

Additional Competitor Info	
Competition details	<p>SK2 – Student Terrine Display</p> <p>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.</p>
Additional Information for this class	<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>
Sponsor	
Arrival/Delivery	Mon 17 March 07.00 - 0900
Collect Exhibit	Mon 17 March - 16.30
Re-touch Area	<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>
Competitor's Exhibit Reference Details	<p>Labels will be issued to be attached to the top visual side of each entry. A second label will be attached underneath</p>
Judging	<p>All judging is blind, using reference numbers, and will commence promptly at 0900hrs each morning.</p>
What are judges looking for?	<p>A well-executed terrine of competitors choice with an even compression and balance of filling inside. The garnishes should complement the filling (Terrine) and the slice presented as a plated portion should be equivalent to a starter size portion with garnishes etc included. Please contact andrew.pantelli@montgomerygroup.com should you wish to view a copy of a Salon Display judging sheet.</p>
Feedback	<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>
Results	<p>Results will be recorded on award cards adjacent to the exhibit. All results will be posted on www.internationalsaloniculinaire.co.uk shortly after the event</p>
Security of Dishes	<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>
Removal of Exhibits	<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>
Presentation of awards – Time/Location	<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>
Entry into the show	<p>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</p>
Arriving at the show and accessing the hall	<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"> 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](#).
