

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<p><b>ST4 - Seabass/Trout Preparation</b>  <b>30-minute competition - Daily</b></p> <p><b>Seabass:</b>  1 whole gutted seabass will be provided by the sponsor M&amp;J Seafood, this is to be filleted, trimmed, pin boned and ciseler.</p> <p><b>Trout:</b>  1 whole gutted trout will be provided by the sponsor M&amp;J Seafood, this is to be filleted, skinned, trimmed and pin boned.</p>
<b>Additional Information for this class</b>	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
<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>Ingredients Provided</b>	Sea Bass or Trout will be provided by M&J Seafood
<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 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. 1600hrs 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>	<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.)</p> <p>If you need drop-off facilities, you have two options:</p> <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 traffic booking system, Voyage Control. To book an unloading slot please <a href="#">click here</a> 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.</li> </ol>

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](#).