

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<p><b>ST8 - Amuse Bouche</b>  <b>20-minute competition – Daily</b></p> <p>Preparation of 2 different amuse bouche for the service in a fine dining restaurant, two portions of each. Choice of ingredients is entirely at the discretion of the competitor, but judges will look for a balance in flavours textures, preparation/cooking methods and presentation. Cold dishes only to be prepared and presented. All ingredients are the responsibility of the competitor and a recipe card with allergens must be provided.</p>
<b>Additional Information for this class</b>	Consideration should be taken to the texture and flavour mixes in the dishes as this will be a tasted class.
<b>Sponsor</b>	
<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>	Competitors to provide all ingredients.
<b>What are judges looking for?</b>	<p>The judges will be looking for 2 completely different dishes here, showing different preparation, cooking if used and presentation skills</p> <p>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.</p>
<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.internationalsalonculinaire.co.uk">www.internationalsalonculinaire.co.uk</a> after the event
<b>Presentation of awards – Time/Location</b>	<p>Located on the presentation stage next to the Skills Theatre.</p> <p>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.</p>
<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 online</u> <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.</p> <p>(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> <li>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</li> </ol>

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](#).