

Additional Competitor Info	
Competition details (including date and time)	ST2 - Butcher a Whole Chicken for Sauté 30-minute competition – Daily Butcher a fresh chicken which will be provided by our butchery partner 'The London Meat Company'. The skills test will be to cut the chicken into 10 pieces and display waste along with the service pieces.
Additional Information for this class	The 10 pieces prepared from the chicken are 2 drumsticks, 2 thighs, 2 wings, 2 pieces of breast, 2 middle joint winglets. All waste to be presented.
Sponsor	Worshipful Company of Cooks
Arrival Time	Minimum one hour before competition. Please report to Live Theatre registration when you arrive.
Equipment Provided	Workstations comprise a stainless steel preparation table, competitors will be expected to supply all other equipment required for their entry.
Hygiene Products Disposables	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided. Cling Film, Foil and Baking Paper will be provided.
Ingredients Provided	A whole chicken will be provided by the London Meat Company
What are judges looking for?	Each pair of meat cuts to be even and where knuckles are present, they have been removed, leaving the middle bone to support the joint in cooking. Singeing of the meat will not be required but any visible feathers to be removed. Please contact andrew.pantelli@montgomerygroup.com should you wish to view a copy of a Skills Theatre judging sheet.
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 and posted on www.internationalsalonculinaire.co.uk after the event
Presentation of awards – Time/Location	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. 1600hrs on the day of your competition. If you are competing on Weds 19 March, it will be at 1530hrs.
Entry into the show	All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <u>must register online www.hrc.co.uk</u>
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 into 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](#).