



PART OF

# Food Drink & Hospitality Week

17-19 March 2025 ExCeL London

## SCHEDULE OF COMPETITIONS



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# WELCOME



As I say every year, Chefs are in more demand than ever, with the industry crying out for new recruits. HRC and Salon Culinaire give us, the 'cheffing' industry, the opportunity to shine and show off our talents, encouraging others to join and make us stronger in the long term. This year's features have been moved to a more central location due to the popularity of the audience needing additional space to take in all the amazing work.

The competition line-up for 2025 has all the regular competitions with the return of DOTY, "Dessert of the Year". The Craft Guild of Chefs have taken the Association of Pastry Chefs under their wing and with the guidance of Matt Owens it is moving towards being a thriving association again, with DOTY their premiere competition. If you're into vegetarian or vegan dishes, St Ewe Free Range eggs will be challenging you to create a dish using their premiere eggs, or creating a plant based dish using Oatly cream. Australian Beef launched a successful competition showcasing Wagyu Beef last year and are back again for 2025. Tilda Team of the Year is focussing on Street Food and Essential are challenging you to create a pub dish using either a pheasant or some venison meat. Also for 2025, we have the new Duck Culinary Showdown inspired by Bresc and sponsored by Huegli UK!

There are many different competitions for chefs of varying levels of skills and experience, so I'm sure you will find a class that will appeal to you. As well as adding new classes to the program we brought back some of the most popular competitions from previous years, including the Mystery Basket Grand Prix, which is always oversubscribed, and the Alaska Seafood Masters competition, with a twist on the senior pasta class this year to create a filled pasta that may go into production for Dell'Ugo if they feel appropriate.

Following the success of the Skills Service competitions of 2024 we will be increasing the area allocated to this feature. Colleges the length and breadth of the country fought for spaces in both the kitchen and service skills feature area. Please remember, we are very flexible on covering all classes every day, to assist with your college's transport needs.

All colleges will be also be fighting it out for the "John Retallick Memorial Trophy" given in memory of the past Salon Chairman, last year's winners Westminster Kingsway will be back fighting to retain their title. The trophy is given to the college that leads the medal table at the end of the show, starting with the most GOLD medals coming first.

As I previously mentioned, Static Salon Display and Sugarcraft, saw the highest increase in entries primarily due to some new classes the team added, and they have further great new ideas for 2025.

Please be sure to check out the website for some useful masterclass videos demonstrating some of the skills tests that we will be challenging our students and apprentices with, techniques needed to produce medal-winning Salon Display exhibits, and guides on making the most out of the fantastic equipment on offer. In order to maximise your competing experience, please do check out the competition pages on the Salon website – there is a huge amount of information that you will need and which will help to clarify the rules, setting you up for competition success.

The Live Theatre kitchens were kitted out with state-of-the-art cooking equipment for our competitors to cook with. Thanks to our partners Unox who supplied the combi-ovens, Blizzard for the Induction Hobs and Liebherr for refrigeration.

Good luck to all competitors, I hope that participating in International Salon Culinaire is both rewarding and enjoyable and gives you an experience and a challenge that will motivate you to reach greater heights in your career.

Don't forget to get all your colleagues to register to visit the event so they can support your entry. On behalf of all the Montgomery Group and the International Salon Culinaire team, I would like to thank all of our sponsors, the Salon teams, judges and colleagues for their continued support. Huge thanks to the Montgomery Group, who continue to invest in the development of chefs by hosting the Salon.

We look forward to welcoming you in 2025, sign up to the newsletter to be the first to know when 2025 entries are open.

Steve Munkley  
International Salon Culinaire Chef Director



@SalonCulinaire



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# AWARDS, MEDALS AND PRIZES



## WIN A ONCE IN A LIFETIME VIP STUDY TOUR TO VENICE!



Unox is thrilled to continue its support of the International Salon Culinaire in 2024 as the official combi oven partner. As part of this collaboration, Unox is excited to offer a truly unique prize to all Live Theatre Best in Class winners, as well as the winner of the prestigious Live Theatre Chair of Judges Award.

All winners aged 18 and over will receive an all-expenses-paid VIP experience, featuring a two-day study tour to Venice and Unox's headquarters in Padova, scheduled for September 2025. The itinerary includes an exclusive cooking demonstration by the Unox corporate chef team and a guided tour of the Unox factory, where the latest innovations in sustainable kitchen technology are brought to life. To add to the experience, winners will also be treated to a tour of Venice, including a visit to a fully operational Unox kitchen in the heart of the city.



## 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, recognizing the top performers.

	LIVE THEATRE	SKILLS THEATRE	Kitchen/Larder	SALON DISPLAY Restaurant Plates	Pastry	SUGARCRAFT
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



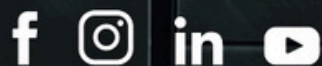
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# LIVE THEATRE



Calling all passionate chefs! We invite you to step into the spotlight and showcase your culinary talents by competing on the Live Theatre at the International Salon Culinare 2025!

Featuring eight adjacent workstations equipped with cutting-edge cooking equipment, each day, the Live Theatre will come alive with a series of thrilling, back-to-back live cooking competitions.

No matter your skill level, we have an exciting array of competitions tailored just for you. Choose from themed competitions that embrace the latest food trends, challenges that feature speciality ingredients, and even opportunities to craft innovative and awe-inspiring dishes using specially selected products from our partners.

Places are limited and not everyone is guaranteed a place. Your place and heat time will only be confirmed after the deadline for entries has passed on Friday, February 14, 2025.

All Best-in-Class winners will embark on a VIP study tour to the enchanting Venice and a visit to the Unox HQ in Padova! It's an experience of a lifetime.

Should you have any questions or need assistance, don't hesitate to reach out to Andrew Pantelli at [andrew.pantelli@montgomerygroup.com](mailto:andrew.pantelli@montgomerygroup.com) or call 020 7886 3074.

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## LT4 - Tilda Chef Team of the Year 2025

Tuesday 18th March  
45-minute competition

### Tilda Street Food Team Challenge

This year we are excited to invite 8 teams of chefs to battle it out to be crowned Tilda Chef Team of the Year 2025. This competition, held in partnership with the Craft Guild of Chefs, challenges teams of 2 chefs to showcase their culinary talents.

### The Challenge

In just 45 minutes, teams must create two dishes: one savoury and one sweet, both featuring any of Tilda's Dry Rice range (note: microwave Ready-to-Heat rice is NOT allowed). Each dish must incorporate at least 50% Tilda rice and be presented in a style reflective of street food – no china allowed!

### What the Judges are Looking For:

- Tilda rice to be the star of each dish (50%)
- Creativity, innovation, and a harmonious fusion of flavours
- Vibrant, visually striking dishes that evoke the essence of street food
- Strong teamwork and communication between the chefs
- The cooking degrees, taste, flavour, and presentation
- Clear and complete recipe names on display, along with an allergen sheet for each dish

Check out Tilda's rice range [here](#).

### The Prize

This year, we've raised the stakes to offer an incredible reward for the best in class. The winning team will take home a substantial cash prize of £500 courtesy of Tilda, and, of course, the prestigious title of Tilda Chef Team of the Year 2025!

Additionally, the three runner-up teams won't leave empty-handed. They'll each receive a luxurious Tilda Rice Hamper, filled with a variety of premium products to enhance their kitchens.

### Additional Requirements

Competitors must submit a typed recipe along with an allergen sheet for the judges to review.

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.



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## LT5 - Craft Guild of Chefs National Chef Team of the Year 2025

Tuesday 18th March  
60-minute competition

Entries are sought from a 2-person team, the team will be expected to produce 2 portions of a selection of bowl food that they would recommend for a stand-up event aimed at 20 covers plus, making sure content is sufficient to provide enough substance for an evening meal.

There must be a minimum of 3 [plates/bowls] and maximum of 5 [plates/bowls] including at least one that is a dessert item.

Our sponsor British Premier Meats will send the 8 finalists a haunch of venison in advance to be used in one of the dishes on the day of competition

Judges will be looking at ease of service, balance, content, skills, flavours, tastes and the use of the sponsor's products in the dish presented.

60 minutes will be allowed for the competition and the dishes can be served in any order after 15 minutes. The use of a theme is allowed but if one is chosen, all the dishes should reflect the theme. Please provide with your entry a short menu description and digital photographs from which the finalists will be chosen.

Competitors must also submit a typed recipe along with an allergen sheet for the judges to review on the day.



*Tilda*  
FOODSERVICE



# A BATTLE OF STREET FOOD FUSIONS

## ARE YOU READY FOR A STREET FOOD CHALLENGE?

Each team will battle it out to create two street food dishes, one savoury and one sweet with Tilda rice at the heart of each dish.

### WIN £500

Showcase your creativity and innovation for a chance to be crowned winner of 2025!



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OF THE YEAR 2025

In association with the Craft Guild of Chefs,  
as part of HRC's Salon Culinare



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## LT8 – The Mystery Basket Grand Prix

Wednesday 19th March

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 our sponsors Fresh Direct.

The ingredient list will be emailed to the competitors @ 5pm the night before the competition. Please make sure you use an email address that is monitored.

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 larger table where chefs can choose additional ingredients including range of St Ewe Eggs and Cornish Sea Salt.

On arrival competitors have to submit their 2-dish descriptions to the judges, they may then start weighing out their ingredients behind the scenes and will be allowed onto station 15 minutes prior to the start of their competition.

All small equipment [including a set of weighing scales] and containers for the ingredients is the responsibility of the competitor.

Service of the dishes may commence after 30 minutes and be completed after the 60 minutes.

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



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## RLT1 – Hospital Catering Association Chef Showcase

Monday 17th March

60-minute competition

(Restricted competition)

The HCA Chefs Showcase will form part of the HRC show based at the London Excel on 17th March 2025 where talented NHS chef teams of 2 are invited to showcase their catering skills.

This event continues to be free to enter, but applications will need to be entered through the appropriate route as a restricted class, with those teams that have qualified through their own criteria and competition. Each regional event has been open to chefs paid directly through the NHS, or through its contracted catering provider who prepare staff, visitors and or patients meals.

The teams will be scored according to the criteria below and awarded gold, silver, bronze medals by merit. Entering teams may benefit from and are permitted to engage with external mentors to ensure that they have the confidence and capability to represent the HCA. Below is a scoring sheet that demonstrates the team scoring system.

### Criteria

Teams are to produce a three-course meal within a budget of £6 per head.

- One course **MUST** be plant based
- The starter may be served hot or cold.
- The main course must be served hot and be nutritionally balanced.
- The pudding must be fruit-based and served either hot or cold.

(Note: For the competition, you will need to produce 2 x portions of the three-course meal)

- All dishes may be presented artistically for the competition but must be adaptable for a standard NHS patient menu. (including use of crockery)
- Teams must demonstrate a consistently high level of hygienic working practice with consideration to sustainable procurement and food waste.

This is a restricted class – so all entries are via the HCA.

For further information please contact: [philip.shelley1@nhs.net](mailto:philip.shelley1@nhs.net)

Competitors will need to provide a menu card for the judges to review with an allergen sheet.



## JLT1 – Junior Lamb

Tuesday 18th March  
30-minute competition

Competitors are tasked with creating a main course for two servings within a 30-minute timeframe. The primary ingredient, a 7/8-bone single rack of lamb with the chime bone removed, will be provided by our official meat partner, Meat & Livestock Australia.

This lamb should be the central element of the dish, highlighting the competitor's skill in preparation and presentation.

A suitable garnish must accompany the lamb as part of the dish. Additionally, competitors will have access to a selection of St. Ewe eggs and Cornish Sea Salt, though their use is optional. All other ingredients should be brought by the competitor.

Competitors are also required to provide a menu card for judges to review, along with an allergen information sheet.

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## JLT2 – Dell'Ugo Perfect Pasta – Junior

Tuesday 18th March  
30-minute competition

The competitor is required to create a pasta dish for 2 covers using one of the Dell'Ugo fresh pasta varieties listed below.

The dish can be aimed at either a sweet or savoury course. Competitors should pay attention to this being a pasta class and the judges will be looking for at least 50% of the dish to be pasta. Judges will also be looking for chefs to show their skills, not only in cooking of the pasta but the preparation, cooking and balance of the ingredients they place within their finished dish.

Dell' Ugo fresh pasta selection that chefs may use below:

- Spaghetti
- Linguine
- Tagliatelle
- Lasagne sheets
- Fusilli
- Macaroni

To view the pasta range please visit [www.dellugo.co.uk](http://www.dellugo.co.uk).

Finalist will be required to specify which Dell'Ugo Pasta they will be using in their dish for it to be supplied on the day. They can also request samples by emailing Dell'Ugo at: [benn.lee@ugogroup.co.uk](mailto:benn.lee@ugogroup.co.uk)

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.



## LT1 - The Harvey & Brockless Cheese Starter

Monday 17th March

30-Minute Competition

Competitors have 30 minutes to produce a cheese-based starter, (2 portions) using at least one of five artisan cheeses supplied by our wonderful new partners Harvey & Brockless. The dish can be served either hot or cold. Finalists can request samples from Harvey & Brockless to be sent in advance of the event to practice with and to use on the day of the competition.

Competitors must choose at least one of the following cheeses:

- [Ashlynn](#) – British Goats cheese – made by Cheese Cellar Dairy in the Vale of Evesham. Beautifully clean looking white goats cheese, with lemony flavours halved by a line of vegetable ash – think morbier. [CLICK HERE](#) for more info.
- [St Jude](#) – British St Marcellin style cheese, small, soft, mould ripened cheese from single herd Montbeliarde cows in Suffolk from the cheese maker of the same name. [CLICK HERE](#) for more info
- [Quikes Vintage 24 months](#) – Cheddar, from the eponymous family that have been on the same farm since 1540 in Devon near Exeter. A cloth bound cheddar with a “staircase of flavours”, rich, creamy, savoury, & caramel notes & long length to the flavours. [CLICK HERE](#) for more info
- [Beauvale](#) – Creamy blue cheese made by renowned Stilton maker Cropwell Bishop in Nottinghamshire. A British gorgonzola. [CLICK HERE](#) for more info
- [Yarlington](#) – Wash rind, cows milk cheese made by fabulous cheese makers Kingstone dairy in the Cotswolds. A collaboration with one of the worlds greatest cider makers, Tom Oliver of Herefordshire as they wash the cheese in yarlington mill cider. [CLICK HERE](#) for more info.

Judges will be looking for originality in the use of the cheese which should make up at least 50% of the dish. A balance of flavours and tastes with a good level of skills shown will also be considered. All additional ingredients are the responsibility of the competitor.

Finalists will be able to request samples of your chosen cheeses to practice with and to use on the day. (contact details tbc)

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

Competitors will need to provide a menu card for the judges to review with an allergen sheet (the menu card must also indicate where the sponsors product has been used).

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## LT2 - Plated Dessert

Monday 17th March

30-minute competition

The competitor is required to create a hot or cold plated dessert for 2 covers. Competitors may bring pre-made elements to the dish, but workload and skill element of their chosen dish will be taken into consideration by the judges.

The competitors are required to use at least 1 (or more) products from a range supplied by the sponsors Henley Bridge ingredients as part of their dish. The product ranges are:

- [DeZaan - Cocoa Powder](#)
- [Distilleries Peureux - Fruit Brandies and Liqueurs](#)
- [Belcolade Cacao Trace - Belgian Chocolate](#)
- [Prova Gourmet - sweet brown extracts and flavours](#)
- [Sosa | Vegan mousse gelatine powder](#)
- [Sosa | Gelcrem Hot | Thickener for hot liquids](#)
- [Sosa | Gelcrem Cold | Thickener for cold liquids](#)
- [Sosa | Potatowhip | Potato based whipping protein](#)
- [Sosa | Xanthan gum](#)

The further details of the products from which to choose from can be found on the [Henley Bridge website](#) or by clicking on the linked product names above.

Samples can be requested by contacting [Alison@hbingredients.co.uk](mailto:Alison@hbingredients.co.uk) or calling +44 (0)1273 476 721

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

Competitors will need to provide a menu card for the judges to review with an allergen sheet. (the menu card must also indicate where the sponsors product has been used)

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## LT3 – Dell'Ugo Perfect Filled Pasta – Senior

Wednesday 19th March

30-Minute Competition

Competitors to bring their fresh pasta dough, rolling equipment and all other ingredients to create two portions of a filled pasta dish of their own creation. Please note as a pasta class the judges will be looking for at least 50% of the dish to be pasta.

Competitors may bring their chosen pasta and fillings at any stage of preparation. Pre-filled pasta or an open filled pasta dish will NOT be allowed, workload and skill element of their chosen dish will be taken into consideration by the judges.

The highest scoring dish if suitable maybe be given to Dell'Ugo's development chef team to be listed on their product range with credit to the chef who's recipe this turns out to be.

For recipe inspiration please visit the Dell'Ugo website [www.dellugo.co.uk](http://www.dellugo.co.uk).

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.



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## LT6: The Oatly Plant Based Culinary Challenge

Monday 17th March

30-minute competition

Plant-based cooking is a culinary approach that emphasizes the use of fruits, vegetables, grains, legumes, nuts, and seeds as the primary ingredients, while replacing or minimizing the use of animal-derived products such as meat, dairy, and eggs. The focus is on promoting health, sustainability, and diverse flavours through creative and innovative recipes.

Competition Guidelines:

- Competitors will have 30 minutes to create two plated or take-away portions of a dish that is suitable for vegans. The dish should showcase plant-based ingredients as the central element, making them the "flavour hero."
- Competitors must incorporate Oatly single cream or Oatly whipping cream, and/or the Barista Edition Oat Drink, highlighting the versatility of these products by using them in one or more components of the dish (e.g., sauces, creams, or as a main ingredient). The judges will assess how effectively Oatly products are integrated into the recipe.
- The most crucial factor is taste. Judges will evaluate the overall flavor profile, balance, texture, and seasoning of the dishes, as well as the creative use of the Oatly products and the level of skills demonstrated during the competition.
- The dish should not only showcase the deliciousness of Oatly products but also complement other ingredients harmoniously.

Additional Details:

- Oatly products will be available at the event on the day of the competition, however all other ingredients are the responsibility of the competitors
- Competitors must provide a menu card for the judges, including an allergen sheet. The menu card should clearly indicate where the sponsor's products have been used in the dish.

(A selection of Cornish Sea Salt will be available for use, though competitors are not obliged to use it.)

Hand-harvested from Grade A Atlantic waters using traditional methods, our salt sits in some of the best restaurants in the world.



**We hand-harvest our natural sea salt from Grade A waters from the Lizard Peninsula in Cornwall. The unique geology creates a sea salt that has a deeper flavour intensity – every Crystal and Flake are coated in natural sea minerals which reduces the sodium content and delivers more flavour with less salt.**

Our crunchy crystals, soft flakes and Smoky Sea Salt (cold-smoked over cherry, apple and oak woods) pack a punch, giving an instant salty hit and perfect for finishing dishes.



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# LIVE THEATRE



## LT7 – Apprentice Challenge

Tuesday 18th March

Stage 1 – Skills Theatre Prep of the Protein | 30/45-minute competition

Stage 2 – Live Theatre Cook-off | 45-minute competition

Open to any chef currently undergoing an apprenticeship. The competitor will be informed 1 hour before the start of the competition which of the following food protein products will be supplied for preparation in the Skills Theatre.

Skills theatre 30/45 minutes preparation time of either:

1. Whole Lemon Sole, into fillets
2. Whole Sea Bass, into fillets
3. Chicken for Saute
4. Pair of Best ends split into 2 racks and one French trimmed
5. Mackerel – into fillets

The 8 highest scoring candidates from the prep stage will progress to the Live Cook Off from there they will be given a box of mystery ingredients and one hour to plan and create a main course dish to be cooked and served in the Live Theatre for 2 covers.

Live cook off time 45 minutes.

Marks will be combined from both elements to denote awards.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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## LT9 – Pastry Event Dish Challenge

Tuesday 18th March

45-minute competition

Entries are sought for a pastry/dessert dish [not savoury] that is suitable to be served at a standup event using only a single piece of cutlery or can be eaten with your hands. This can be at a festival, street food stall or formal stand-up event in a premises, served in a disposal container or on formal service wear. (competitors must use sustainable container/plates/cutlery unless they are opting for the 'formal stand-up' event dish where they can use China plates/bowls)

Your dish needs to be prepared for 2 covers and the recipe to include Valrhona chocolate. Candidates will be required to use only 1 type of chocolate from the range of iconic Valrhona products listed below:

- Jivara 40%,
- Bahibe 46%
- Hukambi 53%
- Dulcey 35%,
- Millot 74%
- Guanaja 70%

Each participant can choose only 1 type of chocolate and will receive 1 x 3kg to practice before and use on the day of the competition.

The judges will be looking for skills shown, the quantity of preparation that is completed on site within the 45 minutes and ultimately the taste and flavour of the dish. Your menu card needs to explain to the judges the environment your dish is prepared for.

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

Competitors will need to provide a menu card for the judges to review with an allergen sheet. (the menu card must also indicate where the sponsors product has been used)

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## LT10 – The Alaska Seafood Masters

Wednesday 19th March

30-Minute Competition

45 minutes will be allowed to prepare cook and present two portions of a seafood main course dish using either sustainable Alaska Black Cod or Alaska Sockeye Salmon supplied by our partners The Alaska Seafood Marketing Institute.

As part of the dish all competitors will be required to use Alaskan Keta Salmon Roe as an ingredient within the dish.

All other ingredients are the responsibility of the competitor – however the seafood must be the star of the dish. The finished dish must show originality, creativity and presentation must be of the highest standard.

Once the finalists have been confirmed they can request samples of the fish from the Alaska Seafood Marketing Institute for finalists to practice with. The product will also be available on the day.

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.



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## LT11 – Pub Chef of the Year 2025

Wednesday 19th March

45-minute competition

Open to any chef of any position working in a Pub environment

The competitor has 45 minutes to create a main course Pub Classic for 2 covers featuring either Venison or Pheasant as the main ingredient

Judges will be looking for a twist on a well-known Pub Classic, how it can be served with ease in a busy operation, therefore not over intricate garnishing and a realistic seasonal ingredient list giving the ability to sell at a competitive price.

**ALL Finalists and a member of their team will be invited to a Game Up Skill event, to be held on Tuesday 4th March 2025, at the RAK Ceramics Design Hub, 100 St John St, London EC1M 4EH. This will be an interactive event held in collaboration with the British Institute of Innkeepers, Eat Wild Game, Montgomery Events and Essential Cuisine.**

You are required to incorporate into your dish at least one of the products from our sponsor ESSENTIAL CUISINE. Details of the products can be found at the Essential Cuisine website: <https://www.essentialcuisine.com/products/>

You can request samples and product information from [Gary.Kilminster@essentialcuisine.com](mailto:Gary.Kilminster@essentialcuisine.com)

1 whole Pheasant or 300g of Venison loin for your dish will be supplied on the day, BUT ALL other ingredients and service equipment on the day of competition will be the responsibility of the competitor.

Competitors will need to provide a typed menu card, recipe sheet and allergen information for the judges to review along with detailing their chosen Essential Cuisine product(s).

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

# LIVE THEATRE



## LT12 – Beef & Beyond, an Australian Culinary Challenge

Monday 17th March

60-minute competition

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With Australian Wagyu Beef now available in the UK, and in association with our partners Meat & Livestock Australia, we invite chefs to produce two portions of a main course dish that showcases this exceptional product.

Judges will be looking for innovation and creativity, particularly in exploring flavours from around the world that complement the beef. Given the 60-minute competition, judges expect all complex preparation to be completed on-site. Competitors should demonstrate the full use of ingredients, minimizing waste. Finally, taste, flavour, balance, and presentation are of the utmost importance.

A 500g sample of Australian Wagyu Sirloin will be sent to all finalists for practice, and the same product will be provided to each finalist on the day of the final. All other ingredients is the responsibility of the competitor.

Competitors must provide a menu card for the judges along with an allergen sheet.

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.



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### Judging Process

Initial judging will be conducted based on the written entries. The top 8 finalists will be announced on 7th February 2025.

If selected for the final, you will receive samples of the sponsor products and additional information.

Competitors must also provide a printed menu with allergens for the judges at the final.

## LT13 – The Association of Pastry Chefs' Dessert of the Year 2025

Tuesday 18th March

60-minute competition



Competitors will have 1 hour (60 minutes) to prepare, cook, and present two identical plates of an original dessert suitable for fine dining. Consideration should be given to flavours, textures, and the environmental impact of the ingredients used, with an emphasis on promoting sustainable farming practices wherever possible.

We are looking for a beautifully intricate, plated dessert that not only meets the brief but also serves as a true showstopper.

Showcase your talents in a way that reflects real-world kitchen practices, with appropriate mise en place.

Your entry must include: One (1) Barry Callebaut chocolate product AND One (1) Ponthier Purée label purée

Allowable Mise en Place: All main elements can be pre-prepared or made during the competition. Examples include:

Raw pastry, Sponges, Biscuit bases, Cooked yeasted products, Doughs, Mousses, Ganache, Creams, Boiled sugar or isomalt, Custards, Coloured cocoa butters

Any of the above that is used as a garnish must be finished onsite during the 60-minute competition. Mise en place will be checked before the competition begins.

All garnishes must be made during the competition, including at least one (1) chocolate garnish.

Only small handheld equipment and ice cream machines are permitted.

The closing date for applications is 1st February 2025. Your application must include:

A full description of your dish

The recipe and details of what you will bring to the competition

A photograph or sketch of the dish

Information on how you plan to use the sponsors' products

A list of allergens

A paragraph explaining the environmental and sustainable considerations of your dish

Please send the above required information to [andrew.pantelli@montgomerygroup.com](mailto:andrew.pantelli@montgomerygroup.com)

## LT14 – Lamb Challenge 2025

Monday 17th March  
45-Minute Competition

Competitors are tasked with creating a main course dish for two covers, showcasing their culinary skill and creativity using a chump of lamb weighing between 450–550 grams.

Competitors will have 45 minutes to complete the dish. This includes all preparation, cooking, plating, and garnishing, so time management is crucial.

A suitable garnish must be served alongside the lamb. Competitors are encouraged to think creatively about how the garnish can enhance the flavour, texture, and overall presentation of the lamb.

The Lamb will be supplied by our sponsors Meat & Livestock Australia (Aussie Lamb) – all other ingredients to be provided by competitor.

There will be a range of St Ewe Eggs and Cornish Sea Salt available to use however you're not obliged to use them.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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## LT15 – The St Ewe Global Egg Fusion

Wednesday 19th March  
30-minute competition

This competition celebrates the global influence on food and the versatility of eggs. Contestants will have 30 minutes to create a single dish with eggs playing a central role in the composition.

Challenge: Each contestant will select a country with a distinct cuisine and create a single course (appetizer, main course, or dessert) that seamlessly blends the flavours and techniques with eggs acting as the star element.

Judging Criteria:

Fusion Creativity: Originality and success in fusing the chosen cuisines with eggs.

Taste & Balance: Overall harmony of flavours, textures, and cooking techniques

Presentation: Visual appeal and plate arrangement that reflects the star of the dish, EGGS.

This concept encourages creativity and cultural exploration through the lens of eggs. It allows contestants to showcase their knowledge of a different cuisine, with their ability to combine the cuisine with eggs in a delicious and visually appealing way.

Competitors are required to use the St Ewe Rich Yolk eggs which are developed for chefs and foodies and will be available on the day – further details about the eggs can be found at [www.steweeggs.com/our-range/richyolk/](http://www.steweeggs.com/our-range/richyolk/)

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

## LT16 – The Duck Culinary Showdown Inspired by Bresc

Monday 17th March

45-minute competition

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Competitors have 45 minutes to create a plated main course dish for two covers taken from a whole fresh duck. The dish must be suitable for service in a restaurant or pub environment.

Demonstrating butchering skills on the duck is encouraged, however if your dish requires advanced marinating this is also acceptable.

A suitable garnish must accompany the protein element of the dish.

The use of one or more of the Bresc purees or pastes is mandatory. You can view the available selection by clicking on the link below:

[Bresc Products Pdf](#)

Samples of all 9 products will be provided to successful finalists in advance of the live cook off.

Judges will evaluate the competitors based on professional skill, working methods, and creativity in the dish using the Bresc ingredient to enhance the flavour and overall taste of the final plate.

Competitors must also provide a menu card for the judges to review – (which must also specify which and how they have incorporated the Bresc product), along with an allergen sheet.



## LIVE THEATRE TIMETABLE

Exact timings to be confirmed closer to the event

MONDAY 17TH MARCH		TUESDAY 18TH MARCH	
LT14 – Lamb Challenge 2025	45 mins	JLT2 – Dell'Ugo Perfect Pasta – Junior	30 mins
RLT1 – Hospital Catering Association Chef Showcase	60 mins	LT13 – The Association of Pastry Chefs Dessert of the Year 2025	60 mins
LT1 – The Harvey & Brockless Cheese Starter	30 mins	LT4 – Tilda Chef Team of the Year 2025	45 mins
LT6 – The Oatly Plant Based Culinary Challenge	30 mins	JLT1 – Junior Lamb	30 mins
LT12 – Beef & Beyond, an Australian Culinary Challenge	60 mins	LT5 – Craft Guild of Chefs National Chef Team of the Year 2025	60 mins
LT16 – The Duck Culinary Showdown inspired by Bresc	45 mins	LT7 – Apprentice Challenge	45 mins
LT2 – Plated dessert	30 mins	LT9 – Pastry Event Dish Challenge	45 mins

WEDNESDAY 19TH MARCH	
LT8 – The Mystery Basket Grand Prix	60 mins
LT10 – The Alaska Seafood Masters	30 mins
LT3 – Dell'Ugo Perfect Filled Pasta – Senior	30 mins
LT11 – Pub Chef of the Year 2025	45 mins
LT15 – The St Ewe Global Egg Fusion	30 mins





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# SKILLS THEATRE



Welcome to the Salon Skills Competitions! This is an exciting opportunity for aspiring chefs and students in the culinary industry. Our competitions are tailored to the needs of less experienced chefs, providing them with the perfect platform to showcase their talents and refine their skills essential for their career growth.

These Skills Competitions are open to all hospitality and catering students and apprentice chefs pursuing recognised catering and hospitality qualifications. If you're a head of faculty, culinary lecturer, or college principal, and wish to enrol your college in this year's competition, please complete the registration process online. If you have any questions, feel free to contact Andrew Pantelli at [andrew.pantelli@montgomerygroup.com](mailto:andrew.pantelli@montgomerygroup.com) or call 020 7886 3074.

To aid competitors in their preparation, our Masterclass Partner, the Grande Cuisine Academy, provides a diverse selection of instructional videos available on the Masterclass pages at: [www.internationalsalonsculinaire.co.uk](http://www.internationalsalonsculinaire.co.uk).

The Skills Theatre competitions will be scheduled from 8 a.m. to 4 p.m. throughout each day, with specific timings provided closer to the event.

Please note that all competition slots and heat schedules will be confirmed after the entry deadline on Friday, February 14th, 2025. Get ready to spice up your culinary career and join us on this exciting journey to culinary excellence!

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# SKILLS THEATRE

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LAMB SUPPLIED BY



## ST1 – Prepare a Best End of Lamb 45-minute competition – Daily

Butcher a best end of Lamb [Sometimes known as a pair of Best Ends] which will be provided by our butchery partner 'The London Meat Company' on the bone. The skills test will be to remove the lamb racks cleanly from the chime bone using a saw not a cleaver, 1 rack to be French trimmed to a six-bone rack, the other to be presented as removed from chime bone.

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CHICKENS SUPPLIED BY



## ST2 – Butcher a Whole Chicken for Sauté 30-minute competition – Daily

Butcher a fresh chicken which will be provided by our butchery partner 'The London Meat Company'. The skills test will be to cut the chicken into 10 pieces and display waste along with the service pieces. A detailed description of the cuts available can be found in the additional info on the website.



FISHMONGERY

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## 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.

## 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 ciselé.

**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:

- Fondant Potatoes: Two fondant potatoes with flat tops and bottoms, oval ends, 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.
- Julienne: Fifty grams of julienne cut vegetables, consisting of a combination of leek and celery.



# SKILLS THEATRE

OPEN TO STUDENTS AND APPRENTICES ONLY



## COLD STARTERS

### ST6 – Avocado Starter

30-minute competition – Daily

Prepare two different plated cold starter portions, (one portion of each) with each portion featuring avocado as the main ingredient. A description of each dish is required.

- All ingredients must be provided by the competitor.
- A recipe card must be included, detailing the allergens.



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### ST7 – Shrimp Starter

30-minute competition – Daily

Prepare two different plated cold starter portions, (one portion of each) with each portion featuring cold water shrimps as the main ingredient. A description of each dish is required.

- Only cold dishes should be prepared and presented.
- All ingredients must be provided by the competitor.
- A recipe card must be included, detailing the allergens.

## AMUSE BOUCHE



### ST8 – Amuse Bouche

20-minute competition – Daily

Prepare two different amuse-bouches for service in a fine dining restaurant, with two portions of each.

- The choice of ingredients is entirely at the competitor's discretion.
- Judges will evaluate the balance of flavors, textures, preparation/cooking methods, and presentation.
- Only cold dishes should be prepared and presented.
- All ingredients are the responsibility of the competitor.
- A recipe card, including details of allergens, must be provided.

### ST9 – Tea Pastries Decoration

30-minute competition – Monday 17th only

Decorate four different pieces of afternoon tea pastries, with one piece of each variety.

- Marks will be awarded based on the amount of work completed on-site.
- All ingredients are the responsibility of the competitor.



## PASTRY

### ST10 – Roll Shaping

20-minute competition – Monday 17th 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 17th only

Competitors must fill and decorate a round or square genoise/sponge, measuring 150–250cm. Fillings and toppings are at the competitor's discretion.

- Marks will be awarded for the work completed on-site, with consideration given to the use of seasonal produce.
- This competition will not be tasted.
- All ingredients are the responsibility of the competitor.

# SKILLS THEATRE

OPEN TO STUDENTS AND APPRENTICES ONLY



## ST12 – Flambé Work

**20-minute competition – Monday 17th & Tuesday 18th March**

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.

## ST13 – Table Setting

**20-minute competition – Monday 17th & Tuesday 18th March**

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 provided by the competition (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 17th & Tuesday 18th March**

Competitor needs to make 2 Cocktails of their choice either alcoholic or non-alcoholic, a recipe needs to be provided. All ingredients is to be provided by the competitor. Judges will taste the finished cocktail.

## ST15 – Caesar's Salad Challenge

**20-minute competition – Monday 17th & Tuesday 18th March**

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 is to be provided by the competitor. This class is open to front of house students/ apprentices only.



## SKILLS THEATRE TIMETABLE

	MONDAY 17TH MARCH			TUESDAY 18TH MARCH			WEDNESDAY 19TH MARCH	
KITCHEN	ST1 – Prepare a best end of Lamb	45 mins	KITCHEN	LT7 – Apprentice Challenge (prep)	30 mins	KITCHEN	ST1 – Prepare a best end of Lamb	45 mins
	ST2 – Butcher a Chicken for Sauté	30 mins		ST1 – Prepare a best end of Lamb	45 mins		ST2 – Butcher a Chicken for Sauté	30 mins
	ST3 – Plaice filleting	30 mins		ST2 – Butcher a Chicken for Sauté	30 mins		ST3 – Plaice filleting	30 mins
	ST4 – Seabass/Trout Preparation	30 mins		ST3 – Plaice filleting	30 mins		ST4 – Seabass/Trout Preparation	30 mins
	ST5 – Knife Skills	30 mins		ST4 – Seabass/Trout Preparation	30 mins		ST5 – Knife Skills	30 mins
	ST6 – Avocado Starter	30 mins		ST5 – Knife Skills	30 mins		ST6 – Avocado Starter	30 mins
	ST7 – Shrimp Starter	30 mins		ST6 – Avocado Starter	30 mins		ST8 – Amuse Bouche	20 mins
	ST8 – Amuse Bouche	20 mins		ST8 – Amuse Bouche	20 mins			
	ST9 – Tea Pastries Decoration	30 mins	SERVICE	ST12 – Flambé Work	20 mins			
	ST10 – Roll Shaping	20 mins		ST13 – Table Laying	20 mins			
	ST11 – Decorated Gateaux	30 mins		ST14 – Cocktail Mixology	20 mins			
SERVICE	ST12 – Flambé Work	20 mins		ST15 – Caesar's Salad Challenge	20 mins			
	ST13 – Table Laying	20 mins						
	ST14 – Cocktail Mixology	20 mins						
	ST15 – Caesar's Salad Challenge	20 mins						

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# SALON DISPLAY



The Salon Display is a visually stunning showcase of competitions, featuring a diverse range of static categories such as Kitchen/Larder, Restaurant Plates, and Pastry. This is a platform for participants to demonstrate their culinary expertise across various static mediums, with competitions divided into three levels: SENIORS, JUNIORS, and STUDENTS.

Please note that these competitions are exclusively for finished culinary creations. Competitors must bring fully prepared dishes to the event for presentation. Need to add a finishing touch? No worries! A designated touch-up area will be available to perfect your creations before display.

We are also proud to present the prestigious Table of Honour, reserved for past masters who have won three or more GOLD medals in static competitions.

## DEADLINE FOR ENTRIES IS FRIDAY 14 FEB 2025

The date of display plus delivery and collection varies for each class and is detailed in the timetables on page xx: (senior), page xx (junior) and page xx (student).

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

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# SENIOR DISPLAY CLASSES



## KITCHEN/LARDER RESTAURANT PLATES

### 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 17th March

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.

### K3 - Raised Pie (minimum 6 portions) Tasted

#### Display on Tuesday 18th March

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 compliments the chosen pie. A suitable setting jelly may be used to enhance the pie for service).



### R1 - Starter Plates

#### Display on Monday 17th March

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.

### R2 - Restaurant Fish Course

#### Display on Wednesday 19th March

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.

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### R3 - Main Course Plates

#### Display on Tuesday 18th March

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.

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### R4 - 3 Course Vegetarian or Plant Based Menu

#### Display on Tuesday 18th March

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.

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### R5 - Dessert Plates

#### Display on Tuesday 18th March

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.

# SENIOR DISPLAY CLASSES



## PASTRY SECTION

### P1 – Senior Tea Pastries

#### Display on Monday 17th March

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.

### P2 – Senior Petits Fours

#### Display on Tuesday 18th March

A display of mixed petit 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. Each petit four should be 15g – 20g in weight or 1 to 1 1/2 bites. An additional piece of each variety should be presented and plated for tasting to the judges.

### P3 – Senior Danish Pastries

#### Display on Wednesday 19th March

A display of 12 assorted Danish pastries (4 varieties 3 of each) approx. 80g – 100g each.

1 x fruit-based Danish, 1 x multi flavoured croissant to incorporate bicour dough, 1 x chocolate Danish. Judges will be looking at lamination, fermentation, correct baking, glazing and good use of flavours and uniform size. Please provide an extra one of each variety separately for tasting by the judges.



### 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 16 March from 15.00 or Mon 17 March 07.00 – 0900	Weds 19 March – 15.30
K2 – Show or Presentation platter	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
K3 – Raised Pie	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
Restaurant Plates			
R1 – Starter Plates	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
R2 – Restaurant Fish Course	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30
R3 – Main Course Plates	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
R4 – 3 Course Vegetarian or Plant Based Menu	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
R5 – Dessert Plates	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
Pastry Section			
P1 – Senior Tea Pastries	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
P2 – Senior Petits Fours	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
P3 – Danish Pastries	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30

# JUNIOR DISPLAY CLASSES

JUNIOR COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 19th MARCH 2025



## 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 18th March

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.

### JK3 – Junior Raised Pie (minimum 6 portions) Tasted

#### Display on Wednesday 19th March

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 compliments the chosen pie. A suitable setting jelly may be used to enhance the pie for service).

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### JR1 – Junior Starter Plates

#### Display on Tuesday 18th March

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.

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### JR2 – Junior Restaurant Fish Course

#### Display on Tuesday 18th March

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.

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### JR3 – Junior Main Course Plates

#### Display on Wednesday 19th March

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.

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### JR4 – Junior 3 Course Vegetarian or Plant Based Menu

#### Display on Wednesday 19th March

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.

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### JR5 – Junior Dessert Plates

#### Display on Tuesday 18th March

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.

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of London*

# JUNIOR DISPLAY CLASSES

JUNIOR COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 19th MARCH 2025



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## PASTRY SECTION

### JP1 – Junior Tea Pastries

Display on Wednesday 19th March

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.

### JP2 – Junior Petit Fours

Display on Monday 17th March

A display of mixed petit 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 competitors choice. A balance of different flavours and ingredients is key chocolate is welcomed however should not be the predominant ingredient. Each petit four should be 15g – 20g in weight or 1 to 1½ bites. An additional piece of each variety should be presented and plated for tasting to the judges.

### JP3 Junior Pastry (Sponge Class)

Display on Monday 17th March

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.



## 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 16 March from 15.00 or Mon 17 March 07.00 – 0900	Weds 19 March – 15.30
JK2 – Junior Terrine Display	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
JK3 – Junior Raised Pie	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30
Junior Restaurant Plates			
JR1 – Junior Starter Plates	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
JR2 – Junior Restaurant Fish Course	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
JR3 – Junior Main Course Plates	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30
JR4 – Junior 3 Course Vegetarian or Plant Based Menu	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30
JR5 – Junior Dessert Plates	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
Junior Pastry Section			
JP1 – Junior Tea Pastries	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30
JP2 – Junior Petit Fours	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
JP3 – Junior Pastry (Sponge Class)	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30

# STUDENT DISPLAY CLASSES

COMPETITORS MUST BE UNDERGOING A RECOGNISED CATERING QUALIFICATION



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## SK1 – Student Bread Rolls and Loaf

Display on Tuesday 18th March

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 competitors 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.

## SK2 – Student Terrine Display

Display on Monday 17th March

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 competitors 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.

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

Display on Monday 17th March

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 compliments the chosen pies. A suitable setting jelly may be used to enhance the pies for service).



## SR1 – Student Starter Plates

Display on Wednesday 19th March

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.

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## SR2 – Student Restaurant Fish Course

Display on Tuesday 18th March

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.

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## SR3 – Student Main Course Plates

Display on Monday 17th March

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.



## SR4 – Student 3 Course Vegetarian or Plant Based Menu

Display on Tuesday 18th March

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.

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## SR5 – Student Dessert Plates

Display on Monday 17th March

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.



# STUDENT DISPLAY CLASSES

COMPETITORS MUST BE UNDERGOING A RECOGNISED CATERING QUALIFICATION



## PASTRY SECTION

### SP1 – Student Tea Pastries

Display on Tuesday 18th March

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.

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### SP2 – Student Petit Fours

Display on Wednesday 19th March

A display of mixed petit 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 competitors choice. A balance of different flavours and ingredients is key chocolate is welcomed however should not be the predominant ingredient. Each petit four should be 15g – 20g in weight or 1 to 1 ½ bites. An additional piece of each variety should be presented and plated for tasting to the judges.

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### SP3 – Student Pastry (Sponge Class)

Display on Wednesday 19th March

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.



## 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 18 March 07.00 – 0900	Tues 18 March – 16.30
SK2 – Student Terrine Display	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
SK3 – Student Hand Raised Pies	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
Student Restaurant Plates			
SR1 – Student Starter Plates	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30
SR2 – Student Restaurant Fish Course	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
SR3 – Student Main Course Plates	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
SR4 – Student 3 Course Vegetarian or Plant Based Menu	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
SR5 – Student Dessert Plates	1 Day	Mon 17 March 07.00 – 0900	Mon 17 March – 16.30
Student Pastry Section			
SP1 – Student Tea Pastries	1 Day	Tues 18 March 07.00 – 0900	Tues 18 March – 16.30
SP2 – Student Petit Fours	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30
SP3 – Student Pastry (Sponge Class)	1 Day	Weds 19 March 07.00 – 0900	Weds 19 March – 15.30

# 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, 16th March: 3:00 PM – 5:00 PM
- Monday, 17th March: 7:00 AM – 9:00 AM

#### **Collection Time:**

- Wednesday, 19th March: from 2:30 PM

#### **Prize Giving:**

- Wednesday, 19th March: 2:00 PM

#### **Judge Feedback:**

- Tuesday, 18th March: 2:00 PM – 4:00 PM
- Wednesday, 19th March: 10:00 AM – 12:00 PM

Principle Sugarcraft Partner



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Media Partner



Please note the minimum competitor age is 16 years old.

**Entry Deadline: Friday, 14th February 2025**

For any questions, contact Andrew Pantelli at [andrew.pantelli@montgomerygroup.com](mailto:andrew.pantelli@montgomerygroup.com) or call 020 7886 3074.

# SENIOR SUGARCRAFT CLASSES

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## 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 exhibit may be made from any edible medium. Internal supports permitted no visible external supports or artificial decoration. 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 – Book or Nursery Rhyme Cake

A cake decorated to a book or nursery rhyme theme. The cake can be any shape coated and decorated using any suitable edible medium, no dummy cakes or visible artificial decoration. The cake may be cut to ensure it complies with the criteria. Internal supports permitted. Include a short-written description indicating the name of the book or nursery rhyme. Maximum display area 60cm x 60cm (no height restriction). Include in the additional guidance that the judges are looking for good cake proportion/ how many portions the cake can be portioned into. The cake will be tested to ensure it meets schedule. This may be a small cut in the cake.

## SC7 – Sculpted Novelty Cake

A sculpted or carved cake or cakes coated and decorated using edible medium. No dummy cakes or visible artificial decoration. The cake may be cut to ensure it complies with the criteria; internal supports are permitted. Maximum display area 60cm x 60cm (no height restriction). The cake will be tested to ensure it meets schedule. This may be a small cut in the cake.

## 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. one cake will be cut and tasted with the decoration in place. Please 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).



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# SENIOR SUGARCRAFT CLASSES

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## 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, stems, 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 stems and artificial decoration or stands may be used to present exhibit. Maximum display area 60cm x 60cm (no height restriction).



## SC11 – Floral Sugarcraft on a Fascinator/Headband

A sugarcraft fascinator or headband made from any edible medium, decorated with sugar flowers to competitors choice. Artificial decoration permitted, including display head, stand, dummy cake, internal supports, floral wires. Maximum display area 60cm x 60cm (no height restriction).

## SC12 – Cookies/Gingerbread or Biscuit

Present for display 12 baked and decorated gingerbread/cookies/biscuits. Design and decoration of competitors choice, decoration must be edible and suitable to be eaten with the cookie 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. Additional information: one cookie biscuit or gingerbread will be cut and tasted with decoration in place. Maximum display area 60cm x 60cm.

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## SC13 Miniature Cakes

Present and display six decorated miniature cakes, coated, and decorated using edible medium any shape (maximum size of each individual cake 8cm) placed on a suitable board. No dummy cakes or artificial decoration. The cake may be cut to ensure it meets the criteria. Maximum display area 60cm X 60cm additional edible decoration can be presented with the display.

## SC14 Open Class

If you have an idea for a decorative piece of work that does not comply to any of the competition classes above this class is for you. The exhibit must be made from any edible medium. No visible artificial decoration permitted. Internal supports permitted

The 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.

Extra information: Marks for design creativity and new ideas will be given emphasis in this class.

## Professional Cake Decorator of the Year 2025

At HRC 2025, the competitor who accumulates the highest combined score in the Sugarcraft category will be honored as the Professional Cake Decorator of the Year. Scoring is based on medal achievements, with points 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, distinguished for their exceptional talent and dedication, will receive a beautifully crafted commemorative trophy during the final awards ceremony—a highlight of the event celebrating the finest cake artistry.



# JUNIOR SUGARCRAFT CLASSES

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COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 19th MARCH 2025 (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. Minimum 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, and decoration. Creativity of display. One cupcake will be tasted at random. Maximum display area 40cm x 40cm (no height restriction). Please include a menu card/ flavours and list of allergens.

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# STUDENT SUGARCRAFT CLASSES

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

## SSC1 – Student Decorated Birthday Cake

A single Celebration cake for a birthday any shape, coated with sugar paste 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.



# THE INTERNATIONAL SALON CULINAIRE TEAM



We wish to express our deepest gratitude to the Salon Culinaire team, a group of the industry's most highly regarded professionals. Each team member volunteers their time, passion, and expertise to help us bring an exceptional lineup of competitions to life, elevating the standard of excellence each year.

Their dedication shines through as they warmly welcome, assist, and guide our competitors throughout the event, offering valuable advice and unwavering support to make every participant's experience truly remarkable. The team's presence and attention to detail ensure each competition runs flawlessly, reflecting the high standards we all strive to uphold.

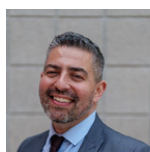
We would also like to extend a special thanks to the esteemed panel of judges and the extended team members. Without your collective commitment and expertise, delivering an event of this caliber would not be possible. We are truly grateful for your contributions to making this year's Salon Culinaire an unforgettable celebration of talent and dedication.

## SALON CHEF DIRECTOR



Steve Munkley

## SALON PROJECT DIRECTOR



Andrew Pantelli

## LIVE THEATRE



Steve Scuffell  
Chair of Judges



Graham Crump  
Lead Judge



Harry Lomas MBE  
Lead Judge

## SALON DISPLAY



Mark Hill MBE  
Chair of Judges



Alan Whatley  
Vice Chair of Judges

## SKILLS THEATRE



David Mulcahy  
Chair of Judges



Dominic Owen  
Lead Judge



Philip Dixon  
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  
Salon Office Manager

## MARKETING



Amy Spargo  
Marketing Manager

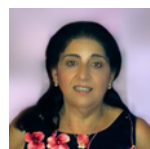


Isabelle Norris  
Marketing Executive

## REGISTRATION AND ADMINISTRATION



Pauline Tucker  
Registration Manager



Maria Drury  
Registration Assistant

## BACK OF HOUSE AND COMPERE SUPPORT



Kevin Byrne  
Compere



Nick Wort  
Live Theatre Manager

Headline Sponsor



# 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 Culinare in March 2025



Judge	Job Title	Establishments
Rachael Ainsworth	Kitchen Manager	The Army14 Signals Regiment (EW)
Prem Appadurai	Head Chef	Fortnum and Mason
Anthony Armstrong	Exec Chef	Nesbitt Arms Hotel
Daniel Ayton	Exec Chef	Chefbytes
Christopher Basten	Chef Lecturer	Westminster Kingsway College
Mark Belford	Chef Academy Principal	HIT Training
Richard Bowden	Divisional Development Chef	Elior B&I
Gareth Bowen	Head of Culinary Development	Cunard
Tony Cameron	Lecturer in Culinary Arts and Hospitality,	Retired (Westminster Kingsway)
Diane Camp	Executive Development Chef	Sodexo
Kevin Clark	National Corporate Chef	ATOSA UK
Nathan Clark	Catering Manager	Equinor (Compass)
Shaun Collins Lyndsay	Chef Manager	Farnborough Hill
Lee Corke	Catering Manager	Clare College, Cambridge
Frank Coughlan	Group Executive Chef	Baxter Storey
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 Services
David Davey Smith	Events Head Chef	Absolute Taste
Eleanor De Maria	Head of Culinary Operatops	One Retail / Compass UK & I
Gary Devereaux	Executive Chef	House of Lords
Anjula Devi	Consultant Chef	Manchester United FC & Founder Anjula Devi Indian Cooking
Andrew Ditchfield	Pastry Chef	House of Commons
Amy Duthie	Senior Sous Chef	Compass (Tunnel Club at Tottenham Hotspur stadium )
Jim Eaves	Head Chef	Royal Shakespeare
Cherish Finden	International Pastry Consultant	
Mark Fitzmaurice	Procurement Business Partner	Ch & Co
Sarah Frankland	Exec Chef	Pennyhill Park Hotel
Omero Gallucci	Food & Beverage Specialist	Gallucci Consulting
Daniel Galmiche	Consultant & Michelin star chef	
Paul Gayler MBE	Chef Consultant	Bespoke Culinary Solutions
Connor Godfrey	Exec Sous Chef	Royal Garden Hotel
Hayden Groves	Chef Consultant	Hayden Groves Consultancy
Matthew Hagan	Executive Chef	Manchester Arena
David Hammond	Culinary Director	Jubilee Hospitality
Wayne Harris	Development Chef	NH Case Limited
Sarah Hartnett	Executive Pastry Chef	Smart Group Ltd
Jason Howard	Executive Chef   Chef Consultant	Chef Jason Howard Ltd
Stephen Humphries	Executive Development Chef	Vacherin
Ian Jaundoo	Executive Chef	The City of Liverpool College
Matt Jones	Head Chef	House of Commons
Peter Joyner	Food Development Director	Elior UK
Rob Kennedy	Culinary Director	Chartwells Independent
Gary Kilminster	Chef and Business Development Manager	Essential Cuisine
Michael Kitts	Culinary Consultant	MKCulinarian
Michael Kwan	Executive Pastry Chef	The Dorchester
James Larkins	Executive chef	ESS
Thomas Leatherbarrow	CEO	The Leatherbarrow Corporation Ltd
Paul Mannering	National Hospitality and Culinary Lead	HIT Training
Ian Mark	FS Exec Chef	RAF Marham
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	Sergeant Head Chef	RAF Benson
Tony Murphy	Product Development Chef	Compass Group UK & Ireland
Rod Naylor	Freelance Culinary Artist and Consultant	
Rositsa Nikolova	Sous Chef	House of Commons
Stuart Nisbett	Food Development Director	TUGO

# JUDGES



Judge	Job Title	Establishments
Ian Nottage	Head of Food Development	Fresh Direct (UK)
Paulo Oliveira	Head chef	Pillars Restaurant UWL
Paula O'Neil	Director of Culinary	Aramark UK & Global Offshore
Steve Oram	Senior Learning Consultant	Westminster Kingsway
Terry O'Riordan	Owner	Ketocheffs
Matt Owens	Head of Culinary Foodservice, wholesale, Retail - UK, EU & UAE	Alliance Group
Ian Page	Group Executive Chef	Virgin Atlantic Clubhouses
Saravanan Palanipandichamy	Executive Chef	The Peninsula Hotels
Adam Peirson MBE	Executive Sous Chef	The Dorchester
Mario Perera	Exec Chef	The Dorchester
Mark Perkins	Executive Pastry Chef	Rosewood London
Jeremy Peterson Medley	Chef Controller	Greencore
Ben Purton	Chef Consultant	The Other House
Miranda Quantrill	Curriculum Manager	Westminster Kingsway
Joe Queen	Executive Chef	Archerfield Links
Mukesh Rai	Catering Chef	Army
Samantha Rain	Head of Innovation & Training	Henley Bridge
Mark Reynolds	National Chair of the Craft Guild of Chefs/ Executive Head Chef	Tottenham Hotspur at Levy Restaurants
Neil Rippington	Instructor - Culinary Psychology	Harvard University
Wayne Roberts	Exec Sous Chef	Royal Lancaster London
Victoria Scupham	Junior Sous Chef	
Eve Seemann	Head Chef	Apricity
Mathew Shropshall	Chef Lecturer & FdA Year Manager	University College Birmingham - College of Food
Ian Simpson	Chef Patron	Private Dining
Adam Smith	Executive Chef	Cowarth Park, Dorchester Collection
Jonathon Smith	Catering Contract Monitoring Team	RAF High Wycombe
Stuart Smith	Manager of Hospitality and Catering Curriculum Service	Harlow College
Jose Souto	Chef Lecturer in Culinary arts	Westminster Kingsway College
Keith Stanley	Emeritus Head Chef	Royal Academy of Culinary Arts
Yolande Stanley MBE	Lecturer/trainer in Chocolate, Patisserie and Confectionery	The Pastry Training Company
Shona Sutherland	Owner	Taystful and Scottish Culinary Team
Sameer Taneja	Executive Chef	Benares
Dominic Teague	Exec Chef	One Aldwych Hotel
Fred Tobin	Executive Chef	Royal Lancaster Hotel
Cyrus Todiwala OBE	Chef Patron	Café Spice
Will Torrent	Senior Brand Development Chef	Waitrose & Partners
Michelle Trusselle	Head of Culinary   Craft & Chef Development	Aramark UK
Nick Vadis	Culinary Director UK & chef ambassador to NHS	Compass Group UK & Ireland
Kevin Viner	Chef Patron	Falmouth Arms
Philip Watson	Lecturer	South Essex College
Jim Wealands	Executive Chef	Lexington
Candice Webber	Culinary Director	Bennett Hay
Shaun Whatling	Executive Chef	Berkeley Hotel
Grahame Wickham	Head Chef	The White Hart
John Williams MBE	Executive Chef	The Ritz London

\*Correct at time of print



PART OF  
Food Drink & Hospitality Week  
26-27 March 2020, ExCel London

Salon Culinare 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 Culinare as the UK's biggest celebration of industry innovation.

By entering International Salon Culinare you will automatically receive a pass to HRC on 17-19 March 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 Culinare please contact Andrew Pantelli, 9 Manchester Square, London W1U 3PL. Telephone: 020 7886 3074 Email: [andrew.pantelli@montgomerygroup.com](mailto:andrew.pantelli@montgomerygroup.com) or visit : [www.internationalsalonculinaire.co.uk](http://www.internationalsalonculinaire.co.uk).

1895 M



## INTERNATIONAL SALON CULINAIRE MEAT PARTNER

Proudly sponsoring the:

- Beef & Beyond: An Australian Culinary Challenge
- Lamb Challenge
- Jr Lamb: Live Theatre
- Salon Display: Sr & Jr Main Course Plate competitions

Come and see us at the Aussie Beef & Lamb booth in the HRC section!



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