	Additional Commetitantus
Competition details	Additional Competitor Info K1 Works in fat
Competition details	
	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.
Additional	The use of colours will be permitted however these must be sympathetic and must be used to
Information for this	enhance the exhibit provide shading or depth to the exhibit overall. Colours when added
class	should be well blended or marbled correctly to enhance the piece on show, judges will look to see that colours are solely used to cover or hide imperfections. Exhibitors may wish to provide
	a sense of movement or action to the piece on show to give a sense of interest and to catch
	the eye of the public viewing the exhibit. Competitors must take note of the max area of
	display, not adhering to this may lead to points deducted or disqualification.
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Arrival/Delivery	Sunday 16th March 1500hrs or Monday 17th March 0700hrs - 0900hrs
Collect Exhibit	Wed 19th March 1530hrs
Re-touch Area	There will be a re-touch area located close to the Salon Display registration desk. This will
	comprise trestle tables, a plumbed in sink with hot and cold water, and power points.
<b>A</b> 414 <b>I</b>	The re-touch area should be used for finishing touches only, not full assembly.
Competitor's Exhibit Reference	Labels will be issued to be attached to the top visual side of each entry. A second label will be
Details	attached underneath
Judging	All judging is blind, using reference numbers, and will commence promptly at 0900hrs each
- <del></del>	morning.
What are judges	Judges are looking for a single creative piece of art in fat. The exhibit should stand alone in its
looking for?	own right and be suitable as the main focal piece to address a buffet table. The exhibit can be
	abstract, wildlife or figurine. However, competitors must consider balance and proportion when
	depicting true to life figures. Detail must be sharp, precise with an array of skills shown.
	Please contact andrew.pantelli@montgomerygroup.com should you wish to view a copy of a
	Salon Display judging sheet.
Feedback	Judges will be available in the vicinity of the exhibits after judging has been completed, all competitors should make time to do this.
Results	Results will be recorded on award cards adjacent to the exhibit.
results	All results will be posted on <u>www.internationalsalonculinaire.co.uk</u> shortly after the event
Security of Dishes	All reasonable care will be taken for the security of dishes and equipment, the Management
•	Team will not be responsible for any loss or damage to exhibits, dishes, equipment or
	personal effects. Competitors are advised to suitably insure dishes for display. It is the
	individual's responsibility to cover this personal risk.
Removal of	All exhibits must be removed at the time stated above or just after and not before. The
Exhibits	Management Team have the right to remove and destroy exhibits remaining after such time.
Presentation of	The Management Team may remove any exhibit deemed to be unhygienic or below standard.  Approximately middle of the day or late afternoon on the day that you are due to collect the
awards -	exhibit (depending on when judging takes place) on the presentation stage near to the Salon
Time/Location	Display. Further details of the presentations will be available at the event.
Entry into the show	All competitors will be automatically registered and will receive their entry badge via email
	however colleagues and supporters <u>must</u> register online <u>www.hrc.co.uk</u>
Arriving at the	HRC and Salon Culinaire is in the North Hall at ExCeL London. The closest entrance from the
show and	Central Boulevard is N9, the Salon Culinaire is located at the back of the hall and the
accessing the hall	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:
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	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 <u>click here</u> 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.
- 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.

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 <u>click here</u>.