



# STREET FOOD SALON



Part of International Salon Culinaire

**Monday 30<sup>th</sup> March – Wednesday 1<sup>st</sup> April**  
**Excel, London**

## **Calling All Street Food Culinary Talent**

The Street Food Salon is a bold new competition concept taking place at HRC, launching as part of the renowned International Salon Culinaire programme. Designed to reflect the innovation, pace and personality of today's street food scene, it places street food chefs and vendor teams on the same respected competitive stage as the industry's finest culinary talent.

Staged within two fully equipped mobile street food kitchens, the Street Food Salon delivers a live, high-impact competition environment where teams cook for both the judges and the crowd. With dishes assessed by leading chefs from across the sector, the Street Food Salon offers a powerful platform to showcase your brand, sharpen your competitive edge, and gain recognition within one of hospitality's most influential arenas.

### **Entry information:**

Head to the [Salon Culinaire website](http://SalonCulinaire.com) and [complete the entry form](#) on the Street Food page. All competitors must complete the online recipe template as part of the application process. This will be used to select the final 10 teams who will compete. There is no entry fee.

### **Entry deadline: Friday 20 February 2026**

(All places and heat times will be confirmed after the deadline – your place is not guaranteed until after this time)

For questions or assistance, contact:

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# AMOBX



## Salon Culinare Street Food Challenge

We are inviting entries from specialist street food vendors who believe their signature dish is worthy of a Salon Culinare Gold, Silver, or Bronze Medal. Daily Best in Class winners will also receive a commemorative plaque to display at their street food outlet.

This competition aims to celebrate the latest trends in street food stalls, trucks, and food court operators. Competitors are encouraged to demonstrate strong culinary skills, balancing flavour, taste, and current trends, while working within the practical constraints of takeaway service. All food must be suitable for service in (sustainable) disposable containers and consumed using disposable cutlery only.

The competitions will take place on either Monday 30<sup>th</sup> March, Tuesday 31<sup>st</sup> March or Wednesday 1<sup>st</sup> April at Excel, London

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### Competition Criteria

- A maximum of two chefs per entry
- Competitors must produce:
  - 4 full portions and 20 taster portions of a substantial snack or main course dish
  - 1 full portion and 4 taster portions of a dairy-free, gluten-free vegetarian dish
- All dishes must be accompanied by a clear and complete allergen list

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### Kitchen & Equipment

Competitors will be provided with a kitchen converted from a shipping container. Supplied by our partners at AMOBOX. All equipment is electric only. No open flames are permitted.

The kitchen will include:

- a. Work tables
- b. Tabletop flat-top griddle
- c. Induction pad
- d. Tabletop fryer
- e. Refrigeration
- f. Heat lamps
- g. Service counter
- h. Double 13-amp socket
- i. Preparation area adjacent to the show for set-up and clear-down



### Timings & Service

- Arrival permitted 60 minutes prior to the start, using the designated set-up area
  - 90 minutes allocated for preparation, which will be observed by the judges
  - 60 minutes allowed for service to judges and guests
  - All food must be served in (sustainable) disposable containers
  - Guests will collect food directly from the kitchen and may interact with the chefs
  - 30 minutes allocated for clear-down following service
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### Judging Process

- The 4 full main course portions and 1 gluten-free, dairy-free vegetarian dish will be assessed by specialist judges
- The 20 taster portions will be served to invited guests, who will score entries as part of the People's Award

Judges will assess:

- Working methods and skills demonstrated during preparation
- Consistency of presentation and service
- Creativity, flavour, and taste
- Suitability as a street food concept, including ease of service and consumption

The lead chef will be asked describe their dish, including:

- The reasoning behind the choice
  - Authenticity and relevance to current trends
  - Popularity within their existing operation
  - Commercial viability
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