

<b>Additional Competitor Info</b>	
<b>Competition details</b>	<b>SC8 - Decorated Cup Cakes</b>  Display twelve decorated cupcakes in total. Design and decoration of competitor's choice. Decoration must be edible and suitable to eat with the cake. Marks will be awarded on eating quality of the cake, coating, decoration and creativity of display. one cake will be cut and tasted with the decoration in place. Include a menu with description of flavours and list of allergens. The cupcake will be cut and tasted with decoration in place. Maximum display area 60cm x 60cm. (no height restriction).
<b>Additional Information for this class</b>	Exhibit must fit within a 60cm square including any fabric or display material. One cupcake will be cut and tasted. A variety of designs may be used but the overall presentation must complement each other, in colour and material used. Avoid decorative materials with poor eating quality or that would be removed before the cake could be eaten.
<b>Sponsor</b>	
<b>Arrival/Delivery</b>	Sun 16 March from 15.00hrs or Mon 17 March 07.00 - 0900
<b>Collect Exhibit</b>	Wed 19 March - 14.30
<b>Re-touch Area</b>	There will be a re-touch area located close to the Salon Display registration desk. This will comprise trestle tables, a plumbed in sink with hot and cold water, and power points. The re-touch area should be used for finishing touches only, not full assembly.
<b>Competitor's Exhibit Reference</b>	Labels will be issued to be attached to the top visual side of each entry. A second label will be attached underneath
<b>Judging</b>	All judging is blind, using reference numbers, and will commence promptly at 0900hrs each morning.
<b>What are judges looking for?</b>	The Flavour/ texture of the cake and coating material. Good visual appeal and creative design/presentation. Decoration should have good eating quality and should not need to be removed before the cup cake is eaten. Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</a> should you any questions relating to the criteria.
<b>Feedback</b>	Judges will be available in the vicinity of the exhibits after judging has been completed, all competitors should make time to do this.
<b>Results</b>	Results will be recorded on award cards adjacent to the exhibit. They will be posted on the show website as soon as is possible, but if you attend the show during the day, it will be possible to obtain your result then.
<b>Security of Dishes</b>	All reasonable care will be taken for the security of exhibits, the Management Team will not be responsible for any loss or damage to exhibits, dishes, equipment or personal effects. Competitors are advised to suitably insure dishes for display. It is the individual's responsibility to cover this personal risk.
<b>Removal of Exhibits</b>	All exhibits must be removed at 1430hrs on Wednesday 19 March and not before. The Management Team have the right to remove and destroy exhibits remaining after such time. The Management Team may remove any exhibit deemed to be unhygienic or below standard.
<b>Presentation of awards</b>	Afternoon of the Weds 19 March – Exact time TBC
<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 <a href="http://www.hrc.co.uk">www.hrc.co.uk</a></u>
<b>Arriving at the show and accessing the hall</b>	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"> <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</li> </ol>

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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 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](#).**

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