

Additional Competitor Info

Competition details	K2 Show or Presentation platter 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.
Additional Information for this class	A pleasing platter with a combination of shapes and designs will aid the overall appearance, correct cuts and slices will deliver a professional approach all glazing should be free of tears or blemishes, and items should be well coated but not excessive.
Sponsor	
Arrival/Delivery	Mon 17 March 07.00 - 0900
Collect Exhibit	Mon 17 March - 16.30
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. The re-touch area should be used for finishing touches only, not full assembly.
Competitor's Exhibit Reference Details	Labels will be issued to be attached to the top visual side of each entry. A second label will be attached underneath
Judging	All judging is blind, using reference numbers, and will commence promptly at 0900hrs each morning.
What are judges looking for?	Judges are looking for a well-presented cold show platter. Competitors should take note to harmonise the portions on the platter to balance the plated portion. Garnishes should be appropriate in size and complement the main items, these should not reflect finger food and must be of contrasting size to the main pieces or protein joints. Any salad items should harmonize with the main platter and work alongside the garnishes. 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. All results will be posted on www.internationalsalonculinaire.co.uk 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 Exhibits	All exhibits must be removed at the time stated above or just after and not before. The Management Team have the right to remove and destroy exhibits remaining after such time. The Management Team may remove any exhibit deemed to be unhygienic or below standard.
Presentation of awards – Time/Location	Approximately middle of the day or late afternoon on the day that you are due to collect the exhibit (depending on when judging takes place) on the presentation stage near to the Salon Display. Further details of the presentations will be available at the event. All results will be posted on www.internationalsalonculinaire.co.uk shortly after 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 www.hrc.co.uk
Arriving at the show and accessing the hall	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">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 click here 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 [click here](#).
