	Additional Competitor Info – LIVE THEATRE competitors
Arrival Time	**Minimum one hour before competition.** Please report to Live Theatre registration when you arrive.
Equipment Provided	Workstations comprise a Combi oven, 2 ring induction hob, electricIty points, plumbed in sinks and hand wash basins. There is also access to refrigeration and a freezer. All light equipment and utensils, chopping boards etc are the responsibility of the competitor. **Please contact andrew.pantelli@montgomerygroup.com should you require a visual of the work stations.**
Hygiene Products Disposables	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided by our sponsors Delphis Eco. Cling Film, Foil and Baking Paper will be provide by Prowrap
Products Provided	Competitor to provide all ingredients unless otherwise stated in the competition criteria
What are judges looking for?	Please contact **andrew.pantelli@montgomerygroup.com** should you wish to view an example of a Live Theatre judging sheet.
Feedback	Judges will be available at the Live Theatre for feedback after the judging has been completed, all competitors should make time to do this.
Results and Presentation of awards – Time/Location	The presentation ceremonies take place at approx 13.30 and 16.30 on Monday and Tuesday and at 15.00 on Wednesday. (Subject to change) All results will be posted on www.internationalsalonculinaire.co.uk shortly after the event.
Entry into the show	All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters must register online www.hrc.co.uk
Arriving at the show and accessing the hall	HRC and Salon Culinaire is located in the North Hall at ExCeL London. The closest entrance from the Central Boulevard is N3. Salon Culinaire is located at the back of the hall and the competitor Registration Desk will be located behind Live Theatre. (Competitors will be sent a map of the halls with their joining instructions closer to the event.) If you need drop-off facilities, you have two options: 1. The first option is to drive your vehicle up onto the lorry way and unload your vehicle at the back of the exhibition hall. The venue has implemented a lorry way traffic booking system, Voyage Control. To book an unloading slot please click here and create an account on Voyage Control. Booking a delivery slot is quite straightforward. You will need the password 'Salon2027', then select the date and time you will arrive and include your driver and vehicle details. When booking a slot please select 'N5 or N6' as your unloading area as this is the closest lorry door to Salon Culinaire. When you have finished unloading you must immediately remove your vehicle and proceed to the underground car park (this is a pay/number plate recognition car park, please click here to pre-book). If you would like to access the lorry way after your competition you will need to book another slot. 2. An alternative option, if you do not require unloading facilities via the lorry way, is to park in the underground car park for easier and quicker access. From there take the stairs or lift to Level 1, which will bring you into the Central Boulevard, and proceed with your exhibit/equipment to Salon Registration as above. All competitors will be given 1 hour free of charge to make deliveries. If you require additional time in the car park, this will be chargeable per day. ExCeL London has introduced a new pre-booking system for its car park, so if you require parking we recommend booking your space in advance. To secure your parking space please click here. The car park can only be accessed by arriving via Royal Albert Way (A1020). Please use postcode E16 1FR or what3words ///cheer.events.began. There is no access to the venue car park from Western Gateway or Seagull Lane.