

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<p><b>ST13 - Table Laying</b>  <b>20-minute competition – Monday &amp; Tuesday only</b></p> <p>Competitors will have 20 minutes to create a formal table setting for a special awards event, set for four guests with a complete three-course arrangement: starter, main, and dessert.</p> <p>Competition Requirements</p> <ul style="list-style-type: none"> <li>• Table Setting: Arrange a table for four guests (4 covers) using a table provided by the competition (approximately 900mm x 900mm).</li> <li>• Menu and Napkin Folds: Competitors will create four unique napkin folds—one for each cover—to showcase creativity and skill. A menu must also be presented on the table.</li> <li>• Tableware and Linen: All tableware, cutlery, glassware, and linen are the responsibility of each competitor.</li> <li>• Awards Event Theme: The table setting should embody the elegance of a formal awards event, with meticulous attention to detail, sophistication, and a cohesive aesthetic.</li> </ul> <p>Competitors will be judged on their ability to present a refined and inviting table suitable for a high-profile event</p>
<b>Additional Information for this class</b>	A square table can be brought by the competitor or can be provided by the organizers and placed in front of the workstation. All other equipment needs to be provided by the candidate and presented within the 20 minutes. Equipment may be pre-polished but will be inspected by the judges whilst judging. Competitors will be questioned on their choice of wines and the glassware chosen.
<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 stainless steel preparation table, competitors will be expected to supply all other equipment required for their entry.
<b>Hygiene Products Disposables</b>	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided by Delphis Eco. Cling Film, Foil and Baking Paper will be provided by Prowrap.
<b>Products Provided</b>	Competitors to provide all necessary table ware and linen.
<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 a copy of a Skills Theatre judging sheet.
<b>Feedback</b>	Judges will be available at the Skills Theatre for feedback after the judging has been completed, all competitors should make time to do this.
<b>Results</b>	Results will be announced by the Compere and posted on <a href="http://www.internationalsalonculiare.co.uk">www.internationalsalonculiare.co.uk</a> after the event
<b>Presentation of awards – Time/Location</b>	Located on the presentation stage next to the Skills Theatre. Exact presentation timings tbc - If your class finishes before 1230hrs it will be at approx. 1330hrs on the day of your competition. If your class ends after 1230hrs it will be at approx. 1700hrs on the day of your competition. If you are competing on Weds 19 March, it will be at 1530hrs..
<b>Entry into the show</b>	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>
<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</li> </ol>

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](#).