

## Additional Competitor Info – LIVE THEATRE competitors

<b>Arrival Time</b>	<b>Minimum one hour before competition.</b> Please report to Live Theatre registration when you arrive.
<b>Equipment Provided</b>	Workstations comprise a Combi oven, 2 ring induction hob, electricity points, plumbed in sinks and hand wash basins. There is also access to refrigeration and a freezer. All light equipment and utensils, chopping boards etc are the responsibility of the competitor. <b>Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</a> should you require a visual of the work stations.</b>
<b>Hygiene Products Disposables</b>	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided by our sponsors Delphis Eco. Cling Film, Foil and Baking Paper will be provide by Prowrap
<b>Products Provided</b>	Competitor to provide all ingredients unless otherwise stated in the competition criteria
<b>What are judges looking for?</b>	Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</a> should you wish to view an example of a Live Theatre judging sheet.
<b>Feedback</b>	Judges will be available at the Live Theatre for feedback after the judging has been completed, all competitors should make time to do this.
<b>Results and Presentation of awards – Time/Location</b>	The presentation ceremonies take place at approx 13.30 and 16.30 on Monday and Tuesday and at 15.30 on Wednesday. (Subject to change)  All results will be posted on <a href="http://www.internationalsalonculinaire.co.uk">www.internationalsalonculinaire.co.uk</a> shortly after the event.
<b>Entry into the show</b>	All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <b>must register online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a></b>
<b>Arriving at the show and accessing the hall</b>	HRC and Salon Culinaire is in the North Hall at ExCeL London. The closest entrance from the Central Boulevard is N9, the Salon Culinaire is located at the back of the hall and the competitor Registration Desk will be located behind the Live Theatre. (Competitors will be send a map of the Halls with their joining instructions closer to the event.) If you need drop-off facilities, you have two options: <ol style="list-style-type: none"><li>1. The first option is to drive your vehicle up onto the lorry way and unload your vehicle at the back of the exhibition hall. The venues has implemented lorry way traffic booking system, Voyage Control. To book an unloading slot please <a href="#">click here</a> and create an account on Voyage Control. Booking a delivery slot is quite straight forward, you will need the password 'Salon2025', then select the date and time you will arrive and include your driver and vehicle details. When booking a slot please select 'N18' as your unloading area as this is the closest to Salon Culinaire. When you have finished unloading you must immediately remove your vehicle and proceed to the Orange Car Park, (this is a Pay/number plate recognition car park). If you would like to access the lorry way after your comp you will need to book another slot.</li><li>2. An alternative option if you do not require unloading facilities via the lorry way, for easier and quicker access, please park in the Orange Car Park. From there take the stairs or lift to Level 1 which will bring you in to the Central Boulevard and proceed with your exhibit/ equipment to the Salon Registration, as above. All competitors will be given 1 hour free of charge to make deliveries. If you require additional time in the car park, then this will be chargeable per day.</li></ol> ExCeL London have introduced a new pre booking system for their car park so if you require parking, we recommend you book your space in advance. To secure your parking space please <a href="#">click here</a> .