	Additional Competitor Info
Competition details (including date and time)	**ST4 - Seabass/Trout Preparation** 30-minute competition - Daily Seabass: 1 whole gutted seabass will be provided by the sponsor M&J Seafood, this is to be filleted, trimmed, pin boned and ciseler. Trout: 1 whole gutted trout will be provided by the sponsor M&J Seafood, this is to be filleted, skinned, trimmed and pin boned.
Additional Information for this class	As no washing facilities are provided scaling of the fish will have been done for you by the fishmonger. If you are not familiar with the word "ciseler" it is the slashing of the skin to stop the fish curling when it is cooked. When pin boning the trout take extra care not to damage the flesh of the fish. All fish to be presented on a stainless-steel tray with the bones and waste
Arrival Time	Minimum one hour before your competition. Please report to Skills 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 by Delphis Eco. Cling Film, Foil and Baking Paper will be provided by Prowrap
Ingredients Provided	Sea Bass or Trout will be provided by M&J Seafood
What are judges looking for?	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 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.