED BY THE MAGNUM ICE CREAM COMPANY

Monday 5 April
30-minute competition

Create and present two identical portions of an innovative ice cream dessert, showcasing ice cream as the central feature of the dish.



Competitors should demonstrate creativity, technical skill and imaginative flavour and texture combinations, incorporating at least one product from The Magnum Ice Cream Company's Carte D'Or Atelier, Magnum or Solero range. The dessert should reflect contemporary restaurant dining, with consideration given to presentation, contrasting temperatures and practicality of service.

Competition Requirements

- Ice cream must be the central feature, not simply an accompaniment.
- Hot and/or cold elements may be incorporated.
- Pre-prepared elements are permitted, although on-site execution and technical skill will be key judging factors.
- At least one approved product from the chef-focused Carte D'Or Atelier range or the iconic Magnum and Solero brands must be used as an integral part of the dessert.

Competitors may select from the following products:

- Magnum Atelier Dark Chocolate 5L
- Magnum Atelier Pistachio Pistachio 5L
- Magnum Atelier Vanilla 5L
- Magnum Atelier Matcha 2.4L
- Magnum Atelier Lemon Yuzu (sorbet) 2.4L
- Mini Magnum Classic (8 pack). This product must remain whole and cannot be cut or removed from the stick.
- Magnum White Chocolate & Cookie BonBons (8 pack) 204ml
- Magnum Billionaire BonBons (8 pack) 204ml
- Solero Exotic BonBons (12 pack) 192ml

Samples will be available for finalists to practise with on request and will be provided on the day of the competition. Competitors must supply all additional ingredients and equipment.

Additional Requirements

Competitors must provide a menu card detailing the dessert, Magnum Ice Cream Company products used and a full allergen declaration

Judging Criteria

Judges will assess creativity and innovation, flavour and texture balance, technical skill, effective product integration, presentation and suitability for a premium restaurant environment.

LIVE THEATRE TIMETABLE

Monday 5 April	
LT14 - Lamb Challenge 2027	45 mins
RLT1 - Hospital Catering Association Chef Showcase	60 mins
LT1 - The Galbani Live Cheese and Cured Meat Starter	30 mins
LT12 - The Great British Beef Masters	45 mins
LT18 - The Magnum Ice Cream Dessert Creation	30 mins
LT16 - The TABASCO® Tex-Mex Chicken Fiesta	45 mins
LT2 - Contemporary Plated Dessert	30 mins
LT6 - The Tofoo Co Plant-Based Culinary Challenge	30 mins
Wednesday 7 April	
LT3 – Perfect Filled Pasta – Senior	30 mins
LT8 - The Mystery Basket Grand Prix	60 mins
LT10 - The Alaska Seafood Masters	30 mins
LT11 - Pub Chef of the Year 2027	45 mins
LT15 - The British Lion Eggs Innovation Showdown	30 mins

Tuesday 6 April	
JLT2 - Perfect Pasta – Junior	30 mins
LT9 – Live Sweet Tea Pastry Challenge	45 mins
LT4 - Tilda Chef Team of the Year 2027	45 mins
LT17 - The Association of Pastry Chefs Dessert of the Year 2027	60 mins
LT5 - Craft Guild of Chefs National Chef Team of the Year 2027	60 mins
LT7 - Apprentice Challenge 2027	45 mins
JLT1 - Junior Lamb	30 mins



Subject to change - Exact timings to be confirmed closer to the event

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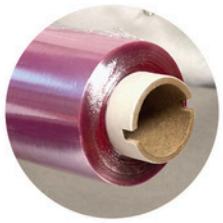


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SKILLS THEATRE





Welcome to the 2027 Salon Skills Competitions!

The Salon Skills Competitions return in 2027, offering an exciting platform for emerging talent across both kitchen and front-of-house disciplines. These competitions are designed for student chefs, apprentice hospitality professionals, and service staff in training, providing the perfect opportunity to showcase skills, creativity, and professionalism in a live environment.

Open to all hospitality and catering students and apprentices working towards recognised qualifications, the Skills Competitions give participants the chance to gain experience, receive feedback from industry judges, and build confidence for a future career in hospitality.

Competitions in the Skills Theatre run daily from 8:00 a.m. to 4:00 p.m., with detailed schedules and heat allocations confirmed following the entry deadline on Friday, 19 February 2027.

For all competitions, you'll be required to supply your own knives, chopping boards, small equipment, service trays, plates or bowls for judging. Where protein is supplied, this will be clearly stated in the competition criteria. All other ingredients are the responsibility of the competitor.

Competitors must adhere to the appropriate professional dress code for their competition. Chefs should wear full chef whites, including a skull cap, appropriate chef trousers and suitable kitchen footwear. Front-of-house competitors should wear appropriate professional service attire.

If you're a head of faculty, culinary lecturer, or college principal wishing to enter your college this year, please register online or contact:
Andrew Pantelli - andrew.pantelli@montgomerygroup.com
020 7886 3074

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THE BURNT CHEF PROJECT

SKILLS THEATRE

OPEN TO STUDENTS AND APPRENTICES ONLY

BUTCHERY

ST2 - Butcher a Whole Chicken for Sauté

30-minute competition – Daily

Butcher a fresh whole chicken which will be provided by our butchery partner.
The skills test will be to cut the whole chicken into 10 servable pieces and 3 parts to the carcass, tendons and marrow do not need to be removed. The chef needs to display all the above with any additional waste on a clean tray for marking. A detailed description of the cuts available can be found in the additional info on the website.

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CHICKENS SUPPLIED BY

THE LONDON MEAT CO.



FISHMONGERY



ST3 - Plaice Filleting

30-minute competition – Daily

Prepare two plaice, which will be provided by the sponsor, M&J Seafood.
The following preparations must be made:

- Fillet and skin both fish. Leave 2 fillets whole.
- Prepare 2 fillets as délice.
- Prepare 2 fillets as paupiettes.
- Cut 2 fillets into goujons.

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M&J Fresh Seafood

ST4 - Seabass/Trout Preparation

30-minute competition - Daily

Seabass:
1 whole gutted seabass will be provided by the sponsor M&J Seafood, this is to be filleted, trimmed, pin boned and ciseler.

Trout:
1 whole gutted trout will be provided by the sponsor M&J Seafood, this is to be filleted, skinned, trimmed and pin boned.

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KNIFE SKILLS



ST5 - Knife Skills

30-minute competition - Daily

Using pre-peeled vegetables where applicable, prepare the following:

- Chateau Potatoes: Two chateaux potatoes with flat tops and bottoms, 7 sides, approximately 80 grams each.
- Paysanne: Fifty grams of paysanne cut vegetables, consisting of a combination of carrots, leek, and swede.
- Turned Carrots: Four turned carrots, approximately 25 grams each.
- Jardinière: Fifty grams of jardinière cut vegetables, consisting of a combination of swede, carrot, and celeriac combined.
- Julienne: Fifty grams of julienne cut vegetables, consisting of a combination of leek and celery.
- Vegetables to be provided by the competitor.

COLD STARTERS

ST6 - Plant-Based Starter

20-minute competition – Daily

Prepare two portions of a plant-based cold starter, featuring tomato as the main ingredient, garnished to the competitor's choice. A description of each dish is required.

- All ingredients must be provided by the competitor. Please note, there is NO availability for cooking on site.
- A recipe card must be included, detailing the allergens.
- This will be tasted.



ST7 - Salad Starter

20-minute competition – Daily

Prepare two portions of a cold salad bowl starter, ingredients can include protein but must be brought to the competition stored at a correct temperature. A description of each dish is required.

- Only cold dishes should be prepared and presented.
- All ingredients must be provided by the competitor. Please note, there is NO availability for cooking on site.
- A recipe card must be included, detailing the allergens.
- This will be tasted.

SKILLS THEATRE

OPEN TO STUDENTS AND APPRENTICES ONLY

AMUSE BOUCHE

ST8 - Amuse Bouche

20-minute competition - Monday & Tuesday

Prepare two different amuse-bouches for service in a fine dining restaurant, with two portions of each.
Please note the dish should be no more than 2 bites in size. The choice of ingredients is entirely at the competitor's discretion.
Judges will evaluate the balance of flavours, textures, preparation/cooking methods, and presentation.
Only cold dishes should be prepared and presented.
All ingredients are the responsibility of the competitor. Please note, there is NO availability for cooking on site. A recipe card, including details of allergens, must be provided. This will be tasted.

PASTRY

ST9 - Tea Pastries

30-minute competition - Monday only



Construction of four different pieces of afternoon tea pastries, 1 fruit based, 1 chocolate based, 1 choux based and one of the competitor's choice.
Marks will be awarded based on the amount of work completed on-site.
All ingredients are the responsibility of the competitor and should be brought to the competition stored at the correct temperature. This will be tasted

ST10 - Roll Shaping

20-minute competition - Monday only

Using a 500g piece of bread dough to be provided by the candidate, shape six different varieties of rolls, with two pieces of each variety. Toppings are allowed.
All ingredients are the responsibility of the competitor.

ST11 - Decorated Gateaux

30-minute competition - Monday only



Competitors must fill and decorate a round or square genoise/sponge, measuring 15-25cm, as their own interpretation of a Black Forest Gateau. Fillings and toppings are at the competitor's discretion and should be brought to the competition stored at the correct temperature.
Marks will be awarded for the work completed on-site. All ingredients are the responsibility of the competitor.
This competition will be tasted.

ST12 - Flambé Work

20-minute competition – Monday & Tuesday

Candidate will need to prepare two portions of a flambéed crepe dish of their choice, providing all their own ingredients and equipment required to complete the task.
A written recipe will also be required to be displayed for the judges and this will be tasted

SERVICE

ST13 - Table Setting

20-minute competition – Monday & Tuesday

Competitors will have 20 minutes to create a formal table setting for a special awards event, set for four guests with a complete three-course arrangement: starter, main, and dessert.

Competition Requirements

- Table Setting: Arrange a table for four guests (4 covers) using a table that will be provided (approximately 900mm x 900mm).
- Menu and Napkin Folds: Competitors will create four unique napkin folds—one for each cover—to showcase creativity and skill. A menu must also be presented on the table.
- Tableware and Linen: All tableware, cutlery, glassware, and linen are the responsibility of each competitor.
- Recommendations for wine will be required.
- Awards Event Theme: The table setting should embody the elegance of a formal awards event, with meticulous attention to detail, sophistication, and a cohesive aesthetic.



Competitors will be judged on their ability to present a refined and inviting table suitable for a high-profile event.

ST14 - Cocktail Mixology

20-minute competition - Monday & Tuesday

Competitors are required to make two separate cocktails of their choice, which may be alcoholic or non-alcoholic.
All ingredients must be supplied by the competitor. A written recipe must be provided for each cocktail. Judges will taste and evaluate the finished cocktails.

SKILLS THEATRE

OPEN TO STUDENTS AND APPRENTICES ONLY

SERVICE

ST15 - Caesar's Salad Challenge

20-minute competition - Monday & Tuesday



Preparation of a traditional Caesar's salad to the competitor's choice of recipe, dressing and salad to be prepared in front of the judges. This will be a tasted class. All ingredients are to be provided by the competitor. This class is open to front of house students/ apprentices only.

ST16 – Chef and Waiter team event

90-minute competition - Wednesday only

One chef and one waiter will have 90 minutes to prepare and serve a cold 2 course meal [main & dessert] with water, wine and coffee to TWO guests chosen on the day and 1 portion for the judges. There are no cooking facilities available on site, so any cooking must be achieved before arriving at the competition. Equal marks for this competition will be awarded to the chef's and waiter's performance on the day.

Chef

The protein for the main course must be salmon, poached, smoked or cured and the dessert be fruit based. All garnishes are at the team's discretion and should be brought to the show ready to be mixed or served. All these ingredients must be transported at the correct hygienic temperature under food safety guidelines.

Waiter

Only a tablecloth can be added to the table prior to the start of the competition, the remainder of the set up needs to be completed once the competition has started. Guests can be seated after 30 minutes and must have coffee offered and served if required on the 90 minute mark.

A 900mmx900mm table will be provided, which needs to be set for two guests (2 covers). Competitors will need to create two unique napkin folds - one for each cover - to showcase creativity and skill. A menu must also be presented on the table, with food allergens listed, and a second copy for judges.

All tableware, cutlery, glassware, china and linen are the responsibility of each competitor. Service of a single bottle of wine with the main course is required, chosen at the discretion of the waiter to be served correctly. (no wine required with dessert) Filter coffee or specialist tea to be served only at the end of the meal. A kettle will be provided for boiling water only.

Judges will be looking for the skill sets of both competitors, working practices, flow of the meal, interaction between the team and the guests. Quality, taste, flavour and presentation of the food. Professionalism, communication and knowledge of the waiter.

SKILLS THEATRE TIMETABLE

	Monday 5 April	
KITCHEN	ST2 - Butcher a Chicken for Sauté	30 mins
	ST3 - Plaice filleting	30 mins
	ST4 - Seabass/Trout Preparation	30 mins
	ST5 - Knife Skills	30 mins
	ST6 - Plant-Based Starter	20 mins
	ST7 - Salad Starter	20 mins
	ST8 - Amuse Bouche	20 mins
	ST9 - Tea Pastries Decoration	30 mins
	ST10 - Roll Shaping	20 mins
	ST11 - Decorated Gateaux	30 mins
SERVICE	ST12 - Flambé Work	20 mins
	ST13 - Table Setting	20 mins
	ST14 - Cocktail Mixology	20 mins
	ST15 - Caesar's Salad Challenge	20 mins

	Tuesday 6 April	
KITCHEN	LT7 - Apprentice Challenge (prep)	30 mins
	ST2 - Butcher a Chicken for Sauté	30 mins
	ST3 - Plaice filleting	30 mins
	ST4 - Seabass/Trout Preparation	30 mins
	ST5 - Knife Skills	30 mins
	ST6 - Plant-Based Starter	20 mins
	ST7 - Salad Starter	20 mins
	ST8 - Amuse Bouche	20 mins
SERVICE	ST12 - Flambé Work	20 mins
	ST13 - Table Setting	20 mins
	ST14 - Cocktail Mixology	20 mins
	ST15 - Caesar's Salad Challenge	20 mins

	Wednesday 7 April	
KITCHEN	ST2 - Butcher a Chicken for Sauté	30 mins
	ST3 - Plaice filleting	30 mins
	ST4 - Seabass/Trout Preparation	30 mins
	ST5 - Knife Skills	30 mins
	ST6 - Plant-Based Starter	20 mins
	ST7 - Salad Starter	20 mins
SERVICE		
	ST16 - Chef & Waiter Team Event	90 mins

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SALON DISPLAY





The Salon Display is a spectacular showcase of culinary artistry, featuring an impressive range of static competitions across Kitchen/Larder, Restaurant Plates and Pastry.

It provides chefs with the opportunity to demonstrate their skill, creativity and attention to detail, with competitions available across three levels: SENIORS, JUNIORS and STUDENTS.

All entries must be presented as finished culinary creations. Competitors should arrive at the event with their exhibits fully prepared and ready for presentation. A designated touch-up area will be available on-site for those all-important final adjustments before judging.

The Salon Display is also home to the prestigious Table of Honour, celebrating past masters of the competition who have achieved three or more GOLD medals in static classes, recognising an exceptional level of skill, excellence and consistency.

DEADLINE FOR ENTRIES IS FRIDAY 19 FEB 2027

Please note that display dates, delivery times and collection times vary by class. Full details for each class can be found in the respective timetables on following pages.

If you have any questions about your entry/s, please contact Andrew Pantelli - andrew.pantelli@montgomerygroup.com 020 7886 3074.

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SENIOR DISPLAY CLASSES

KITCHEN/LARDER

K1 - Works in Fat

Display on all 3 Days

A decorative work in fat with a max area of 80cm x 80 cm. No external supports. The use of some colouring is permitted though this should be subtle and be added to enhance the overall decorative piece.



K2 - Show or Presentation platter

Display on Monday 5 April

A cold show platter using meat, poultry game or fish for a maximum of 6 portions on the platter. A further portion to be served plated to show portion size and balance. The platter should consist of 3 main items with one garnish for each main item. The end pieces to be placed on the platter close to the representing slices. The platter should be served with a salad and at least two sauces or chutneys on the side. Salad is not a main garnish and should be served separately in a suitable serving dish or vessel to enhance the overall presentation. No bowls, small plates or vessels are permitted on the platter. A suitable glaze should be used to enhance the presentation. Please provide a supporting menu for your entry.

K3 - Raised Pie (minimum 6 portions) Tasted

Display on Tuesday 6 April

To present one raised pie to competitor's choice using either (meat, game, fish, vegetarian, or vegan). Pie to be hand crafted and cooked in a traditional style raised pie mould or silicon mould. Pie to be de moulded and presented for judging on a platter or service plate with two slices presented next to the pie suitably garnished and served with an appropriate chutney / relish to complement the pie.
(Judges will be looking for an evenly cooked and tasty decorative and creative pie. With an accompanying suitable garnish, and a chutney or relish that complements the chosen pie. A suitable setting jelly may be used to enhance the pie for service). Please provide a supporting menu for your entry.

K4 - Hot Restaurant Platter for two

Display on Wednesday 7 April

One restaurant platter of meat, poultry, fish or shellfish for two people (prepared hot and served cold). Dish to competitor's choice and platter should be practical for hot food service. A further plated portion should be served to show portion size and balance of the chosen dish. A suitable glaze should be used to enhance the presentation. Please provide a supporting menu for your entry.

RESTAURANT PLATES

R1 - Starter Plates

Display on Monday 5 April

To present three different individual plated starters prepared to competitors' choice. One starter to contain a hot or warm element and the other two to be cold. All plates to be served cold and a suitable setting gel can be used to enhance the presentation. Please provide a supporting menu for your entry.

R2 - Restaurant Fish Course

SPONSORED BY

Display on Wednesday 7 April

To present three different individual fish plates as part of an intermediate fish course (not main course) within a set menu competitors' choice. Prepared hot served cold. A suitable gel to be used to enhance the presentation.

R3 - Main Course Plates

Display on Tuesday 6 April

To present three different individual main course plates to competitors' choice. Competitors should consider balance, composition and appropriate cuts and cooking methods when presenting each dish. Plates to be hot served cold and a suitable gel should be used to enhance the presentation. Please provide a supporting menu for your entry.

R4 - 3 Course Fine Dining Menu

Display on Tuesday 6 April

To present a three-course fine dining menu, using either meat fish or game for the main course. Competitors should take into consideration balance, composition and show a range of technical skills and elegant plating throughout when constructing their menu. A suitable gel should be used to enhance the presentation. Please provide a supporting menu for your entry.

R5 - Dessert Plates

Display on Tuesday 6 April

To present three individual plated desserts to competitors' choice. One plate to be served hot or warm (prepared hot served cold). Marks will be awarded to the overall balance and composition of the desserts. These should be pleasing to the eye practical in execution as a dessert for fine dining. This class will not be tasted. Please provide a supporting menu for your entry.

SENIOR DISPLAY CLASSES

PASTRY SECTION

P1 – Senior Tea Pastries

Display on Monday 5 April

A display of assorted tea pastries, 16 pieces in total. Display to contain 4 different varieties 4 pieces of each variety. Please pay attention to contrast in variety, methods of preparation and texture Care should be taken over size, repetition of flavours and decorative mediums should be avoided. Tea pastries will be tasted, and the use of tea stands are permitted. Please provide 1 of each pastry on a separate plate for tasting. Please provide a supporting menu for your entry.



P2 – Senior Petits Fours

Display on Tuesday 6 April

A display of mixed petits fours 6 x 6 varieties, 36 pieces in total. Variety is key and the use of mixed ingredients including chocolate is welcomed however should not be the predominant ingredient. Weights for each petit four (which is a guideline only) of 15-20g or 1 to 1 1/2 bite size, though all petits fours should be uniform in size across the range. An additional piece of each variety should be presented and plated for tasting to the judges. Please provide a supporting menu for your entry.



P3 - Viennoiserie

Display on Wednesday 7 April

A display of 12 assorted sweet viennoiseries (4 varieties 3 of each) approx. 80g – 100g each.
1 x fruit-based, 1 x multi flavoured pastries, to incorporate bi-colour dough, 1 x chocolate, 1 x competitor's choice, considering modern trends in viennoiserie.
Judges will be looking at: lamination, fermentation, correct baking, glazing, flavour and uniform size. Please provide an extra one of each variety separately for tasting by the judges.
Please provide a supporting menu for your entry.

TBH1 - Table of Honour - By invitation only

Display on all 3 Days

Past winning Competitors who have gained 3 Gold Awards or more in a static class are invited to exhibit a piece of their work as past masters of their craft and to highlight excellence in Culinary Skills and to encourage further participation into the Salon. A Certificate and Commemorative Award will be bestowed to all entries exhibited to the Table of Honour.

SENIOR DISPLAY TIMETABLE

CLASS DESCRIPTION	PERIOD OF DISPLAY	DELIVER EXHIBITS	COLLECT EXHIBITS
Kitchen/ Larder Section			
K1 - Works in Fat	All 3 Days	Sun 4 April from 15.00 or Mon 5 April 07.00 - 09.00	Weds 7 April - 15.30
K2 - Show or Presentation platter	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
K3 - Raised Pie	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
K4 - Hot Restaurant Platter for two	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
Restaurant Plates			
R1 - Starter Plates	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
R2 - Restaurant Fish Course	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
R3 - Main Course Plates	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
R4 - 3 Course Fine Dining Menu	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
R5 - Dessert Plates	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
Pastry Section			
P1 – Senior Tea Pastries	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
P2 - Senior Petits Fours	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
P3 - Viennoiserie	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30

JUNIOR DISPLAY

JUNIOR COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 5th April 2027

KITCHEN/LARDER

RESTAURANT PLATES

JK1 - Junior Works in Fat

Display on all 3 Days

A decorative work in fat with a max area of 80cm x 80 cm. No external supports. The use of some colouring is permitted though this should be subtle and be added to enhance the overall decorative piece.



JK2 - Junior Terrine Display

Display on Tuesday 6 April

To display one whole terrine to competitor's choice. Competitors to create and present a whole terrine (layered, presse, pate. hot/cold set mousse etc). Terrine to be displayed on a suitable presentation dish of competitor's choice with three slices cut from the terrine for presentation. The whole terrine displayed must be enough for a further 4 portions (uncut) a further portion to be presented plated, and accompanied with a salad garnish and dressing, chutney or relish with a baked crisp toasted element. Please provide a supporting menu for your entry.

JK3 – Junior Raised Pie (minimum 6 portions) Tasted

Display on Wednesday 7 April

SPONSORED BY

The Worshipful Company of Cooks of London

To present one raised pie to competitor's choice using either (meat, game, fish, vegetarian, or vegan). Pie to be hand crafted and cooked in a traditional style raised pie mould or silicon mould. Pie to be de moulded and presented for judging on a platter or service plate with two slices presented next to the pie suitably garnished and served with an appropriate chutney / relish to complement the pie.
(Judges will be looking for an evenly cooked and tasty decorative and creative pie. With an accompanying suitable garnish, and a chutney or relish that complements the chosen pie. A suitable setting jelly may be used to enhance the pie for service). Please provide a supporting menu for your entry.

JR1 - Junior Starter Plates

Display on Tuesday 6 April

SPONSORED BY

The Worshipful Company of Cooks of London

To present three different individual plated starters prepared to competitors' choice. One starter to contain a hot or warm element and the other two to be cold. All plates to be served cold and a suitable setting gel can be used to enhance the presentation. Please provide a supporting menu for your entry.

JR2 - Junior Restaurant Fish Course

Display on Tuesday 6 April

SPONSORED BY

The Worshipful Company of Cooks of London

To present three different individual fish plates as part of an intermediate fish course (not main course) within a set menu to competitors' choice. Prepared hot served cold. A suitable gel to be used to enhance the presentation. Please provide a supporting menu for your entry.

JR3 - Junior Main Course Plates

Display on Wednesday 7 April

SPONSORED BY

The Worshipful Company of Cooks of London

To present three different individual main course plates to competitors' choice. Competitors should consider balance, composition and appropriate cuts and cooking methods when presenting each dish. Plates to be hot served cold and a suitable gel should be used to enhance the presentation. Please provide a supporting menu for your entry.

JR4 - Junior 3 Course Vegetarian or Plant-Based Menu

Display on Wednesday 7 April

To present a three-course menu based on vegetarian or plant-based (vegan) option. Competitors should take into consideration balance, composition and protein when constructing the appropriate menu. A suitable gel should be used to enhance the presentation. Please provide a supporting menu for your entry.

JR5 - Junior Dessert Plates

Display on Tuesday 6 April

SPONSORED BY

The Worshipful Company of Cooks of London

To present three individual plated desserts to competitors' choice as part of a 3-course meal. One plate to be served hot or warm (prepared hot served cold). Marks will be awarded to the overall balance and composition of the desserts. These should be pleasing to the eye practical in execution as a dessert for fine dining and care should be taken on size. This class will not be tasted. Please provide a supporting menu for your entry.

JUNIOR DISPLAY

JUNIOR COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 5 APRIL 2027

SPONSORED BY

The Worshipful Company of Cooks of London

JUNIOR PASTRY SECTION

JP1 - Junior Tea Pastries

Display on Wednesday 7 April

A display of assorted tea pastries, 16 pieces in total. Display to contain 4 varieties of the following, a choux-based éclair, a traditional feathered Mille feuille, a tart, and one tea pastry of your choice. 4 pieces of each variety. Please also provide an additional portion of each selection on one plate for the judges to taste. Contrast variety and methods of preparation is important, and care should be taken over size, repetition of flavours. Tea pastries will be tasted, and the use of tea stands are permitted. Please provide a supporting menu for your entry.

JP2 - Junior Petits Fours

Display on Monday 5 April



A display of mixed petits fours, 16 pieces in total. Display to contain 4 varieties of the following, a tart, a meringue based, a sponge based, and one variety of competitor's choice. A balance of different flavours and ingredients is key chocolate is welcomed however should not be the predominant ingredient. Weights for each petit four (which is a guideline only) Each petit four should be 15g – 20g in weight or 1 to 1 ½ bites. though all petits fours should be uniform in size across the range. An additional piece of each variety should be presented and plated for tasting to the judges. Please provide a supporting menu for your entry.

JP3 Junior Pastry (Sponge Class)

Display on Monday 5 April

To present a display of 3 sponge items to include: 1 x 18cm traditional Battenburg (uncut and decorated on top to competitors' choice). 6 identical decorated square fondant fancies 3.5cm – 4.5cm in size using boiled genoise sponge, apricot jam, marzipan and finished with liquid fondant. 6 identical individual mini lemon drizzle cakes. This class will be tasted. Please provide a supporting menu for your entry.

JP4 - Junior Chocolate Mirror Glazed Cake.

Display on Monday 5 April

To create a single-tiered chocolate mirror-glazed cake, decorated with handmade chocolate decorations. Cake can consist of a variation of milk, dark or caramel chocolate, as well as other flavours. The cake itself should be 6 inches or 15cm round and approx. 2 inches or 5cm deep and can be layered with desirable fillings, the mirror glaze should be smooth and should cover the entire surface of the cake. The cake should be presented on a board or serving plate etc not exceeding 10 inches or 25.5cm. Judges will be looking for a clean and well-presented cake, good overall shine or glaze, the cake will be tasted and needs to therefore have good flavours and textures throughout. Marks will also be awarded for originality and creative decorations used. Please provide a supporting menu for your entry.

JP5 - Junior Festive Chocolate Exhibit

Display on Monday 5 April

To present a small chocolate showpiece with a festive theme, you are permitted to use any types of chocolate, couverture, modelling chocolate etc as well as cocoa butter colours may be incorporated into your piece if desired. Exhibit should be no taller than 25cm high and must include an egg or half egg shape within the exhibit. This will not be tasted and should have no internal supports and must not contain any non-edible elements apart from the display base. Ice-freeze spray may be used in the process of creating your show piece.
Judges will be looking for an innovative exhibit, clean use of chocolate and skills shown with well-coordinated colours (if used) and proportionally balanced throughout.

JUNIOR DISPLAY TIMETABLE

CLASS DESCRIPTION	PERIOD OF DISPLAY	DELIVER EXHIBITS	COLLECT EXHIBITS
Junior Kitchen/ Larder Section			
JK1 - Junior Works in Fat	All 3 Days	Sun 4 April from 15.00 or Mon 5 April 07.00 - 09.00	Weds 7 April - 15.30
JK2 - Junior Terrine Display	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
JK3 – Junior Raised Pie	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
Junior Restaurant Plates			
JR1 - Junior Starter Plates	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
JR2 - Junior Restaurant Fish Course	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
JR3 - Junior Main Course Plates	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
JR4 - Junior 3 Course Vegetarian or Plant-Based Menu	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
JR5 - Junior Dessert Plates	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
Junior Pastry Section			
JP1 - Junior Tea Pastries	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
JP2 - Junior petits fours	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
JP3 - Junior Pastry (Sponge Class)	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
JP4 - Junior Chocolate Mirror Glazed Cake.	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
JP5 - Junior Festive Chocolate Exhibit	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30

STUDENT DISPLAY

COMPETITORS MUST BE UNDERGOING A RECOGNISED CATERING QUALIFICATION

STUDENT KITCHEN/LARDER

SK1 - Student Bread Rolls and Loaf

Display on Tuesday 6 April

To present a bread display of 9 rolls, 3 different shapes and varieties of dough 3 of each and each weighing approx. 80g one variety to contain a British cheese of competitor's choice. Plus, one sour dough loaf of your choice (approx. 700g containing no yeast or improvers) and one whole demi baguette (approx. 20cm – 30cm long, 120g – 130g in weight) Exhibit will be tasted, and competitors are required to provide a menu card depicting the breads and recipes on display. Please provide a supporting menu for your entry.

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SK2 - Student Terrine Display

Display on Monday 5 April

To display one whole terrine to competitor's choice. Competitors to create and present a whole terrine (layered, presse, pate. hot/cold set mousse etc). Terrine to be displayed on a suitable presentation dish of competitor's choice with three slices cut from the terrine for presentation. The whole terrine displayed must be enough for a further 4 portions (uncut) a further portion to be presented plated, accompanied with a salad garnish and dressing, chutney or relish with a baked crisp toasted element. Please provide a supporting menu for your entry.



SK3 – Student Hand Raised Pies (4 individual one portion pies) Tasted

Display on Monday 5 April

To present 4 individual hand raised pies to competitor's choice using either (meat, game, fish, vegetarian, or vegan, all pies to be identical). Pies to be hand crafted and not cooked in pie moulds or raised tins etc. Pies to be presented for judging on a platter or service plate suitably garnished and served with an appropriate chutney / relish to complement the pies. (Judges will be looking for evenly cooked and tasty decorative and creative pies. With an accompanying suitable garnish, and a chutney or relish that complements the chosen pies. A suitable setting jelly may be used to enhance the pies for service). Please provide a supporting menu for your entry.



STUDENT RESTAURANT PLATES

SR1 - Student Starter Plates

Display on Wednesday 7 April

To present three different individual plated starters prepared to competitors' choice. One starter to contain a hot or warm element and the other two to be cold. All plates to be served cold and a suitable setting gel can be used to enhance the presentation. Please provide a supporting menu for your entry.

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SR2 - Student Restaurant Fish Course

Display on Tuesday 6 April

To present three different individual fish plates as part of an intermediate fish course (not main course) within a set menu to competitors' choice. Prepared hot served cold. A suitable gel to be used to enhance the presentation. Please provide a supporting menu for your entry.

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M&J Fresh Seafood

SR3 - Student Main Course Plates

Display on Monday 5 April

To present three different individual main course plates to competitors' choice. Competitors should consider balance, composition and appropriate cuts and cooking methods when presenting each dish. Plates to be hot served cold and a suitable gel should be used to enhance the presentation. Please provide a supporting menu for your entry.



SR4 - Student 3 Course Vegetarian or Plant-Based Menu

Display on Tuesday 6 April

To present a three-course menu based on vegetarian or plant-based (vegan) option. Competitors should take into consideration balance, composition and protein when constructing the appropriate menu. A suitable gel should be used to enhance the presentation. Please provide a supporting menu for your entry.

The Worshipful Company of Cooks of London

SR5 - Student Dessert Plates

Display on Monday 5 April

To present three individual plated desserts to competitors' choice as part of a 3-course meal. One plate to be served hot or warm (prepared hot served cold). Marks will be awarded to the overall balance and composition of the desserts. These should be pleasing to the eye practical in execution as a dessert and care should be taken on size. This class will not be tasted, please provide a supporting menu for your entry.



STUDENT DISPLAY

COMPETITORS MUST BE UNDERGOING A RECOGNISED CATERING QUALIFICATION

STUDENT PASTRY SECTION

SPONSORED BY

The Worshipful Company of Cooks of London

SP1 - Student Tea Pastries

Display on Tuesday 6 April

A display of assorted tea pastries, 16 pieces in total. Display to contain 4 varieties of the following, a choux-based éclair, a feathered traditional Mille feuille, a tart, and one tea pastry of your choice. 4 pieces of each variety. Please also provide one additional portion of each on a plate for the judges to taste. Contrast variety and methods of preparation is important, and care should be taken over size, repetition of flavours. Tea pastries will be tasted, and the use of tea stands are permitted. Please provide a supporting menu for your entry.

SP2 - Student Petits Fours

Display on Wednesday 7 April

A display of mixed petits fours, 16 pieces in total. Display to contain 4 varieties of the following, a tart, a meringue based, a sponge based, and one variety of competitor's choice. A balance of different flavours and ingredients is key chocolate is welcomed however should not be the predominant ingredient. Weights for each petit four (which is a guideline only) should be 15g – 20g or 1 to 1 ½ bite size, though all petits fours should be uniform in size across the range. An additional piece of each variety should be presented and plated for tasting to the judges. Please provide a supporting menu for your entry.

SP3 - Student Pastry (Sponge Class)

Display on Wednesday 7 April

To present a display of 3 sponge items to include: One 18cm traditional Battenburg (uncut and decorated on top to competitors' choice). 6 identical decorated square fondant fancies 3.5cm – 4.5cm in size using boiled genoise sponge, apricot jam, marzipan and finished with liquid fondant. and 6 individual mini lemon drizzle cakes. This class will be tasted. Please provide a supporting menu for your entry.

SP4 - Student Chocolate Mirror Glazed Cake

Display on Wednesday 7 April

To create a single-tiered chocolate mirror-glazed cake, decorated with handmade chocolate decorations. Cake can consist of a variation of milk, dark or caramel chocolate, as well as other flavours. The cake itself should be 6 inches or 15cm round and approx. 2 inches or 5cm deep and can be layered with desirable fillings, the mirror glaze should be smooth and should cover the entire surface of the cake. The cake should be presented on a board or serving plate etc not exceeding 10 inches or 25.5cm. Judges will be looking for a clean and well-presented cake, good overall shine or glaze, the cake will be tasted and needs to therefore have good flavours and textures throughout. Marks will also be awarded for originality and creative decorations used. Please provide a supporting menu for your entry.

SP5 - Student Festive chocolate Exhibit

Display on Wednesday 7 April

To present a small chocolate showpiece with a festive theme, you are permitted to use any types of chocolate, couverture, modelling chocolate etc as well as cocoa butter colours may be incorporated into your piece if desired. Exhibit should be no taller than 25cm high and must include an egg or half egg shape within the exhibit. This will not be tasted and should have no internal supports and must not contain any non-edible elements apart from the display base. Ice-freeze spray may be used in the process of creating your show piece. Judges will be looking for an innovative exhibit, clean use of chocolate and skills shown with well-coordinated colours (if used) and proportionally balanced throughout.

SP6 – Student Viennoiserie

Display on Tuesday 6 April

A display of 12 assorted sweet viennoiseries (4 varieties 3 of each) approx. 80g – 100g each.
1 x fruit-based, 1 x multi flavoured pastries, to incorporate bi-colour dough, 1 x chocolate, 1 x competitor's choice, considering modern trends in viennoiserie.
Judges will be looking at: lamination, fermentation, correct baking, glazing, flavour and uniform size. Please provide an extra one of each variety separately for tasting by the judges. Please provide a supporting menu for your entry.

STUDENT DISPLAY TIMETABLE

CLASS DESCRIPTION	PERIOD OF DISPLAY	DELIVER EXHIBITS	COLLECT EXHIBITS
Student Kitchen/ Larder Section			
SK1 - Student Bread Rolls and Loaf	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
SK2 - Student Terrine Display	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
SK3 – Student Hand Raised Pies	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
Student Restaurant Plates			
SR1 - Student Starter Plates	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
SR2 - Student Restaurant Fish Course	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
SR3 - Student Main Course Plates	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
SR4 - Student 3 Course Vegetarian or Plant-Based Menu	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
SR5 - Student Dessert Plates	1 Day	Mon 5 April 07.00 - 09.00	Mon 5 April - 16.30
Student Pastry Section			
SP1 - Student Tea Pastries	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30
SP2 - Student petits fours	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
SP3 - Student Pastry (Sponge Class)	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
SP4 - Student Chocolate Mirror Glazed Cake	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
SP5 - Student Festive chocolate Exhibit	1 Day	Weds 7 April 07.00 - 09.00	Weds 7 April - 15.30
SP6 – Student Viennoiserie	1 Day	Tues 6 April 07.00 - 09.00	Tues 6 April - 16.30

SUGARCRAFT





The Sugarcraft section offers an exciting array of competitions where cake and sugar artists can unleash their creativity through diverse mediums, styles, and themes. Whether crafting breathtaking showpieces, lifelike floral arrangements, or unique wedding and novelty cakes, there's an opportunity for every artist to shine and impress.

Exhibit Display: All Sugarcraft entries will be on display throughout the three-day show.

Delivery Times:
Sunday, 4 April: 3:00 PM – 5:00 PM
Monday, 5 April: 7:00 AM – 9:00 AM

Collection Time:
Wednesday, 7 April: from 2:30 PM
Prize Giving:
Wednesday, 7 April: 12:00 PM

Judge Feedback:
Tuesday, 6 April: 2:00 PM – 4:00 PM
Wednesday, 7 April: 10:00 AM – 12:00 PM

Please note the minimum competitor age is 16 years old.

Entry Deadline: **Friday, 19th February 2027**
For any questions, contact Andrew Pantelli at andrew.pantelli@montgomerygroup.com or call 020 7886 3074.

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SENIOR SUGARCRAFT CLASSES

SC1 - Table Centre Piece or Large Decorative Exhibit



A decorative exhibit of your choice. The exhibit may be made from any edible medium. Internal supports permitted but no visible external supports or non-edible decoration. Minimum display area 40cm x 40cm (no height restriction).

SC2 - A Small Decorative Exhibit

A small decorative exhibit of your choice. The exhibit may be made from any edible medium. Internal supports permitted but no visible external supports or non-edible decoration. Maximum display area 40cm x 40cm (no height restriction).

SC3 - Miniature Exhibit

A miniature decorative exhibit of your choice. The model/display may be made from any edible medium. Internal supports permitted, no visible artificial decoration. The display base and any back display must be covered or decorated with edible medium and in proportion. Maximum display area including base 16cm cube.

SC4 - Decorated Celebration Cake

A single celebration cake of any shape coated with sugar paste or royal icing. A dummy cake (single) will be permitted. Exhibit must be displayed as if it was an edible cake. Decorative work to competitor's choice/theme. Maximum display area 40cm x 40cm (no height restriction).



SC5 - Wedding Cake

A wedding cake of two or more tiers. Decorative work to competitor's choice/theme. Dummy cakes are permitted. Exhibit must be displayed as if it was an edible cake. Stands and pillars permitted. Maximum display area 60cm x 60cm (no height restriction).

SC6 - Decorated Buttercream/Ganache/Chocolate Cake - NEW

A cake (no dummy cakes) coated with buttercream/frosting/ganache or chocolate decorated with any edible medium, one or more cakes permitted, the cake will be cut. Maximum display area 60cm x60cm no height restriction. Written description indicating the celebration/occasion, menu card including allergens.

SC7 - Sculpted or Shaped novelty cake



Sculpted / carved/ or novelty shaped cake/cakes coated using edible medium. No dummy cakes. The cake may be cut to ensure it complies with the criteria: internal supports are permitted. Maximum display area 60cm x60cm (no height restrictions).

SC8 - Decorated Cup Cakes

Display twelve decorated cupcakes in total. Design and decoration of competitor's choice. Decoration must be edible and suitable to eat with the cake. Marks will be awarded on eating quality of the cake, coating, decoration and creativity of display. Include a menu with description of flavours and list of allergens. The cupcake will be cut and tasted with decoration in place. Maximum display area 60cm x 60cm. (no height restriction).

TASTED*

SENIOR SUGARCRAFT CLASSES

SC9 - Plant or Arrangement



A sugar floral arrangement, plant or planted display, Including flowers and foliage. The exhibit should be presented on a suitable background which may be a container, board or vase, stamens, wires, and artificial display material permitted. Maximum display area 60cm x 60cm (no height restriction).

SC10- Floral Bouquet

A bridal bouquet or posy of sugar flowers, suitable for a bride/bridesmaid to hold. Exhibit to include sugar flowers and foliage. Wires stamens and artificial decoration or stands may be used to present the exhibit. Maximum display area 60cm x 60cm (no height restriction).

SC11 - Floral Sugarcraft on a hat/fascinator/headband or Hand Bag

The fascinator, Hat Headband or handbag, must be made from any edible medium and decorated with sugar flowers. Artificial decoration permitted including a display head, stand, or dummy cake. Maximum display area 60cm x 60cm.

SC12 - Gingerbread or Biscuit

Present for display 12 baked and decorated gingerbread/ biscuits. Design and decoration of competitor's choice decoration must be edible and suitable to be eaten with the cookies etc. Marks will be awarded on eating quality of the cookie, coating, decoration and creativity of display. One item will be cut and tasted with the decoration in place. Please include a menu with description of flavours and list of allergens. Maximum display area 60cm x 60cm.

TASTED*



SC13 - Painting on Sugar / A painted cake, picture or decorative exhibit

The cake (dummies permitted), picture including frame, or decorative exhibit must be made from any edible medium. The main focus of the decoration is painting technique using any edible medium, other techniques permitted to enhance the exhibit. Maximum display 40cm x 40cm.

SC14 Open Class

If you have an idea for a decorative piece of work that does not comply with any of the competition classes above this class is for you. The exhibit must be made from any edible medium, Internal supports permitted. Decoration to competitor's choice. Maximum display area is 60cm x 60cm. This class will be marked for artistic complex skills, the emphasis being on new ideas, visual impact, creativity and innovative ideas.

Professional Cake Decorator of the Year 2027



The competitor with the highest overall score in the Sugarcraft category at HRC 2027 will be crowned Professional Cake Decorator of the Year. Points are awarded as follows:

- Gold Medal: 4 points for outstanding mastery and artistic execution
- Silver Medal: 3 points for exceptional creativity and technical skill
- Bronze Medal: 2 points for notable craftsmanship and design
- Certificate of Merit: 1 point for commendable effort and quality

The winner will receive a commemorative trophy, announced during the final awards ceremony.

JUNIOR SUGARCRAFT CLASSES

COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 5 APRIL 2027 (minimum age 16).

JSC1 – Junior Table Centre Piece



A decorative exhibit to competitor's choice using any of the following mediums: pastillage, chocolate, marzipan, cooked sugar, salt paste. Maximum size 60cm x 60cm (no height restriction). Small amount of royal icing permitted may be used to enhance exhibit.

JSC2 – Junior Wedding or Special Occasion Celebration Cake

A wedding or celebration cake of any shape, with one or more tiers coated with sugar paste or royal icing Decorative work to competitor's choice. Dummy cakes are permitted. Exhibit must be displayed as if it was an edible cake. Decorative work to competitor's choice/theme. Maximum display area 60cm x 60cm (no height restriction).

JSC3 - Junior Novelty Cake

A cake decorated to a novelty theme. The cake can be any shape coated and decorated using any suitable edible medium. Dummy cakes are permitted. Exhibit must be displayed as if it was an edible cake. Decorative work to competitor's choice/theme. Maximum display area 60cm x 60cm (no height restriction).



JSC4 – Junior Floral Sugarcraft (Sugar Flowers)

A display of sugar flowers, which may be a corsage, plant, arrangement or bouquet. Maximum display area 60cm x 60cm (no height restriction).

JSC5 – Junior Decorated Cup Cakes

Display twelve decorated cupcakes in total. Design and decoration of competitor's choice, decoration must be edible, marks will be awarded on eating quality of the cake, coating, decoration and creativity of display. One cupcake will be tasted at random. Maximum display area 40cm x 40cm (no height restriction). Include a menu card/ flavours and list of allergens.

TASTED*

STUDENT SUGARCRAFT CLASSES

FOR FULL/PART TIME STUDENTS (minimum age 16).



SSC1 - Student Decorated Cake

A single cake any shape coated with sugarpaste or royal icing. A dummy cake is permitted; exhibit must be displayed as if it was an edible cake.
Decorative work to competitor's choice/theme. Maximum display area 40cm x 40cm (no Height restriction).

SSC2 - Student Decorative Model or Figure

A model or figure made from any edible medium. Maximum display area 40cm x 40cm. (No height restriction).
The display board or base can be decorated to enhance the model.

STREET FOOD SALON

PART OF

Food Drink & Hospitality Week

5 – 7 April 2027 | Excel London









The Street Food Salon returns to HRC

The Street Food Salon returns to International Salon Culinaire at HRC, ExCeL London, 5 – 7 April 2027.

Designed specifically for the street food sector, the competition brings street food chefs and vendor teams into the heart of International Salon Culinaire, giving them the opportunity to showcase their food, skills and creativity on one of the industry's most respected competition stages.

Competitors will cook live in fully equipped street food kitchens, with dishes judged by leading chefs from across the industry. There will also be the chance to get your food in front of the HRC audience, with visitors tasting and voting for their favourites.

Whether you're an established street food operator or an emerging name with a great concept and a standout signature dish, we want to hear from you.

Entries for 2027 will open later this year.

INTERESTED IN TAKING PART?
To register your interest and be kept informed when entries open, contact:

Andrew Pantelli - andrew.pantelli@montgomerygroup.com
020 7886 3074

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THE INTERNATIONAL SALON CULINAIRE TEAM

A huge thank you to our dedicated International Salon Culinaire team, whose passion, experience and commitment play such an important role in bringing the competitions to life each year.

Behind every successful competition is an incredible team of volunteers who generously give their time, share their knowledge and work tirelessly to ensure everything runs smoothly. Their enthusiasm, professionalism and willingness to support competitors make a real difference, helping to create the welcoming and encouraging atmosphere that International Salon Culinaire is known for.

We would also like to extend our sincere thanks to our highly respected panel of judges and everyone involved behind the scenes. Your expertise, dedication and continued support are invaluable in maintaining the high standards and reputation of these prestigious competitions.

We are incredibly fortunate to have such a fantastic team of people involved, many of whom return year after year. International Salon Culinaire simply wouldn't be the event it is today without you, and we are truly grateful for everything you do.

SALON CHEF DIRECTOR



Steve Munkley

SALON PROJECT DIRECTOR



Andrew Pantelli

LIVE THEATRE



Steve Scuffell
Chair of Judges



Jim Eaves
Lead Judge



Harry Lomas MBE
Lead Judge

SALON DISPLAY



Mark Hill MBE
Chair of Judges



Alan Whatley
Vice Chair of Judges



Matt Owens
Lead Judge

STREET FOOD



David Mulcahy
Chair

SKILLS THEATRE



Philip Dixon
Lead Judge



Dominic Owen
Lead Judge



Ian Snedden
Lead Judge



Gwen Grace
Lead Judge

SUGARCRAFT



Lesley Herbert
Chair of Judges



Jane Hatten
Vice Chair of Judges



Kelly Mackenzie
Lead Judge

SALON ADMIN OFFICE



Cora Strachan
Onsite Salon Office Manager

MARKETING



Hazel Needham
Marketing Manager



Jess Noakes
Marketing Executive



Ella Kuehner
Marketing Assistant

REGISTRATION AND ADMINISTRATION



Pauline Tucker
Registration Manager



Maria Drury
Registration Assistant

BACK OF HOUSE AND COMPERE SUPPORT



Jonathan Smith
Lead Compere



Nick Wort
Live Theatre Manager

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JUDGES

We would like to thank all our judges who volunteer their time and are committed to the development of chefs. Below is the list of judges who have already committed to judging at the International Salon Culinaire from 5–7 April

Judge	Job Title	Establishments
Rachyel Ainsworth	Kitchen Manager	The Army14 Signals Regiment (EW)
Prem Appadurai	Executive Chef	Fortnum and Mason
Anthony Armstrong	Exec Chef	Nesbitt Arms Hotel
Amit Arya	Executive Pastry Chef	Intercontinental at The O2
Daniel Ayton	Exec Chef	Chefbytes
Simon Barton	Culinary Chef	Daregal Gourmet
Christopher Basten	Chef Lecturer	Capital City College
Paul Bates	Exec Chef	Hilton Metropole
Michelle Becker	Sugar Artist	Sugar Daze
Mark Belford	Chef Academy Principal	HIT Training
Emmanuel Bonneau	Executive Pastry Chef	Mandarin Oriental
Richard Bowden	Divisional Development Chef	Elior B&I
Gareth Bowen	Head of Culinary Development	Cunard & P&O Cruises
Tony Cameron	Lecturer in Culinary Arts and Hospitality,	Retired (Westminster Kingsway)
Nathan Clark	Senior Sous Chef - Fine Dining	Ascot Racecourse.
Shaun Collins Lindsay	Catering Manager	Farnborough Hill School
Wayne Corbett	GROUP EXECUTIVE CHEF	National Grid
Frank Coughlan	Executive Head Chef	British Airways UK Lounges / Baxter Storey
Tracy Crawly	Corporate Pastry Chef	Addleshaw Goddard
Darren Creed	Curriculum manager, for Hospitality and Travel	Loughborough College
Ben Crocker	Head Pastry Chef	Tottenham Hotspur (Levy Restaurants)
Mark Crowe	Culinary Director	Accent Catering
David Davey Smith	Founder & director of Fire Craft	Reclaimed Fire
Jasbeer Dawar	Executive Chef	Hilton London Wembley
Marco De Simone	Restaurant Director	Crystal Moon Lounge and The Garden Restaurant at Corinthia London.
Gary Devereaux	Executive Chef	House of Lords
Andrew Ditchfield	Pastry Chef	House of Commons
Liam Dummelow	Catering Flight Sergeant Chef Logistic Manager.	Royal Air Force Lossiemouth
Anthony Dye	Executive Head Chef	Sodexo
Gemma Evans-Hurley	Head of Food	Eurest
Mark Flanagan	Royal Chef & Assistant to the Master	The Royal Household - Buckingham Palace
Sarah Frankland	Exec Chef	TBC
Ben Fullard	Sugar Artist	Ben the Cake Man
Omero Gallucci	Food & Beverage Specialist	Gallucci Consulting
Daniel Galmiche	Consultant & Michelin star chef	
Giovanni Gargasole	Restaurant and Event Trainer	University of West London
Paul Gayler MBE	Chef Consultant	Bespoke Culinary Solutions
Connor Godfrey	Exec Sous Chef	Royal Garden Hotel
Hayden Groves	Chef Consultant	Hayden Groves Consultancy
Kelsie Hall	Confectioner & Sugarcraft Specialist	
David Hammond	Culinary Director	Jubilee Hospitality
Trevor Hand	Executive Head Chef	Levy, ExCel London
Wayne Harris	NPD and Operations Manager	NH Case Limited
John Holden	Food and Beverage Lecturer	Cheshire College - South & West
Alan Holloway	Pastry consultant	Exeter
Stephen Humphries	Executive Development Chef	Vacherin
Marc James Whitley	Lecturer in Hospitality, Food & Beverage	Capital City College
Ian Jaundoo	Executive Chef and Academy Culinary Team Manager	The City of Liverpool College
Paul Jervis	Group Head of School - Culinary Arts & Hospitality	Westminster - Capital City College
Matt Jones	Head Chef	House of Commons
Rob Kennedy	Culinary Director	Brockenhurst College
Gary Kilminster	Kitchen Production Lead	
Michael Kitts	Culinary Consultant	MK Consultancy
Michael Kwan	Executive Pastry Chef	Onsu
James Larkins	Business development chef	Chapter One
Paul Mannering	National Hospitality & Culinary Lead	HIT Training
Anthony Marshall	Culinary Consultant	Former Exec Chef at London Hilton Park

JUDGES

Judge	Job Title	Establishments
Fergus Martin	Senior Development Chef	Major International
Lee Maycock	Head of Cookery School	Tewin Bury Farm Hotel
Bob McDonald	Chef Director	Burren Balsamics
Stuart McLeod	Vice Chair British Culinary Federation/ Chef Director	Patisserie UK Ltd
Chris Morrell	Flight Sergeant Exec Chef	RAF Brize Norton
Sarah Mountain	Executive Pastry Chef	Jumeriah Carlton Tower Hotel
Tony Murphy	Region Chef Lead	ISS (Integrated Service Solutions)
Dennis Mwakulua	Executive Chef	Compass Group USA
Stuart Nisbet	Food Development Director	TUGO
Ian Nottage	Head of Food Development	Fresh Direct (UK)
Amelia Nutting	Director	Shuga Budz
Paulo Oliveira	Head chef	Pillars Restaurant UWL
Paula O'Neil	Founder	Raw Space
Steve Oram	Chef Lecturer	Westminster Kingsway
Terry O'Riordan	Culinary Director	KetoChefs
Ian Page	Global Executive Chef	Sodexo Live
Saravanan Palanipandichamy	Executive Chef	The Peninsula Hotels
Mario Perera	Executive Chef	The Jumeirah Carlton Tower
Mark Perkins	Executive Pastry Chef	Rosewood London
Jeremy Peterson-Medley	Chef Controller	Greencore
Ben Purton	Head of Culinary Development	Direct Seafoods, Daily Fish & Bidfresh
Joe Queen	Executive Chef	Archerfield Golf and Country Club
Samantha Rain	Head of Pastry Development & Innovation	Sweet BakeArt
Mark Reynolds	National Chair of the Craft Guild of Chefs/ Executive Head Chef	Tottenham Hotspur at Levy Restaurants
Sandra Richards	Sugar Artist	
Wayne Roberts	Exec Sous Chef	Royal Lancaster London
Paul Rowland	Pastry Lecturer	MK College
Victoria Scupham	Private Chef	
Mathew Shropshall	Associate Professor in Culinary Education	University College Birmingham - College of Food
Adam Smith	Executive Chef	Coworth Park, Dorchester Collection
Nick Smith	Head Chef of Hospitality	Lloyds of London
Shona Sutherland	Owner of Taystful and Chair of the APC	Taystful / Association of Pastry Chefs
Szilard Szentesi	Executive Pastry Chef	Freelance
Sameer Taneja	Executive Chef	Benares
Franciane Tartari	Executive Pastry Chef	The Goring
Fred Tobin	Executive Chef	Royal Lancaster Hotel
Cyrus Todiwala OBE	Chef Patron	Café Spice Namasté
Michelle Trusselle	Head of Culinary | Innovation	Aramark UK & Global Energy
Nick Vadis	Culinary Director UK & chef ambassador to NHS	Compass Group UK & Ireland
Jim Wealands	Executive Chef	Lexington
Candice Webber	Culinary Director	Bennett Hay
Shaun Whatling	Executive Chef	The Four Seasons
Grahame Wickham	Head chef	Gordon Ramsay at The Mere
Adam Woof	Head of Business Planning and Visitor Experience	University of Manchester
Gavin Young	Group Chief Culinary Officer	Thomas Franks
*Correct at time of print		

Salon Culinaire is part of Food, Drink & Hospitality Week - Organised by Montgomery Group.
Food, Drink & Hospitality Week unites IFE Manufacturing, IFE, The Pub Show, HRC and International Salon Culinaire as the UK's biggest celebration of industry innovation.

By entering International Salon Culinaire you will automatically receive a pass to HRC on 5–7 April that gives you access to all events taking place as part of Food, Drink & Hospitality Week and brings together 30,000 industry leaders to network, learn from inspiring innovators and source quality products from over 1,500 suppliers.

For further information on International Salon Culinaire please contact Andrew Pantelli, 9 Manchester Square, London W1U 3PL.
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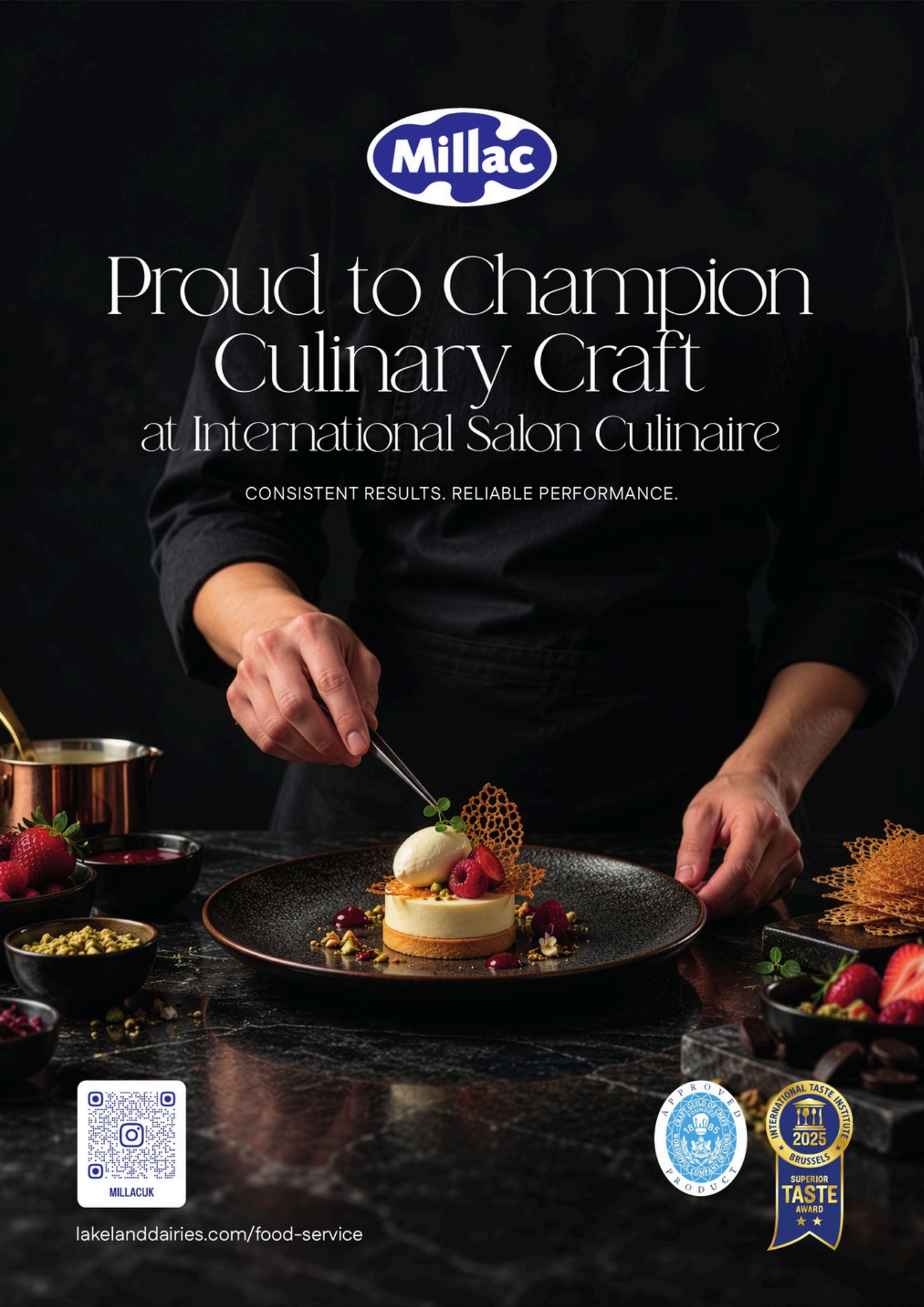
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