	Additional Competitor Info
Competition details (including date and time)	**ST16 – Chef and Waiter team event** Wednesday 7th Only One chef and one waiter will have 90 minutes to prepare and serve a cold 2 course meal [main & dessert] with water, wine and coffee to TWO guests chosen on the day and 1 portion for the judges. There are no cooking facilities available on site, so any cooking must be achieved before arriving at the competition. Equal marks for this competition will be awarded to the chefs and waiters performance on the day. **Chef** The protein for the main course must be salmon, poached, smoked or cured and the dessert be fruit based. All garnishes are at the team's discretion and should be brought to the show ready to be mixed or served. All these ingredients must be transported at the correct hygienic temperature under food safety guidelines. **Waiter** Only a tablecloth can be added to the table prior to the start of the competition, the remainder of the set up needs to be completed once the competition has started. Guests can be seated after 30 minutes and must have coffee offered and served if required on the 90 minute mark. A 900mmx900mm table will be provided, which needs to be set for two guests (2 covers). Competitors will need to create two unique napkin folds - one for each cover - to showcase creativity and skill. A menu must also be presented on the table, with food allergens listed, and a second copy for judges. All tableware, cutlery, glassware, china and linen are the responsibility of each competitor. Service of a single bottle of wine with the main course is required, chosen at the discretion of the waiter to be served correctly. (no wine required with dessert) Filter coffee or specialist tea to be served only at the end of the meal. A kettle will be provided for boiling water only. Judges will be looking for the skill sets of both competitors, working practices, flow of the meal, interaction between the team and the guests. Quality, taste, flavour and presentation of the food. Professionalism, communication and knowledge of the waiter.
Additional Information for this class	Please follow the Chef and Waiter requirements in the Competition Details above. No cooking facilities will be available on site.
Sponsor	
Arrival Time	Minimum one hour before your competition. Please report to Skills Theatre registration when you arrive.
Equipment Provided	One 900mm x 900mm table and a kettle for boiling water only. All other tableware, linen and equipment must be supplied by competitors. No cooking facilities are available.
Hygiene Products Disposables	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
Ingredients Provided	All ingredients are the responsibility of the team.
What are judges looking for?	Judges will assess teamwork, working practices, meal flow, guest interaction, food quality and presentation, professionalism, communication and service knowledge.
Feedback	Judges will be available at the Skills Theatre for feedback after the judging has been completed, all competitors should make time to do this.
Results	Results will be announced by the compere and posted on www.internationalsalonculinaire.co.uk after the event.
Presentation of awards – Time/Location	Presentations take place at the presentation stage next to the Skills Theatre. Exact presentation timings will be confirmed closer to the event.
Professional Dress Code	Competitors must also adhere to the appropriate professional dress code for their competition. Chefs should wear full chef whites, including a skull cap, appropriate chef trousers and suitable kitchen footwear. Front-of-house competitors should wear appropriate professional service attire.

Entry into the show	All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters must register online www.hrc.co.uk
Arriving at the show and accessing the hall	HRC and Salon Culinaire is located in the North Hall at ExCeL London. The closest entrance from the Central Boulevard is N3. Salon Culinaire is located at the back of the hall and the competitor Registration Desk will be located behind Live Theatre. (Competitors will be sent a map of the halls with their joining instructions closer to the event.) If you need drop-off facilities, you have two options: 1. The first option is to drive your vehicle up onto the lorry way and unload at the back of the exhibition hall. To book an unloading slot through Voyage Control, click here and create an account. Use the password Salon2027, select your arrival date and time, and enter your driver and vehicle details. Select N5 or N6 as your unloading area. After unloading, immediately remove your vehicle and proceed to the underground car park. To pre-book parking, click here. If you need to use the lorry way again after your competition, book another slot. 2. Alternatively, park in the underground car park and take the stairs or lift to Level 1, which leads to the Central Boulevard. Proceed with your exhibit or equipment to Salon Registration. Competitors will be given one hour free of charge to make deliveries. Additional parking time is chargeable per day. ExCeL London has introduced a pre-booking system for its car park. We recommend booking in advance. To secure your parking space, click here. Access is via Royal Albert Way (A1020) only. Use postcode E16 1FR or what3words ///cheer.events.began. There is no access from Western Gateway or Seagull Lane.