



PART OF

# Food Drink & Hospitality Week

30 March - 01 April 2026 Excel London

30 March - 01 April 2026 Excel London

# SCHEDULE OF COMPETITIONS

## 2026

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# WELCOME



Welcome to Salon Culinaire 2026, the start of another exciting year of competitions.

I was so pleased to hear that Adam Handling had agreed to be the Chef Ambassador for 2026. Having known Adam for many years and watched his career progress, he demonstrated what every young chef can achieve if they put their mind to it. His restaurant empire has gained critical acclaim and his team of employees have stayed very loyal to him and his approach to supporting them.

In my role as Ambassador for the Grande Cuisine Academy training platform, I have been heartily encouraged by the enrolment numbers of our catering colleges. Across the country from Hampshire to the Humber and everywhere in between, the same message is coming through and catering student numbers are on the up, especially chef courses. This can only be a great positive for our industry.

The competition line-up for 2026 has all the regular competitions, and with the popularity of dessert-based competitions constantly on the rise, we have added additional static classes to the schedule. Tilda Team of the Year is focussing on "Food as Fuel" and challenging chefs to create a 2-course menu for the elite athlete. The London Meat Co are back supporting the senior lamb class and butchery skills, and The Craft Guild of Chefs Team of the Year event is back showcasing bowl food, including a dish using British Premiere aged Striploin. Also new for 2026 is the Great British Pork Championships which will no doubt be very popular.

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 have 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.

Each year the skills theatre goes from strength to strength, with last year over 400 students competing over the 3 days. It was encouraging to see the growth in the service skills area with many medals being awarded. We will be providing a student lounge as last year so in between competitions and looking around the show they'll have an area to relax in. Please also remember we are very flexible on covering all classes every day, to assist with your college's transport needs.

Capital City College, formally Westminster Kingsway Colleges, walked away with the "John Retallick Memorial Trophy" for the second year, having the highest number of Gold medals throughout the competition. Will this coveted trophy go to a new winner? We'll have to wait and see.

As I previously mentioned, Static Salon Display will be seeing additional pastry focused classes along with all the favourites. Our Sugarcraft experts will be on full display in the increased space allocated to the popularity of this section. Remember we will also be crowning the Professional Cake Decorator of the Year, the competitor that scores the most points for all their pieces.

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 will help to clarify the rules, setting you up for competition success.

Last year our long standing compare Kevin Byrne decided to hand in his microphone to spend more time on his hobby behind a camera. But I am pleased to announce Will Torrent has stepped forward taking on this responsibility along with a few guest cameos.

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.

And of course a huge thanks to the Montgomery Group, who continue to invest in the development of chefs by hosting the Salon.

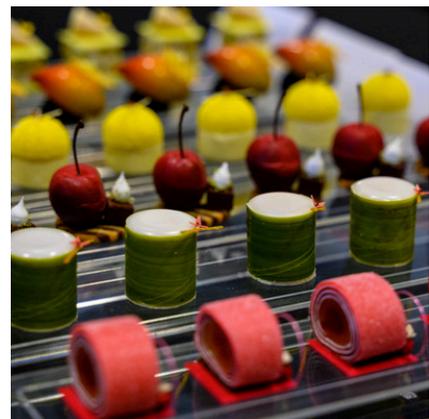
Steve Munkley  
International Salon Culinaire Chef Director



@SalonCulinaire



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## CLASS SPONSORS



# AWARDS, MEDALS AND PRIZES



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



Unox is delighted to continue its partnership with the International Salon Culinare in 2026 as the official combi oven partner. This year, Unox is proud to offer an exceptional prize for all Live Theatre Best in Class winners, as well as the recipient of the distinguished Live Theatre Chair of Judges Award.

All winners aged 18 and over will enjoy an all-inclusive VIP experience: a two-day study tour to Venice and Unox's headquarters in Padova, taking place in September 2026. Highlights of the trip include an exclusive cooking demonstration led by the Unox corporate chef team and a behind-the-scenes tour of the Unox factories, showcasing the latest innovations in sustainable kitchen technology. To round out the experience, winners will also explore the beauty of Venice, including a visit to one of the wonderful food markets.



## MARKING AND AWARDS



Competitors are scored based on the International Salon Culinare 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	SALON DISPLAY			SUGARCRAFT
			Kitchen/Larder	Restaurant Plates	Pastry	
Awards	Gold 90%	Gold 90%	Gold 90%	Gold 90%	Gold 90%	Gold 90%
	Silver 78%	Silver 78%	Silver 78%	Silver 78%	Silver 78%	Silver 78%
	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%
	Merit 51%	Merit 51%	Merit 51%	Merit 51%	Merit 51%	Merit 51%
Special Awards			Best in Category	Best in Category	Best in Category	Best in Category
			Best Junior Display Exhibit			
			Best Senior Display Exhibit			
	Chair of Judges Award	Chair of Judges Award	Chair of Judges Award			Chair of Judges Award



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# LIVE THEATRE



## Calling All Culinary Trailblazers!

Step into the spotlight and showcase your skills at the International Salon Culinare 2026.

The Live Theatre is the ultimate stage for culinary creativity, featuring eight state-of-the-art workstations and a jam-packed schedule of exhilarating competitions running back-to-back every day.

No matter your experience level, there's a challenge for you. From trend-inspired themed contests to competitions highlighting specialty ingredients and innovative creations with partner products, every chef has the chance to shine and impress.

All Best-in-Class winners will be treated to a VIP study tour to Venice, including an exclusive visit to the Unox headquarters in Padova—a once-in-a-lifetime culinary journey you won't want to miss.

### 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:

Andrew Pantelli - [andrew.pantelli@montgomerygroup.com](mailto:andrew.pantelli@montgomerygroup.com)  
020 7886 3074

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EQUIPMENT SUPPLIED BY

# LIVE THEATRE



## LT4 - Tilda Chef Team of the Year 2026

Tuesday 31<sup>st</sup> March  
45-minute competition

### The Focus - Food as Fuel – Real World Nutrition

This year, Tilda invites chef teams of two to rise to the challenge of creating a nutritionally balanced, high-protein, high-carb main course that reflects the theme: "Food as Fuel"

This is about great food with a purpose – nutrient-dense, high-protein and high-carb meals that show rice not just as a side dish, but a key functional component in fuelling active lifestyles and supports energy, recovery, and overall wellbeing – something that would be suitable for an elite athlete or sports person.

Open to chef teams of two working in any catering setting - 8 teams will be shortlisted to compete live.

- Each team will have 45 mins to prepare:
- Two portions of a main course and dessert that:
- Uses Tilda rice as a core ingredient (any variety) of both.
- Is high in complex carbs and protein
- Includes at least two functional ingredients known to support energy, recovery, or immunity (e.g. oily fish, pulses, spinach, turmeric, seeds, etc.)

You do not need a nutritionist – just smart, thoughtful ingredients and a clear story.

### Judges will score on:

- Nutritional impact – Does it support physical or mental performance?
- Use of Tilda rice – Skill, creativity, and integration
- Flavour & texture
- Presentation – Professional, but appropriate to the setting
- Teamwork & kitchen skills

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

Additional Requirements - Competitors must submit a typed recipe with nutritional information along with an allergen sheet for the judges to review.

### The Prize

The winning team will be crowned the Tilda Chef Team of the Year 2026 – featured across Tilda's social media and website.

The winning team will WIN a Day with a Professional Sports Chef with a Behind The Scenes Tour of a major sports stadium.

They will spend the day alongside a top performance chef who cooks for elite athletes getting first-hand insight into how nutrition, flavour, and function come together to support peak performance. Learning how training menus are built, how recovery meals are crafted, and what it takes to feed champions.

Go behind the scenes at one of the world's most iconic sporting venues, exploring areas normally off-limits to the public, from the locker rooms to the players' tunnel. See where sport, energy, and nutrition meet at the highest level.

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Tilda



TEAM COMPETITIONS

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## LT8 - The Mystery Basket Grand Prix

Wednesday 1<sup>st</sup> April  
60-minute competition

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

The ingredient list will be emailed to the competitors @ 5pm the night before the competition. Please make sure you enter using 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 larder table where chefs can choose additional ingredients.

Competitors must arrive at least 60 minutes prior to competition start time 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.

*Tilda*  
FOODSERVICE

# CHEF TEAM OF THE YEAR 2026

TILDA Advert



THIS YEAR'S COMPETITION  
CELEBRATES INNOVATION, TEAMWORK,  
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Chef teams will be challenged to create a two course menu showcasing Tilda rice as the ultimate fuel for energy and recovery.



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**PLUS** be featured across Tilda's website and social channels!



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tildafoodservice



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## LT5 – Craft Guild of Chefs National Chef Team of the Year 2026

Tuesday 31st March  
60-minute competition



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We invite entries from two-person chef teams for this prestigious national competition. Teams will be required to produce 8 portions of four distinct small bowl dishes. These dishes should be suitable for a stand-up reception for 20+ guests, with enough variety and substance to constitute an evening meal.

### Required Dishes :

- 1 Meat dish (meat supplied by sponsor on the day)
- 1 Fish dish
- 1 Vegetarian or Vegan dish
- 1 Dessert dish

Our sponsor British Premium Meats will supply on the day for the 8 finalists a 1.5kg joint of Whole Premium Aged Striploin to use on their 'meat' dish.

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

A total of 60 minutes will be allowed.

### Judges will assess:

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

Teams are encouraged to develop a cohesive theme that ties all four dishes together.

### Entry Requirements:

A short menu description and digital photographs of your proposed dishes (used for finalist selection) Competitors will be required to bring a typed menu and a completed allergen sheet for use by the judges on the competition day

## RLT1 – Hospital Caterers Association Chef Showcase

Monday 30th March  
60-minute competition

The HCA Chefs Showcase will form part of the HRC show based at the London Excel on 30th March 2026 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 it's 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 Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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## JLT1 – Junior Lamb

Tuesday 31st March  
30-minute competition

Competitors must prepare and present a main course for two covers within 30 minutes.

Using the loin of lamb, taken from a 7/8-bone single rack must be the central element of the dish, showcasing the competitor's butchery, cookery, and presentation skills.

A suitable garnish should accompany the lamb to complete the dish. All other ingredients must be supplied by the competitor.

**Competitors must bring all their ingredients including the lamb.**

Judges will assess flavour, balance, cookery of the lamb, presentation, and overall technical ability, with emphasis on creativity and timing within the 45-minute limit.

Each competitor must also submit a menu card including:

- The dish name and brief description
- A completed allergen information sheet

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

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of London*



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## Perfect Pasta – Junior

Tuesday 31st March  
30-minute competition

Competitors must prepare and present a pasta-based dish for two covers within 30 minutes. The dish may be sweet or savoury, but pasta must remain the main focus, making up at least 50% of the finished dish. Judges will look for creativity, skill, and balance while ensuring pasta is the heart of the plate.

Competitors may use any fresh or dry pasta.

Fresh pasta may be prepared in advance, but all cooking and finishing must be done within the 30-minute limit.

### Judging Criteria

**Pasta Preparation & Cookery** – Pasta should be cooked appropriately for the dish (e.g. al dente for savoury, tender for sweet). Judges will assess texture, seasoning, temperature, and how well it integrates with other elements.

**Flavour & Composition** – Flavours and textures should be balanced, with pasta as the star. Sauces and accompaniments must complement rather than dominate.

**Presentation** – Dishes should be cleanly plated, visually appealing, and well-proportioned.

**Culinary Skill** – Judges will look for sound technique, organisation, hygiene, and effective time management.

**Menu Card & Allergen Info** – A menu card must include the dish name, brief description, and a completed allergen sheet.

### Additional Guidance

Competitors are encouraged to use fresh, seasonal ingredients and demonstrate creativity and efficiency within the time allowed.

Extra credit may be given for originality, sustainability, and good use of resources. All food must be safe and served at the correct temperature.

# LIVE THEATRE



## LT1 - The Lactalis Live Cheese Starter

Monday 30th 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 Lactalis. The dish can be served either hot or cold. Finalists can request samples from Lactalis 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:

CST Brie

CST Capricorn Goats Cheese

Galbani Dolcelatte Soft Creamy Blue Cheese

Galbani Mascarpone

President Camembert

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)

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)

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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OPEN COMPETITIONS

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**adamance**  
*fruits du bon sens*

## LT2 - Contemporary Plated Dessert

Monday 30th March  
30-minute competition

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

- Competitors must prepare and present two identical portions of their plated dessert within the allocated time.
- The dessert may be hot or cold.
- Competitors may bring pre-prepared elements, but the workload, technical skill, and preparation completed on site will be key factors in the judges' evaluation.
- Each competitor must use at least one SOSA product and one Adamance purée from the lists below.

One SOSA product from the following: SOSA Ingredients is a world leading manufacturer and distributor of premium ingredients for cooking and pastry-making.

- Potatowhip Cold
- Potatowhip Hot
- Natur Emul
- Flaxfiber
- Psyllium
- Gelcrem Cold
- Gelcrem Hot
- Proglaze
- Wet Proof Mango
- Wet Proof Raspberry
- Wet Proof Passion Fruit
- Cantonese Pecan
- Cantonese Cacao Nibs
- Cantonese Black Sesame

One ADAMANCE Fruit Purée from the following: A range of fruit purées that are full of common sense. 100% fruit, free from added sugar and additives.

- Lychee
- Raspberry
- Passion Fruit
- Strawberry

(Information on all products can be found via the linked product pages.)

- Samples of the SOSA products will be available if requested for finalists to practice with and both SOSA and Adamance products will be available on the day of the competition when pre-ordered in advance of the competition.
- Competitors must bring all other ingredients and equipment required for preparation and plating.



### Additional Requirements

- If the dessert is designed as a 'free from' dish (e.g. gluten-free, dairy-free, nut-free, etc.), the specific free-from element must be clearly stated.
- Competitors must provide a menu card for the judges outlining:
  - The description of the dessert, how the SOSA and Adamance products have been incorporated and a full allergen sheet
- Judges are looking for desserts that reflect current trends in modern pastry and demonstrate a high level of skill, innovation, and professionalism.
- The overall impression should be suitable for fine dining restaurant service.

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## LT3 – Perfect Filled Pasta – Senior

Wednesday 1st April  
30-Minute Competition

Competitors are required to prepare and present two portions of a filled pasta dish of their own creation within 30 minutes.

This class celebrates precision, creativity, and technical skill, with judges expecting at least 50% of the finished dish to consist of pasta as the central focus.

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

The workload, craftsmanship, and execution demonstrated during the competition will form part of the judges' overall assessment.

Judges will look for well-balanced flavours, perfectly cooked pasta, and professional presentation that highlights both technique and imagination.

Competitors are encouraged to showcase their culinary flair, organisation, and creativity within the time allowed, producing a dish that reflects both skill and finesse.

Each competitor must provide a menu card for the judges, including:

- The dish name and brief description
- A completed allergen information sheet



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## LT6: The Oatly Plant Based Culinary Challenge

Monday 30th 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, replacing 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 100% suitable for vegans. The dish should showcase plant-based ingredients as the central element, making them the "flavour hero."
- Competitors must incorporate one or more of the following
  - Oatly Creamy oat (single cream), Oatly Whippable (double cream), Oatly Barista Oat Drink (milk), Creme Fraiche and Soft serve (ice cream) 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.

## LT7 - Apprentice Challenge

Tuesday 31<sup>st</sup> 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

All candidates need to report to the lead judge 30 minutes after the completion of the skills test.

The 8 highest scoring candidates from the prep stage will progress to the Live Cook Off. At this point they will be given the list of ingredients to create a main course dish to be cooked and served in the Live Theatre for 2 covers.

Live cook off time 45 minutes.

All finalists are asked to arrive at the live theatre 60 minutes prior to the advertised start time of the final cook off to collect and weigh out their ingredients. It is the responsibility of the finalists to make themselves known to the back of house manager who will direct them accordingly on their arrival.

Marks will be combined from both elements to denote awards.

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

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## LT9 – Live Sweet Tea Pastry Challenge

Tuesday 31st March

45-minute competition

Entries are sought for a sweet tea pastry dish (2-3 bite size) that is suitable to be served at a standup event and can be eaten with your hands. This can be at a festival, street food stall or formal stand-up event in a premise, served in a reuseable food stand or on formal service wear.

Your dish needs to be prepared for 6 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%,
- Hukambi 53%
- Dulcey 35%,
- Tulakalum 75%
- Guanaja 70%

Each participant can choose only 1 type of chocolate and will receive 1 x 3kg to to practice with before the competition ensuring you leave enough to use on the day of the competition. (no additional chocolate will be supplied on the day)

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.

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)

### Important:

- The dish must include a chocolate (not cocoa powder) decorative element that is made on site.
- Due to the time constraints, the use of pre-made bases is allowed. However, the level of skill and finishing demonstrated on the day will significantly impact the allocation of medals.
- Additionally, competitors must provide a menu card for the judges, including an allergen sheet. The menu card must clearly indicate where Valrhona products have been used in the pastries.

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## LT10 - The Alaska Seafood Masters

Wednesday 1st April  
30-Minute Competition

Competitors will have 30 minutes to prepare, cook, and present two portions of a seafood main course using either sustainable Alaska Black Cod or Alaska Sockeye Salmon, supplied by our partners, the Alaska Seafood Marketing Institute.

All other ingredients must be provided by the competitor, but the seafood must remain the star of the dish. Judges will be looking for dishes that demonstrate originality, creativity, technical skill, and outstanding presentation, while highlighting the quality and flavour of the chosen fish.

Once the finalists have been confirmed, competitors may request practice samples of the fish from the Alaska Seafood Marketing Institute. The same product will also be available on the competition day.

Each competitor must provide a menu card for the judges, including:

- The dish name and brief description
- A completed allergen information sheet

Competitors are encouraged to create a dish that celebrates the natural excellence of Alaskan seafood while showcasing their culinary flair, precision, and presentation skill within the 30-minute timeframe.



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## LT11 - Pub Chef of the Year 2026

Wednesday 1st March  
45-minute competition

### Brief: Small Plates Pub Challenge

Prepare, cook, and serve four small plate dishes suitable for a family of four (2 adults, 2 teenagers) dining in a pub-style environment. (please produce 2 portions of each plate)

### Brief Overview:

Competitors must create four small plate dishes that showcase culinary skill, creativity, and balance. Each dish should be appealing and appropriate for both adults and teenagers, demonstrating a strong focus on flavour, texture, presentation, and value for money.

You may serve the dishes individually or present them as part of a shared platter—either format is acceptable.

### Key Criteria:

- Cuisine: Any style of cuisine is permitted.
- Audience: Dishes must be suitable for both adults and teenagers.
- Skill: Judges will be looking for technical ability, creativity, and effective use of time.
- Essential Cuisine Products: Each of your four dishes must include at least one element made using an Essential Cuisine product from any of the brand's ranges.
- Allergens & Pricing: A menu card detailing:
  - Allergen information
  - Individual dish pricing must be clearly displayed at your station on the day of the competition.

### Additional Opportunity:

All selected finalists will be invited to an exclusive educational mentor day in London, hosted by the BII, Salon Culinare, and Essential Cuisine. Information regarding the date will follow.

Finalists will be contacted shortly after the competition closing date with further details.

# LIVE THEATRE



## LT12 - The Great British Pork Championship

Monday 30th March  
60-minute competition

SPONSORED BY



In partnership with Mark and Paul Hayward, owners of Dingley Dell, renowned for producing superb, higher-marbled, welfare-friendly pork with certified provenance from their unique breed of Suffolk Red pigs, chefs are challenged to create two covers of a main-course dish showcasing dry-aged pork loin from this exceptional farm.

Judges will be looking for innovation and creativity, with dishes that may explore global flavours that complement the pork loin. Within the one-hour competition window, judges expect to see all complex preparation carried out on-site, along with clear evidence of using ingredients to their fullest potential to minimise waste.

Above all, taste, flavour, balance, and presentation are of the utmost importance.

A 750g piece of Dingley Dell dry-aged pork loin on the bone will be provided to each finalist on the day of the competition and must be used.

All other ingredients is the responsibility of the competitor. Competitors must also provide a menu card for the judges to review, along with an allergen sheet.



OPEN COMPETITIONS

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## LT13 – The Association of Pastry Chefs' Dessert of the Year 2026

Tuesday 31st March  
60-minute competition

Competitors will be allowed 1hr (60 minutes) to prepare, cook and present 2 identical plates of an original dessert suitable for fine dining.

Taking into consideration flavours, textures and the adequate use of the sponsors products in the dish, as well consideration of the environmental impact of ingredients used and promote sustainability and reduction of waste where possible.

We are looking for you to show your skills, with the use of the sponsors products in the dish, and in the case of chocolate, in the garnish, presenting a beautifully intricate, plated dessert that tastes amazing and fully meets the brief. A real showstopper!

Entries will be required to incorporate in the dish:

### One [1] Barry Callebaut chocolate below:

- Callebaut Velvet - white chocolate - silky creamy white chocolate
- Callebaut Ecuador - 39% Velvety Caramel hazelnut and cocoa notes
- Callebaut Philippines - dark chocolate 68% bitter sweet with rich dried fruity and rummy fig notes.
- Callebaut Venezuela - dark chocolate 72% bittersweet with woody and astringent notes

### One [1] Ponthier new range of compotes and crushed fruit:

Compotes:

- Apricot
- Blueberry
- Pear
- Raspberry
- Red Fruit
- Red Rhubarb
- Violet Fig

Crushed:

- Crushed Yuzu
- Crushed Clémentine
- Crushed Menton LEMON

### One [1] product from Allan Reeder Dairy Supplier (other dairy can be used and brought, but at least one is to be from Allan Reeder at the final)

- Whipping cream - Cotteswold
- Unsalted butter - Wyke Farm
- Mascarpone cheese - BV Dairy
- Medium, rich yolk, free range eggs (half doz) - St Ewe
- Organic block - Naturli (plant based)
- Creamy oat fraiche - Oatly (plant based)

### Allowable Mise en Place: all main element(s) can be made. Can also be made during competition.

Raw pastry / Sponges / Biscuit base / Cooked yeasted products / Doughs / Boiled sugar/isomalt / Coloured cocoa butters

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

### Closing date for applications is Friday 6<sup>th</sup> February 2026 and must be accompanied by:

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

Paper judging will take place from all entries and the 8 finalists will be announced on or around Friday 13th February 2026.

If you are successful in going through to the final, information and samples of the sponsor's products will be sent or brought to you - in the case of dairy, it depends on your location, and our sponsor will do their best to provide samples but only if feasible.

The final will take place in the Live Theatre at Hotel Restaurant and Catering Show where an induction pad, convection oven and blast chiller will be available, all other equipment including service plates will need to be provided by the competitor.

Competitors will need to provide a printed copy of menu, recipes, and allergens for the judges at the final.



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## LT14 – Lamb Challenge 2026

Monday 30th March  
45-Minute Competition

Competitors will have 45 minutes to prepare and present a main course dish for two covers, featuring lamb rump weighing between 450g and 550g. The lamb will be provided by our partners at London Meat and must serve as the central protein element of the dish.

Participants are expected to create a well-balanced and visually appealing plate, accompanied by appropriate and complementary garnishes that enhance the flavour, texture, and presentation of the lamb. All additional ingredients required for the dish are to be supplied by the competitor.

Each competitor must also provide the judging panel with a menu card outlining the dish's name and key components, along with a comprehensive allergen information sheet. These documents must be presented prior to the commencement of cooking.

Judges will assess dishes based on culinary skill, creativity, balance of flavours, presentation, and adherence to timing.

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## LT15 – The British Lion Eggs Global Eggcellence Challenge

Wednesday 1<sup>st</sup> April  
30-minute competition

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

Challenge:

Each contestant will select a country with a distinct cuisine and create two portions a single course (snack, appetiser or main course) that seamlessly blends the flavours and techniques of that cuisine, with British Lion Eggs acting as the star element.

Judging Criteria:

- Fusion Creativity: Originality and success in fusing the chosen cuisine with British Lion Eggs (competitors must ensure that the eggs they use are of British Lion Quality standard)
- Taste & Balance: Overall harmony of flavours, textures, and cooking techniques.
- Presentation: Visual appeal and plate arrangement that reflects the star of the dish – British Lion Eggs.

**British Lion eggs are produced to world-leading food safety standards and are FSA approved to be served runny to all, including vulnerable groups, ensuring suitability for all dishes.**

This concept encourages creativity and cultural exploration through the lens of British Lion Eggs. It allows contestants to showcase their knowledge of a different cuisine and demonstrate how this exceptional ingredient can bring depth, richness, and vibrancy to dishes inspired by flavours from around the world.

All ingredients are the responsibility of the competitor.

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



# LIVE THEATRE



## LT16 – The Oriental Duck Culinary Showdown inspired by Lee Kum Kee

Monday 30th March

45-minute competition

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 fine dining or a casual restaurant.

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 following ingredients kindly supplied by Lee Kum Kee is mandatory. You can view the available selection by clicking on the links below:

[Premium Oyster Sauce](#)

[Plum Sauce](#)

[Chinese Style Honey BBQ Marinade \(Char Siu Sauce\)](#)

Samples of products can be requested by successful finalists in advance of the live cook off to practice with and will be available on the day. All other ingredients is the responsibility of the competitor.

**Lee Kum Kee will also be hosting a mentor day before the competition – details will be sent to all selected finalist in due course**

Judges will evaluate the competitors based on professional skill, working methods, and creativity in the dish using the Lee Kum Kee 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 Lee Kum Kee product/s), along with an allergen sheet.

**Prize: Dining vouchers to award winning London restaurants – A.Wong or Nanyang Blossom.**

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## LIVE THEATRE TIMETABLE

MONDAY 30TH MARCH		TUESDAY 31ST MARCH	
LT14 - Lamb Challenge 2026	45 mins	JLT1 - Junior Lamb	30 mins
RLT1 - Hospital Catering Association Chef Showcase	60 mins	LT9 - Live Sweet Tea Pastry Challenge	45 mins
LT1 - The Lactalis Live Cheese Starter	30 mins	LT4 - Tilda Chef Team of the Year 2026	45 mins
LT6 - The Oatly Plant Based Culinary Challenge	30 mins	LT13 - The Association of Pastry Chefs Dessert of the Year 2026	60 mins
LT12 - The Great British Pork Championship	60 mins	LT5 - Craft Guild of Chefs National Chef Team of the Year 2026	60 mins
LT16 - The Oriental Duck Culinary Showdown inspired by Lee Kum Kee	45 mins	LT7 - Apprentice Challenge	45 mins
LT2 - Contemporary Plated dessert	30 mins	JLT2 - Perfect Pasta – Junior	30 mins
WEDNESDAY 1ST APRIL			
LT8 - The Mystery Basket Grand Prix	60 mins		
LT10 - The Alaska Seafood Masters	30 mins		
LT3 - Perfect Filled Pasta – Senior	30 mins		
LT11 - Pub Chef of the Year 2026	45 mins		
LT15 - The British Lion Eggs Global Eggcellence Challenge	30 mins		



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

# FROM KITCHEN TO COMPETITION CONFIDENCE STARTS HERE

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# SKILLS THEATRE



## Welcome to the 2026 Salon Skills Competitions!

The Salon Skills Competitions return in 2026, offering an exciting platform for emerging talent across both kitchen and front-of-house disciplines. These competitions are designed for student chefs, apprentice hospitality professionals, and service staff in training, providing the perfect opportunity to showcase skills, creativity, and professionalism in a live environment.

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

If you're a head of faculty, culinary lecturer, or college principal wishing to enter your college this year, please register online. For any queries, contact Andrew Pantelli at [andrew.pantelli@montgomerygroup.com](mailto:andrew.pantelli@montgomerygroup.com) or call 020 7886 3074.

**Competitions in the Skills Theatre run daily from 8:00 a.m. to 4:00 p.m., with detailed schedules and heat allocations confirmed following the entry deadline on Friday, 20 February 2026.**

Prepare, participate, and put your skills to the test at the 2026 Salon Skills Competitions – where the next generation of hospitality professionals takes centre stage!

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



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# SKILLS THEATRE

OPEN TO STUDENTS AND APPRENTICES ONLY



BUTCHERY

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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 clearly 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.

## ST2 - Butcher a Whole Chicken for Sauté

30-minute competition - Daily

Butcher a fresh chicken which will be provided by our butchery partner. 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.

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CHICKENS SUPPLIED BY



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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 combined
  - Julienne: Fifty grams of julienne cut vegetables, consisting of a combination of leek and celery.
- Vegetables to be provided by the competitor



## 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.
- This will be tasted



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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
- This will be tasted



## ST8 - Amuse Bouche 20-minute competition - Daily

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

- Please note the dish should be no more than 2 bites in size.
- The choice of ingredients is entirely at the competitor's discretion.
- Judges will evaluate the balance of 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.
- This will be tasted

## ST9 - Tea Pastries Decoration 30-minute competition - Monday 30th 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.



## ST10 - Roll Shaping 20-minute competition - Monday 30th 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 30th 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.





## ST12 - Flambé Work

20-minute competition – Monday 30th & Tuesday 31st 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 30th & Tuesday 31st 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 that will be provided (approximately 900mm x 900mm).
- Menu and Napkin Folds: Competitors will create four unique napkin folds—one for each cover—to showcase creativity and skill. A menu must also be presented on the table.
- Tableware and Linen: All tableware, cutlery, glassware, and linen are the responsibility of each competitor.
- Recommendations for wine will be required.
- Awards Event Theme: The table setting should embody the elegance of a formal awards event, with meticulous attention to detail, sophistication, and a cohesive aesthetic.

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



## ST14 - Cocktail Mixology

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**adamance**  
*fruits du bon sens*

20-minute competition – Monday 30th & Tuesday 31st March

Competitors are required to make two separate cocktails of their choice, which may be alcoholic or non-alcoholic. Each cocktail must include one of the following smooth Adamance Purées, which will be provided on the day:

- **Lychee** • **Raspberry** • **Passion Fruit** • **Strawberry**

All other ingredients must be supplied by the competitor. A written recipe must be provided for each cocktail. Judges will taste and evaluate the finished cocktails.



## ST15 - Caesar's Salad Challenge

20-minute competition – Monday 30th & Tuesday 31st 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.

SERVICE

## SKILLS THEATRE TIMETABLE

	MONDAY 30TH MARCH		TUESDAY 31ST MARCH		WEDNESDAY 1ST APRIL	
KITCHEN	ST1 - Prepare a best end of Lamb	45 mins	LT7 - Apprentice Challenge (prep)	30 mins	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	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 spectacular showcase celebrating culinary artistry, featuring an impressive array of static competitions across categories such as Kitchen/Larder, Restaurant Plates, and Pastry. This is the ultimate platform for chefs to demonstrate their skill, creativity, and attention to detail across a variety of static mediums. Competitions are divided into three levels: SENIORS, JUNIORS, and STUDENTS.

Please note that all entries must be finished culinary creations. Competitors are required to bring fully prepared dishes to the event for presentation. Need to add those final touches? A designated touch-up area will be available on-site to help perfect your display before judging.

We are also honoured to feature the prestigious Table of Honour, dedicated to past masters who have achieved three or more GOLD medals in static competitions – a true celebration of excellence and consistency.

## **DEADLINE FOR ENTRIES IS FRIDAY 20 FEB 2026**

The date of display plus delivery and collection varies for each class and is detailed in the timetables on page

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 30th 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 31st 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).

## K4 - Hot Restaurant Platter for two

### Display on Wednesday 1st April

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

## R1 - Starter Plates

### Display on Monday 30th 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 1st April

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

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## R3 - Main Course Plates

### Display on Tuesday 31st 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.

## R4 - 3 Course Vegetarian or Plant Based Menu

### Display on Tuesday 31st 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 31st 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 30th 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 31st 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 – Viennoiserie Display on Wednesday 1st April

A display of 12 assorted sweet viennoiseries (4 varieties 3 of each) approx. 80g – 100g each.  
**1 x fruit-based, 1 x multi flavoured pastries, to incorporate bi-colour dough, 1 x chocolate, 1 x competitors choice, considering modern trends in viennoiserie.**

Judges will be looking at: lamination, fermentation, correct baking, glazing, flavour and uniform size. Please provide an extra one of each variety separately for tasting by the judges.



### 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 29 March from 15.00 or Mon 30 March 07.00 – 0900	Weds 1 April – 15.30
K2 – Show or Presentation platter	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
K3 – Raised Pie	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
K4 – Hot Restaurant Platter for two	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
Restaurant Plates			
R1 – Starter Plates	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
R2 – Restaurant Fish Course	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
R3 – Main Course Plates	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
R4 – 3 Course Vegetarian or Plant Based Menu	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
R5 – Dessert Plates	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
Pastry Section			
P1 – Senior Tea Pastries	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
P2 – Senior Petits Fours	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
P3 – Viennoiserie	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 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 31st 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 1st April

To present one raised pie to competitor's choice using either (meat, game, fish, vegetarian, or vegan). Pie to be hand crafted and cooked in a traditional style raised pie mould or silicon mould. Pie to be de moulded and presented for judging on a platter or service plate with two slices presented next to the pie suitably garnished and served with an appropriate chutney / relish to complement the pie. (Judges will be looking for an evenly cooked and tasty decorative and creative pie. With an accompanying suitable garnish, and a chutney or relish that 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 31st 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 31st 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 1st April

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

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

### Display on Wednesday 1st April

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

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## JR5 - Junior Dessert Plates

### Display on Tuesday 31st 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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# JUNIOR DISPLAY CLASSES

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



PASTRY SECTION

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## JP1 – Junior Tea Pastries

Display on Wednesday 1st April

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

## JP2 – Junior Petit Fours

Display on Monday 31st 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 30th March

To present a display of 3 sponge items to include: 1x 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
<b>Junior Kitchen/ Larder Section</b>			
JK1 – Junior Works in Fat	All 3 Days	Sun 29 March from 15.00 or Mon 30 March 07.00 – 0900	Weds 1 April – 15.30
JK2 – Junior Terrine Display	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
JK3 – Junior Raised Pie	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
<b>Junior Restaurant Plates</b>			
JR1 – Junior Starter Plates	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
JR2 – Junior Restaurant Fish Course	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
JR3 – Junior Main Course Plates	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
JR4 – Junior 3 Course Vegetarian or Plant Based Menu	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
JR5 – Junior Dessert Plates	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
<b>Junior Pastry Section</b>			
JP1 – Junior Tea Pastries	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
JP2 – Junior Petit Fours	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
JP3 – Junior Pastry (Sponge Class)	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30

# STUDENT DISPLAY CLASSES

COMPETITORS MUST BE UNDERGOING A RECOGNISED CATERING QUALIFICATION



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*The Worshipful Company of Cooks of London*

## SK1 – Student Bread Rolls and Loaf

Display on Tuesday 31st 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 30th 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.

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

Display on Monday 30th 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 1st April

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

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## SR2 – Student Restaurant Fish Course

Display on Tuesday 31st 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 30th 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 31st 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 30th 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.



KITCHEN/LARDER  
RESTAURANT PLATES

# STUDENT DISPLAY CLASSES

COMPETITORS MUST BE UNDERGOING A RECOGNISED CATERING QUALIFICATION



PASTRY SECTION

SPONSORED BY

## SP1 – Student Tea Pastries

Display on Tuesday 30th 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.



SPONSORED BY

## SP2 – Student Petit Fours

Display on Wednesday 1st April

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.



## SP3 – Student Pastry (Sponge Class)

Display on Wednesday 1st April

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



## 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 31 March 07.00 – 0900	Tues 31 March – 16.30
SK2 – Student Terrine Display	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
SK3 – Student Hand Raised Pies	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
Student Restaurant Plates			
SR1 – Student Starter Plates	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
SR2 – Student Restaurant Fish Course	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
SR3 – Student Main Course Plates	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
SR4 – Student 3 Course Vegetarian or Plant Based Menu	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
SR5 – Student Dessert Plates	1 Day	Mon 30 March 07.00 – 0900	Mon 30 March – 16.30
Student Pastry Section			
SP1 – Student Tea Pastries	1 Day	Tues 31 March 07.00 – 0900	Tues 31 March – 16.30
SP2 – Student Petit Fours	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30
SP3 – Student Pastry (Sponge Class)	1 Day	Weds 1 April 07.00 – 0900	Weds 1 April – 15.30

# SUGARCRAFT



The Sugarcraft section is a celebration of creativity, offering a wide range of competitions where cake and sugar artists can showcase their skills across diverse mediums, styles, and themes. Whether you're designing stunning showpieces, lifelike sugar flowers, or one-of-a-kind wedding and novelty cakes, there's a chance for every artist to shine and leave a lasting impression.

**Exhibit Display:** All Sugarcraft entries will be proudly displayed throughout the three-day show, giving visitors the opportunity to admire your artistry up close.

**Delivery Times:**

- Sunday, 29th March: 3:00 PM – 5:00 PM
- Monday, 30th March: 7:00 AM – 9:00 AM

**Collection Time:**

- Wednesday, 1st April: from 2:30 PM

**Prize Giving:**

- Wednesday, 1st April: 12:00 PM

**Judge Feedback:**

- Tuesday, 31st March: 2:00 PM – 4:00 PM
- Wednesday, 1st April: 10:00 AM – 12:00 PM

Please note the minimum competitor age is 16 years old.

**Entry Deadline: Friday, 20th February 2026**

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

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# SENIOR SUGARCRAFT CLASSES



## SC1 - Table Centre Piece or Large Decorative Exhibit

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

## SC2 - A Small Decorative Exhibit

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

## SC3 - Miniature Exhibit

AA miniature decorative exhibit of your choice. The exhibit may be made from any edible medium. Internal supports permitted no visible artificial decoration. Maximum display area including base 16cm cube. The board or base must be covered or decorated with any edible medium.



## 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 (any shape)

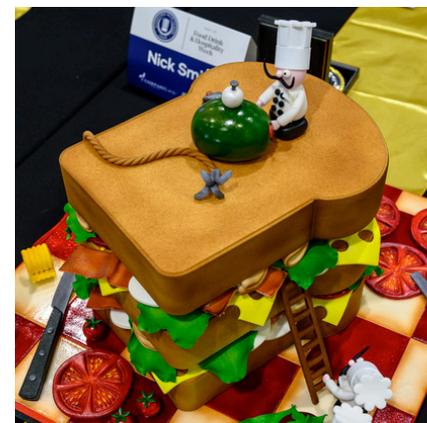
A cake decorated to a book title or nursery rhyme theme. The cake can be any shape, no dummy cakes. The cake may be cut to ensure it complies with the criteria. Internal supports permitted. Include a short – written description indicating the name of the book or nursery rhyme. Maximum display area 60cm x 60cm. (no height restriction).

## SC7 - Sculpted Novelty Cake

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

## 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. Include a menu with description of flavours and list of allergens. The cupcake will be cut and tasted with decoration in place. Maximum display area 60cm x 60cm. (no height restriction).



TASTED\*

# SENIOR SUGARCRAFT CLASSES



## SC9 - Plant or Arrangement

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

## SC10- Floral Bouquet

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



## SC11 - Floral Sugarcraft on a Fascinator/Headband or Hand bag

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

## SC12 - Cookies/Gingerbread or Biscuit

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

TASTED\*

## SC13 - Painting on Sugar / A painted cake or picture

The cake or picture including the frame must be made from any edible medium. The main focused of the decoration is painting technique using any edible medium, other techniques permitted to enhance the exhibit. The picture may be presented using a support to display the exhibit. Minimum display 40cm x 40cm.

## 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, Internal supports permitted. Decoration to competitor's choice. Maximum display area is 60cm x 60cm. This class will be marked for artistic complex skills, the emphasis being on new ideas, visual impact, creativity and innovative ideas.



## Professional Cake Decorator of the Year 2026

At HRC 2026, 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 artist.



# JUNIOR SUGARCRAFT CLASSES



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. Maximum size 60cm x 60cm (no height restriction). Small amount of royal icing permitted may be used to enhance exhibit.

## JSC2 – Junior Wedding or Special Occasion Celebration Cake

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



## JSC3 – Junior Novelty Cake

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



## JSC4 – Junior Floral Sugarcraft (Sugar Flowers)

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

## JSC5 – Junior Decorated Cup Cakes

Display twelve decorated cupcakes in total. Design and decoration of competitor's choice, decoration must be edible, marks will be awarded on eating quality of the cake, coating, 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.

TASTED\*

# STUDENT SUGARCRAFT CLASSES

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

## SSC1 – Student Decorated Cake

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

## SSC2 – Student Decorative Model or Figure

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



# THE INTERNATIONAL SALON CULINAIRE TEAM



Our deepest thanks go to the Salon Culinare team, a remarkable group of professionals whose expertise and passion continue to inspire. Each member volunteers their time and energy to help us deliver an extraordinary series of competitions, pushing the boundaries of excellence with every edition.

Their kindness and guidance create an environment where competitors feel supported and valued, turning every moment into a meaningful experience. With their careful coordination and eye for detail, the event flows effortlessly, embodying the spirit of excellence we all cherish.

A heartfelt thank-you also goes to our distinguished judges and extended team. Your commitment and insight are at the heart of what makes Salon Culinare such a success. We are truly grateful for your part in making the International Salon Culinare a standout celebration of talent and passion.

## SALON CHEF DIRECTOR



Steve Munkley

## SALON PROJECT DIRECTOR



Andrew Pantelli

## LIVE THEATRE



Steve Scuffell  
Chair of Judges



Jim Eaves  
Lead Judge



Harry Lomas MBE  
Lead Judge

## SALON DISPLAY



Mark Hill MBE  
Chair of Judges



Alan Whatley  
Vice Chair of Judges



Matt Owens  
Lead Judge

## 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



Jess Noakes  
Marketing Executive

## REGISTRATION AND ADMINISTRATION



Pauline Tucker  
Registration Manager



Maria Drury  
Registration Assistant

## BACK OF HOUSE AND COMPERE SUPPORT



Will Torrent  
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	Executive Chef	Fortnum and Mason
Anthony Armstrong	Exec Chef	Nesbitt Arms Hotel
Amit Arya	Executive Pastry Chef	Intercontinental at The O2
Daniel Ayton	Exec Chef	Chefbytes
Simon Barton	Executive Chef	RAF Wittering
Michelle Becker	Sugar Artist	Sugar Daze
Mark Belford	Chef Academy Principal	HIT Training
Emmanuel Bonneau	Executive Pastry Chef	Mandarin Oriental
Richard Bowden	Divisional Development Chef	Elior B&I
Gareth Bowen	Senior Culinary Development	Cunard
Tony Cameron	Lecturer in Culinary Arts and Hospitality,	Retired (Westminster Kingsway)
Diane Camp	Food Intelligence Director	Sodexo
Nathan Clark	Senior Sous Chef	Ascot Racecourse.
David Close	A founder Member of the Belfast Branch	British Sugarcraft Guild
Shaun Collins Lindsay	Chef Patron	
Lee Corke	Director of Hospitality	University of Cambridge, Clare College
Tracy Crawley	Corporate Pastry Chef	Addleshaw Goddard
Darren Creed	Curriculum manager , for Hospitality and Travel	Loughborough College
Ben Crocker	Head Pastry Chef	Tottenham Hotspur (Levy Restaurants)
Mark Crowe	Culinary Director	Accent Catering
Jasbeer Dawar	Executive Chef	Hilton Wembley
Marco De Simone	Restaurant Director	Crystal Moon Lounge and The Garden Restaurant at Corinthia London.
Gary Devereaux	Executive Chef	House of Lords
Andrew Ditchfield	Pastry Chef	House of Commons
Amy Duthie	Head Chef	Compass
Gemma Evans-Hurley	Head of Culinary	Dine Contract Catering - Compass
Mark Fitzmaurice	Procurement Business Partner	Ch & Co
Ben Fullard	Sugar Artist	Ben the Cake Man.
Omero Gallucci	Food & Beverage Specialist	Gallucci Consulting
Daniel Galmiche	Consultant & Michelin star chef	
Giovanni Gargasole	Restaurant and Event Trainer	University of West London
Paul Gayler MBE	Chef Consultant	Bespoke Culinary Solutions
Hayden Groves	Chef Consultant	Hayden Groves Consultancy
Matthew Hagan	Executive Chef	Manchester Arena
Kelsie Hall	Confectioner and Sugarcraft Specialist	
David Hammond	Culinary Director	Jubilee Hospitality
Wayne Harris	Development Chef	NH Case Limited
John Holden	Food and Beverage Lecturer	Cheshire College - South & West
Marc James Whitley	Lecturer in Hospitality, Food & Beverage	Capital City College
Indika Jayasena	Chef D'Associe, Pâtissiere-Pastry Chef	Prestige Creations
Peter Joyner	Food & Photography Director	Elior UK
Gary Kilminster	Chef and Business Development Manager	Essential Cuisine
Michael Kitts	Culinary Consultant	MK Consultancy
Michael Kwan	Executive Pastry Chef	The Dorchester
Rory Larkin	Development Chef & Registered Nutritionist	Lactalis Professional (Guest Judge)
James Larkins	Executive Chef	Chapter One (Impact Food Group)
Shaun Leonard	Food and Beverage Manager, Executive Chef, Culinary Program Leader	BHMS Business & Hotel Management
Rose Macefield	Sugar Artist	
Paul Mannering	National Hospitality & Culinary Lead	HIT Training
Ian Mark	Exec Chef	RAF Marham
Anthony Marshall	Culinary Consultant	Fomer Exec Chef at London Hilton Park Lane
Fergus Martin	Senior Development Chef	Givaudan UK
Bob McDonald	Chef Director	Burren Balsamics
Stuart McLeod	Vice Chair British Culinary Federation/ Chef Director	Patisserie UK Ltd

# JUDGES



Judge	Job Title	Establishments
Chris Morrell	Flight Sergeant Exec Chef	RAF Brize Norton
Tony Murphy	Regional Chef Lead	ISS (Integrated Service Solutions)
Dennis Mwakulua	Executive Chef	Compass North America Head Office
Stuart Nisbet	Food Development Director	TUGO
Ian Nottage	Head of Food Development	Fresh Direct (UK)
Carmen Nou	Category Marketing Manager	Lee Kum Kee (Guest Judge)
Paulo Oliveira	Senior Rest. Ops Chef Trainer	Pillars Restaurant UWL
Steve Oram	Senior Learning Consultant	Westminster Kingsway
Terry O'Riordan	KetoChefs Culinary Director	Team Manger Craft Guild Of Chefs Culinary Team
Ian Page	Global Executive Chef	Sodexo Live (Virgin Atlantic Clubhouses)
Saravanan Palanipandichamy	Executive Chef	The Peninsula Hotels
Adam Peirson MBE	Executive Sous Chef	The Dorchester
Mario Perera	Executive Chef	The Jumeirah Carlton Tower
Mark Perkins	Executive Pastry Chef	Rosewood London
Jeremy Peterson-Medley	Chef Controller	Greencore
Roger Pizey	Executive Pastry Chef	Fortnum & Mason
Miranda Quantrill	Former Curriculum Manager	Westminster Kingsway
Joe Queen	Executive Chef	Archerfield Gold & Country Club
Samantha Rain	Head of Pastry Development & Innovation	Sweet BakeArt
Mark Reynolds	National Chair of the Craft Guild of Chefs/ Regional Executive Head Chef	Tottenham Hotspur at Levy Restaurants
Sandra Richards	Sugar Artist	
Wayne Roberts	Exec Sous Chef	Royal Lancaster London
Victoria Scupham	Private Chef	
Mathew Shropshall	Chef Lecturer & British Culinary Federation Chairman	University College Birmingham - College of Food
Ian Simpson	Chef Patron	Private dining
Nick Sinclair	Owner	Surrey Hills Delicatessen
Jonathon Smith	Regional Multi Activity Contract Management & Assurance Warrant Officer	Royal Air Force
Stuart Smith	Manager of Hospitality and Catering Curriculum Service	Harlow College/Stansted Airport College
Shona Sutherland	Chef Owner	Taystful / Association of Pastry Chefs Chair
Szilard Szentesi	Executive Pastry Chef	Mar Hall Golf & Spa Resort
Sameer Taneja	Executive Chef	Benares
Franciane Tartari	Executive Pastry Chef	The Goring
Dominic Teague	Executive Chef	One Aldwych Hotel
Fred Tobin	Executive Chef	Royal Lancaster Hotel
Cyrus Todiwala OBE	Chef Patron	Café Spice Namasté
Michelle Trusselle	Head of Culinary   Craft & Chef Development	Aramark UK & Global Energy at time of print
Nick Vadis	Culinary Director UK & chef ambassador to NHS	Compass Group UK & Ireland
Adrian Vigus-Brown	Executive Chef	Park Plaza London Riverbank
Kevin Viner	Chef Patron	Falmouth Arms
Philip Watson	Culinary Arts Lecturer	South Essex College
Jim Wealands	Executive Chef	Lexington
Candice Webber	Culinary Director	Bennett Hay
Grahame Wickham	Head Chef of Private Dining & Events at Claridge's.	Claridges
Johanna Wittchell	Commercial Foodservice Manager	Tilda (Guest Judge)
Circle Wong	Pastry Trainer	Valrhona (Guest Judge)
Adam Woof	Hospitality Operations Manager	University of Manchester

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

By entering International Salon Culinaire you will automatically receive a pass to HRC on 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.



PART OF

**Food Drink & Hospitality Week**

30 March - 01 April 2026 Excel London

For further information on International Salon Culinaire 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).



*Passion in every Pour*



**PROUD TO CHAMPION CULINARY CRAFT  
AT INTERNATIONAL SALON CULINAIRE**