

<b>Additional Competitor Info</b>	
<b>Competition details</b>	<p><b>R3 - Main Course Plates</b></p> <p>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.</p>
<b>Additional Information for this class</b>	<p>Table presentation should be pleasing and easily understood, a menu card is helpful in directing the judges on ingredients, and how the dishes are put together. Service plates should be appropriate for food service and there to enhance the presentation to the customer. Competitors are reminded that serving plates, dishes need to be practical and food safe</p>
<b>Sponsor</b>	
<b>Arrival/Delivery</b>	Tues 18 March 07.00 - 0900
<b>Collect Exhibit</b>	Tues 18 March - 16.30
<b>Re-touch Area</b>	<p>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.</p>
<b>Competitor's Exhibit Reference Details</b>	<p>Labels will be issued to be attached to the top visual side of each entry. A second label will be attached underneath</p>
<b>Judging</b>	<p>All judging is blind, using reference numbers, and will commence promptly at 0900hrs each morning.</p>
<b>What are judges looking for?</b>	<p>Judges are looking for three well balanced main course plates. Competitors are reminded that the plates are a <u>Main Courses</u> and must be complete with the appropriate vegetables, garnishes and sauces applicable to each plate. Competitors should ensure that sizes are balanced throughout and correct cooking of main items is shown. Glazing should be neat and free from tears or blemishes. Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</a> should you wish to view a copy of a Salon Display judging sheet.</p>
<b>Feedback</b>	<p>Judges will be available in the vicinity of the exhibits after judging has been completed, all competitors should make time to do this.</p>
<b>Results</b>	<p>Results will be recorded on award cards adjacent to the exhibit. All results will be posted on <a href="http://www.internationalsaloniculinaire.co.uk">www.internationalsaloniculinaire.co.uk</a> shortly after the event</p>
<b>Security of Dishes</b>	<p>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.</p>
<b>Removal of Exhibits</b>	<p>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.</p>
<b>Presentation of awards – Time/Location</b>	<p>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.</p>
<b>Entry into the show</b>	<p>All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <u>must register</u> online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a></p>
<b>Arriving at the show and accessing the hall</b>	<p>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:</p> <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</li> </ol>

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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](#).**

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