



PART OF

Food Drink & Hospitality Week

25-27 March 2024 ExCeL London

SCHEDULE OF COMPETITIONS



@SalonCulinaire



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WELCOME



It's been another amazing year with so many world events touching and affecting every one of us. But chefs are resilient people with teams from the 4 nations now preparing for the Culinary Olympics in Stuttgart and 2023 seeing the finals of both Young and Senior Craft Guild of Chefs National Chef of the Year, the Bocuse D'or final in Lyon, BCF Young and Senior Chef of the Year, and many more I could go on to list.

International Salon Culinaire 2024 at HRC, part of Food, Drink & Hospitality Week 2024 now boasts over 120 different competitions and last year we broke all records with 1,000 entries received for the event across the 3 days collectively in Live, Static, Sugarcraft and Skills.

As I say every year chefs are in more demand than ever, with the industry crying out for new recruits. HRC and Salon Culinaire give us, the 'cheffing' industry, the opportunity to shine and show off our talents, encouraging others to join and make us stronger in the long term.

This year's competition line-up has some exciting new live competitions with themes that reflect the challenges in today's hospitality sector. With our official meat sponsor Meat & Livestock Australia we now have a class showcasing Wagyu Beef, Tilda Team of the Year is focussing on what can be done with by-products from your production and Essential Cuisine are challenging you to make the ultimate pie for the Pub Chef of the Year competition. Plus, we have the return of the Craft Guild of Chefs Team of the Year in conjunction with Waitrose & Partners asking chefs to develop some bowl food for stand-up events. Our online training competition for chef lecturers in partnership with Grande Cuisine Academy, was a great success, so that returns too.

There are many different competitions for chefs of varying levels of skills and experience, so I'm sure you will find a class that will appeal to you. As well as adding new classes to the program we brought back some of the most popular competitions from previous years, including the Mystery Basket Grand Prix and the Alaska Seafood Masters competition and, of course, our mainstay pasta, lamb and cheese challenges.

Our Skills Theatre this year will have a separate area for the service competitions as we saw an increase in entries in this sector last year. Colleges the length and breadth of the country fought for spaces in this Salon to test the abilities of their students. As an enrichment to their teaching programs, it shows commitment from the college lecturers in going the extra mile for the betterment of their young chefs. All colleges will also be fighting it out for the John Retallick Memorial Trophy given in memory of the past Salon Chairman, for the college that leads the medal table at the end of the show.

Not forgetting the static Salon Display and Sugarcraft Salons, who this year have added some new classes into their schedules. The likes of danish pastries and creating a cake along the theme of a nursery rhyme or book. These classes showcase the incredible talent that our industry has to offer, where chefs work independently and then show off their pieces in the static forum.

Please be sure to check out the website for some useful masterclass videos demonstrating some of the skills tests that we will be challenging our students and apprentices, with techniques needed to produce medal-winning Salon Display exhibits, and guides on making the most out of the fantastic equipment on offer. In order to maximise your competing experience please do check out the competition pages on the Salon website – www.internationalsaloniculinaire.co.uk – there is a huge amount of information that you will need which will help to clarify the rules, setting you up for competition success.

The Live Theatre kitchens are kitted out with state-of-the-art cooking equipment for our competitors to cook with. Thanks to our partners Unox who supply the combi-ovens and Liebherr for refrigeration.

Good luck to all competitors, I hope that participating in International Salon Culinaire is both rewarding and enjoyable and gives you an experience and a challenge that will motivate you to reach greater heights in your career. Don't forget to get all your colleagues to register to visit the event so they can support your entry.

On behalf of Montgomery Group and the International Salon Culinaire team, I would like to thank all our sponsors, the Salon team, judges and colleagues for their continued support.

Huge thanks to the Montgomery Group who continue to invest in the development of chefs by hosting the Salon.

We look forward to welcoming you in March 2024.

Steve Munkley
International Salon Culinaire Chef Director



@SalonCulinaire



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CLASS SPONSORS



Awards, Medals & Prizes

Participating in the International Salon Culinaire offers chefs of all levels, ages and abilities the chance to be recognised for their talent. Previous competitors have gone on to rank amongst the UK's most celebrated and highly recognised chefs, both in the UK and Internationally. A coveted medal at Salon Culinaire is something to be treasured for a lifetime. In addition there will be prizes available for some of the winners!

WIN A ONCE IN A LIFETIME VIP STUDY TOUR TO VENICE!



Unox is proud to be supporting the International Salon Culinaire once again as combi oven partner for 2024. As part of the partnership, Unox is offering an exclusive once-in-a-lifetime prize to ALL Live Theatre Best in Class winners and the winner of the Live Theatre Chair of Judges Award.

All winners, over 18, will be invited to attend an all expenses paid two-day VIP study tour to Venice and the Unox HQ in Padova (in September 2024), where they will be treated to a full cooking demonstration by the Unox corporate chef team. They will also be given a factory tour of the Unox's sustainable production facility. If that's not enough, the winners will enjoy a Venice tour including a visit to a live Unox operational kitchen.



A YEAR'S FREE CRAFT GUILD OF CHEFS MEMBERSHIP



All Best in Class Winners across the Live Theatre and Salon Display will win a year's free Craft Guild of Chefs membership. The Craft Guild is one of the UK's leading professional body for chefs with over 1200 members and 101 business partners. As a member of the Craft Guild of Chefs, Best in Class winners will benefit from access to professional support, advice and knowledge, networking opportunities, fantastic industry events, exclusive discounts and offers from its supplier partners as well as the recognition associated with being part of this great institution.

MARKING & AWARDS

All the competitors are scored according to the International Salon Culinaire standard - medals across all sections of the salon are awarded in line with the to marking system below. For each Live Theatre and Salon Display class (Kitchen/Larder; Restaurant Plates; Pastry and Sugarcraft) there will be a 'Best in Class' award where the winner will receive a Commemorative Plate in addition to their medal. There are also 4 Chair of Judges awards and Best in Category awards, recognising the best of the best.

	LIVE THEATRE	SKILLS THEATRE	Kitchen/Larder	SALON DISPLAY Restaurant Plates	Pastry	SUGARCRAFT
Awards	Gold 90%	Gold 90%	Gold 90%	Gold 90%	Gold 90%	Gold 90%
	Silver 78%	Silver 78%	Silver 78%	Silver 78%	Silver 78%	Silver 78%
	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%	Bronze 65%
	Merit 51%	Merit 51%	Merit 51%	Merit 51%	Merit 51%	Merit 51%
Special Awards			Best in Category	Best in Category	Best in Category	Best in Category
			Best Junior Display Exhibit			
			Best Senior Display Exhibit			
	Chair of Judges Award	Chair of Judges Award	Chair of Judges Award			Chair of Judges Award



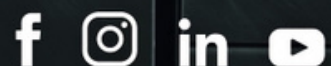
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LIVE THEATRE



We invite you to step into the spotlight and showcase your culinary talents by competing on the Live Theatre at the International Salon Culinare 2024.

Featuring eight adjacent workstations equipped with cutting-edge cooking equipment, each day, the Live Theatre will come alive with a series of thrilling, back-to-back live cooking competitions.

We have an exciting array of competitions to choose from, themed competitions that embrace the latest food trends, challenges that feature specialty ingredients, and opportunities to craft innovative and awe-inspiring dishes using specially selected products from our partners.

All places and heats with times will be confirmed after the deadline for entries has passed on Friday, February 23, 2024. Wherever possible please provide your proposed menu with your entry.

Should you have any questions or need assistance, don't hesitate to reach out to Andrew Pantelli at: andrew.pantelli@montgomerygroup.com or call 020 7886 3074.



Equipment Supplied by



LIVE THEATRE

LT4 – Tilda Chef Team of the Year 2024

45-minute competition

Tuesday 26th March

According to the Food and Agriculture Organization (FAO), a third of all food produced worldwide ends up in the bin.

This year we are looking for 8 to 10 teams of chefs to battle it out to be crowned Tilda Chef Team of the Year 2024. The competition is run in conjunction with the Craft Guild of Chefs and is for teams of 2 chefs. You will be given 45 minutes to create a 2 course meal for 2 covers using any of Tilda's Dry Basmati Rice range. A minimum of 50% of the dish should be Tilda rice and a minimum of 25% of a by product or something that would have ended up in the bin.

Judges will be looking for creativity and innovation, dishes that have the wow factor and show rice to be the star of the dish. As well as the team, taking into consideration sustainable products in the production of the dish, meeting the criteria of 25% of waste items used in the dishes and the teamwork and communication of the chefs on the team. Finally cooking degree's, taste, flavour, presentation and balance of the two dishes. Competitors will need to provide a menu card for the judges to review with an allergen sheet.

Check out Tilda's rice range [here](#).

The Prize

The members of the winning team will each receive a voucher for themselves and a guest for an overnight stay and dinner at a venue of their choice which could be taken from the list below, or they may request a similar property.

La Manor Aux Quat Saison · Penny Hill Park Hotel and Spa · Tom Kerridge Pub and Rooms · Balmoral Hotel Edinburgh

Three runners up teams will win Tilda Rice hampers for their kitchen.

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Tilda



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& PARTNERS

LT5 – Craft Guild of Chefs National Chef Team of the Year 2024

60-minute competition

Tuesday 26th March

Entries are sought from a 2-person team, the team will be expected to produce 2 portions of a selection of bowl food that they would recommend for a stand-up event aimed at 20 covers plus, making sure content is sufficient to provide enough substance for an evening meal. There must be a minimum of 3 [plates/bowls] and maximum of 5 [plates/bowls] including at least one that is a dessert item. Included in the dishes you must use 4 of 7 Waitrose Cooks' Ingredients products listed below.

Judges will be looking at ease of service, balance, content, skills, flavours, tastes and the use of the sponsors products in the dishes presented.

60 minutes will be allowed for the competition and the dishes can be served in any order after 15 minutes. The use of a theme is allowed but if one is chosen, all the dishes should reflect the theme. Competitors will need to provide a menu card for the judges to review with an allergen sheet. Please provide with your entry a short menu description and digital photographs from which the finalists will be chosen.

Waitrose Product list

- No1 Craft Guild Endorsed Dry Aged Sirloin [Product Link](#) 1x400gm
- No1 Spelt Sourdough [Product Link](#) 1x500gm
- No1 Woodland Mushrooms [Product Link](#) 1x200gm
- No1 Goats Milk Gouda [Product Link](#) 1x200gm
- No1 65% Dominican Republic Chocolate [Product Link](#) 1x100gm
- No1 Gold Longstock Eggs [Product Link](#) 1/2 doz
- No1 Frozen Halibut [Product Link](#) 1x280gm

Product will be supplied on the day of the final competition but not in advance.



Tilda

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CHEF TEAM OF THE YEAR 2024

Turn by-products into prizes

ARE YOU READY FOR AN UP-CYCLING CHALLENGE?

Tilda Chef Team of the Year is back for 2024,
in association with the Craft Guild of Chefs,
as part of HRC's Salon Culinaire.

Unleash your creativity and cook up a sustainable
storm by transforming by-products and food waste
into mouthwatering masterpieces!

ENTER NOW

Enter now for a chance for your team
to **WIN** an overnight stay with dinner at one
of the UK's top Michelin Star Restaurants
of your choice!

For more details and how to enter, visit
internationalsaloniculinaire.co.uk



@tildafoodservice

LIVE THEATRE

LT8 – The Mystery Basket Grand Prix

60-minute competition
Wednesday 27th March

A team of 2 chefs will be given 60 minutes to produce 2 portions of a two-course meal consisting of a main and dessert from a mystery basket of ingredients supplied by our sponsors Fresh Direct.

The ingredient list will be emailed to the competitors @ 5pm the night before the competition. Please make sure you use an email address that is monitored.

The mystery box will consist of a set protein and a choice of primary ingredients for the accompaniments to the main course and dessert. There will also be a larger table where chefs can choose additional ingredients.

On arrival competitors have to submit their 2-dish descriptions to the judges then they may start weighing out their ingredients behind the scenes, and will be allowed onto their station 15 minutes prior to the start of the competition.

All small equipment [including a set of weighing scales] and containers for the ingredients is the responsibility of the competitor.

Service of the dishes may commence after 30 minutes and must be completed before the 60 minutes. Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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Worshipful Company of Cooks

JLT1 – Junior Lamb

30-minute competition
Tuesday 26th March

The competitor has 30 minutes to create a main course dish for 2 covers using a 7/8 bone single rack of lamb which has been removed from the chime bone.

A suitable garnish will need to be served with the protein element of the dish. The Lamb will be supplied by our official meat partners – Meat & Livestock Australia.

All other ingredients to be provided by competitor.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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LIVE THEATRE

JLT2 – Dell’Ugo Perfect Pasta – Junior

30-minute competition
Tuesday 26th March

The competitor is required to create a pasta dish for 2 covers using one of the Dell’Ugo fresh pasta varieties listed below.

The dish can be aimed at either a sweet or savoury course. Competitors should pay attention to this being a pasta class and the judges will be looking for at least 50% of the dish to be pasta.

Judges will also be looking for chefs to show their skills, not only in cooking of the pasta but the preparation, cooking and balance of the ingredients they place within their finished dish. Competitors will need to provide a menu card for the judges to review with an allergen sheet.

Dell’ Ugo fresh pasta selection that chefs may use

- Spaghetti
- Linguine
- Tagliatelle
- Lasagne sheets
- Fusilli
- Macaroni

To view the pasta range please visit www.dellugo.co.uk. To request samples please email Dell’Ugo at: benn.lee@ugogroup.co.uk

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LT1 – Alsop & Walker Live Cheese Starter

30-minute competition
Monday 25th March

Competitors have 30 minutes to produce a cheese-based starter, (2 portions) using at least one of four award winning British cheeses supplied by Artisan Cheese Makers Alsop & Walker to be served either hot or cold. Competitors will need to provide a menu card for the judges to review with an allergen sheet

Finalists can request samples from Alsop & Walker to be sent in advance of the event and product will be available at the event on the day of the competition. Judges will be looking for originality in the use of the cheese which should make up at least 50% of the dish. A balance of flavours and tastes with a good level of skills shown will also be considered. All additional ingredients are the responsibility of the competitor.

Competitors must use at least one of the following:

- **Cheesemaker’s Special – Silver in the World Cheese Awards**
 - A hard cheese with a hint of caramel undertones, creamy to taste with a depth of flavour and a delicate crunch of natural crystals.
- **Idle Hour – Silver – World Cheese Awards and Gold – British Food Awards**
 - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut, in a natural edible rind. Has a slightly crumbly texture with a hint of lemon.
- **Mayfield – Silver – Great British Food Awards**
 - A Semi-Hard Emmental style cheese that is sweet, nutty, and creamy
- **Sussex Brie – Gold – British Food Awards**
 - A semi-hard creamy tasting mild blue cheese with a natural edible rind. After being opened for a short period the blue will start to bloom. Matured for 12 weeks, can be held for 25 weeks to develop stronger blue characteristics.

Details of the cheeses that competitors can choose from can be found at:
www.alsopandwalker.co.uk/product-category/cheese/

To request a sample of your chosen cheese please contact: maggis@alsopandwalker.co.uk.



LIVE THEATRE

LT2 – Plated dessert

30-minute competition
Monday 25th March

The competitor is required to create a hot or cold plated dessert for 2 covers. Competitors may bring pre-made elements to the dish, but workload and skill element of their chosen dish will be taken into consideration by the judges.

The competitors are required to use at least 1 (or more) products from a range supplied by the sponsors Henley Bridge ingredients as part of their dish. The product ranges are:

- deZaan – Cocoa Powder: <https://hbingredients.co.uk/pages/dezaan>
- Distilleries Peureux – Fruit Brandies and Liqueurs: <https://hbingredients.co.uk/collections/grandes-distilleries-peureux>
- Boiron – Purees: <https://hbingredients.co.uk/collections/boiron>
- Belcolade – Belgian Chocolate: <https://hbingredients.co.uk/pages/belcolade>
- Reepublica del Cacao – Latin American chocolate: <https://hbingredients.co.uk/pages/republica-del-cacao>
- Prova Gourmet – sweet brown extracts and flavours: <https://hbingredients.co.uk/pages/prova-gourmet>

The full list of products from which to choose from can be found [here](#).

Samples can be requested by contacting Clare.Nice@hbingredients.co.uk or calling +44 (0)1273 476 721

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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LT3 – Dell'Ugo Perfect Pasta – Senior

30-minute competition
Wednesday 27th March

Competitors to bring their chosen fresh pasta dough, rolling equipment and all other ingredients to create two portions of contemporary sweet or savoury pasta dish.

Please note as a pasta class the judges will be looking for at least 50% of the dish to be pasta. Competitors may bring their chosen pasta at any stage of preparation, but workload and skill element of their chosen dish will be taken into consideration by the judges. Competitors will need to provide a menu card for the judges to review with an allergen sheet.

For recipe inspiration please visit the Dell'Ugo website www.dellugo.co.uk.



LIVE THEATRE

LT6: The Oatly Plant Based Culinary Challenge

30-minute competition

Monday 25th March

Plant-based cooking is a culinary approach centred around the use of fruits, vegetables, grains, legumes, nuts, and seeds as the primary ingredients, replacing or minimizing animal-derived products such as meat, dairy, and eggs, with a focus on promoting health, sustainability, and diverse flavours through creative and innovative recipes.

Competitors will have 30 minutes to create 2 plated or take away portions of a dish suitable for vegans. Plant-based produce should be central to the plate and the "flavour hero".

Competitors must incorporate one or more products from the Oatly product range showcasing the versatility of Oatly products by using them in one or more components of the dish (e.g., sauces, creams, or as a main ingredient). Judges will assess how effectively Oatly products are integrated into the recipe.

The most crucial factor is the taste. Judges will evaluate the overall flavour profile, balance, texture and seasoning of the dishes as well the creative usage of the products and the level of skills used in the competition. The dishes should showcase the deliciousness of Oatly products while complementing other ingredients. Competitors will need to provide a menu card for the judges to review with an allergen sheet.

On entry, Oatly samples may be requested by emailing Emma.A.Jones@oatly.com. Products will also be available at the event on the day of the competition.

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LT7 - Apprentice Challenge

Tuesday 26th March

Stage 1 - Skills Theatre Prep of the Protein

30/45-minute competition

Stage 2 - Live Theatre Cook-off

45-minute competition

Open to any chef currently undergoing an apprenticeship. The competitor will be informed 1 hour before the start of the competition which of the following food products will be supplied for preparation in the Skills Theatre.

Skills theatre 30/45 minutes preparation time of either:

1. Whole Lemon Sole, into fillets
2. Whole Sea Bass, into fillets
3. Chicken for sauté
4. Pair of best ends split into 2 racks and one French trimmed

From there they will be given a box of mystery ingredients and one hour to plan and create a main course dish to be cooked and served in the Live Theatre for 2 covers. Live cook off time is 45 minutes.

Marks will be combined from both elements to denote awards.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.



LIVE THEATRE

LT9 – Pastry Event Dish Challenge

45-minute competition
Tuesday 26th March

Entries are sort for a pastry/dessert dish [not savory] that is suitable to be served at a standup event using only a single piece of cutlery or can be eaten with your hands. This can be at a festival, street food stall or formal stand-up event in a premise, served in a disposal container or on formal service wear.

Your dish needs to be prepared for 2 covers and the recipe to include Valrhona chocolate. Candidates will be required to use only 1 type of chocolate from the range of iconic Valrhona products listed below:

- Jivara 40%,
- Bahibe 46%
- Hukambi 53%
- Dulcey 35%.
- Komuntu 80%,
- Millot 74%
- Guangaja 70%

Each participant can chose only 1 type of chocolate and will receive 1 x 3 kg bag to use before the competition and the day of the competition.

The judges will be looking for skills shown, the quantity of preparation that is completed on site within the 45 minutes and ultimately the taste and flavour of the dish. Your menu card needs to explain to the judges the environment your dish is prepared for.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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LT10 – The Alaska Seafood Masters

45-minute competition
Wednesday 27th March

45 minutes will be allowed to prepare cook and present two portions of a seafood main course dish using sustainable Alaska Black Cod supplied by our partners The Alaska Seafood Marketing Institute.

As part of the dish all competitors will be required to use Alaskan Keta Salmon Roe as an ingredient within the dish.

All other ingredients are the responsibility of the competitor – however the seafood must be the star of the dish. The finished dish must show originality, creativity and presentation must be of the highest standard.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

Samples of the product can be requested from the Alaska Seafood Marketing Institute for finalists to practice with and will be available on the day. You can contact the team here to request samples: ASMI@wearelotus.co.uk



LIVE THEATRE

LT11 – Pub Chef of the Year 2024

45-minute competition
Wednesday 27th March

The competitor has 45 minutes to create a main course with a pie as the star of the show for 2 covers, individual or for sharing. It can be a closed or open pie but the preparation must be completed within the 45 minute allocation and no pre-made fillings will be allowed. Suitable garnish and sauce will need to be served with the dish, with the emphasis paid to the dish being suitable to serve in a pub environment. Judges will be looking for creativity, ease of service in a busy operation, therefore not over intricate garnishing and a realistic seasonal ingredient list giving the ability to sell at a competitive price.

Pre made pastry can be brought into the kitchen, however must NOT be rolled, shaped or pre-cooked.

You are required to incorporate into your dish at least one of the products from our sponsor ESSENTIAL CUISINE. Details of the products can be found at the Essential Cuisine website: <https://www.essentialcuisine.com/products/>

You can request samples and product information from Gary.Kilminster@essentialcuisine.com

All ingredients and service equipment on the day of competition will be the responsibility of the competitor. Competitors will need to provide a typed menu card, recipe sheet and allergen information for the judges to review along with detailing their chosen Essential Cuisine product(s).

Entries must be supplied with a video explaining and showing their chosen dish and sent to andrew.pantelli@montgomerygroup.com

Filming Tips:

- Check background of camera shot and make sure it is clear of any mess.
- Record on phone in landscape, then send to Andrew Pantelli – andrew.pantelli@montgomerygroup.com. Please let us know if you are having difficulties doing this.
- If you need to film more than one clip, that's fine.
- Try to keep your film under 2 minutes.
- Be yourself, personality shines on camera!
- Please don't swear!
- Natural light is preferred. Any well-lit area will be fine.
- The "style" of the video is up to you, e.g. static or moving
- Try and keep background noise to a minimum.
- Wear a chef's jacket.

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LT12 – Beef & Beyond, an Australian Culinary Challenge

60-minute competition
Monday 25th March

With Australian Wagyu Beef now available in the UK and working in association with our partners Meat & Livestock Australia and Trade & Investment Queensland we are asking chefs to produce 2 covers of a main course dish showcasing this amazing product.

Judges will be looking for innovation and creativity in the dish, especially possibly exploring flavours from around the world that complement the beef. With a 1 hour competition judges would expect to see all preparation completed on site of a complex nature and usage of ingredients to their full minimising any wastage. Finally taste, flavour, balance and presentation are of the utmost importance in this competition.

A 500gm sample of Australian Wagyu Sirloin will be sent to all finalists to practice with and the same product will be available to each finalist on the day of the final.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.



LIVE THEATRE

LT14 - Lamb Challenge 2024

45-minute competition
Monday 25th March

The competitor has 45 minutes to create a main course dish for 2 covers taken from a chump of lamb. Suitable garnish will need to be served with the protein element of the dish.

The Lamb will be supplied by our sponsors Aussie Lamb – all other ingredients to be provided by competitor.

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

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THE BEST OF AUSTRALIA



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RLT1 - NHS 4 Nations Chef Challenge

60-minute competition
Monday 25th March

Chef teams of 2 are invited to showcase their catering skills.

This event continues to be free to enter, but is controlled from each of the 4 nations as a restricted class, with those teams that have qualified through their own criteria and competition. Each regional event has been open to chefs paid directly through the NHS, or through it's contracted catering provider who prepare staff, visitors and or patients meals.

The teams will be scored according to the criteria below and awarded Gold, Silver, Bronze medals by merit.

Entering teams may benefit from and are permitted to engage with external mentors to ensure that they have the confidence and capability to represent the HCA. Below is a scoring sheet that demonstrates the team scoring system.

Criteria

- Teams are to produce a three-course meal within a budget of £6 per head
- Teams will need to produce 2 x portions of the three-course meal
- One course **MUST** be plant based
- The starter may be served hot or cold
- The main course must be served hot and be nutritionally balanced
- The pudding must be fruit-based and served either hot or cold
- All dishes may be presented artistically for the competition but must be adaptable for a standard NHS patient menu. (including use of crockery)
- Teams must demonstrate a consistently high level of hygienic working practice with consideration to sustainable procurement and food waste
- Competitors will need to provide a menu card for the judges to review with an allergen sheet.

This is a restricted class – so all entries are via the NHS. For further information please contact philip.shelley1@nhs.net



LIVE THEATRE

RLT2 – Major Chef's Culinary Challenge Grand Final

60-minute competition

Monday 25th March

To prepare, cook and present 3 portions of the same plated main course dish suitable for fine dining/brasserie menu within 60 minutes. At least one Major product from any of the Major ranges MUST be used and it MUST be presented, with suitable starch and vegetable accompaniments.

Competitors are responsible for supplying all food and small equipment. Competitors are required to have a printed menu with allergens and a complete printed recipe of the main course on their workstations, stating which of the Major products has been used and why.

Any pre-marinated meats MUST be marinated with Major Mari Bases ONLY.

For any queries regarding cooking equipment please contact the Salon Culinaire Organisers, andrew.pantelli@montgomerygroup.com

Acceptable mise-en-place: Peeled vegetables only, pre-marinated meats (Major Mari Base) raw uncooked fresh pastry (puff, filo and short). No pre-prepared sauces or stocks are allowed, only Major products to be used.

For further information on this competition please contact: fergus.martin@givaudan.com

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RLT3 – Country Range Student Chef Team Challenge

60-minute competition

Tuesday 26th March

The focus for this year's Country Range Student Chef competition is "Love Local". As the world becomes more connected, it's easy to forget the wonders of local cuisines and the produce that is right on our own doorsteps. Local produce, provenance, seasonality, and sustainability play an increasingly significant role in what consumers are looking for when dining out.

Each team of three culinary students' needs to prepare, cook, and present a three-course, four-cover menu, utilising the produce, history and traditions of their local area following the below criteria:

Starter – Vegetarian (can contain dairy and eggs),

Main – One whole seabass served with a mollusc or bi-valve garnish, a starch, and seasonal vegetables

Dessert – Chocolate (at least 50% of white or dark Country Range drops must be used or a combination of both).

This year's challenge has an added twist! To celebrate the rebranding of Country Range, each team's menu needs to include five Country Range kitchen staples. Competitors will need to provide a menu card for the judges to review with an allergen sheet.

This is a restricted class and all entries are made via Country Range. For more information please contact: graham@countryrange.co.uk



PRIZES

In addition to the embroidered chef's jackets, certificates and medals awarded at the Country Range Student Chef Challenge Final, the winners and the runner up teams will receive the following prizes:

Winners

Each member of the winning team will receive one of their own Country Range Student Chef Challenge engraved Flint and Flame Professional Chef Knives on the day of the final. The students will also receive a stage at a Michelin starred restaurant in addition to a food study trip and dining experience with the Craft Guild of Chefs team, and a chance to join UNOX on their study trip to Venice and Padova.

Winning Team Lecturer

We appreciate the additional time and resource that each and every lecturer invests in order to allow teams to enter the Challenge. As a result, we award the winning team lecturer with their very own engraved knife set from Flint and Flame.

Runner Up Teams

Each student will receive a Country Range Student Chef Challenge engraved Flint and Flame Professional Chef Knife.

LIVE THEATRE

RLT4 – Stadium Experience Chef Team of the Year 2024

60-minute competition
Wednesday 27th March

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Chef teams will have one hour to prepare, cook and present a three-course menu suitable for their Club Chairman to entertain the Head of the FA or RFU to dinner.

The meal should include a lamb main course with seasonal ingredients. All ingredients are responsibility of the competitors.

Feedback may be obtained from the judges immediately after the competition, but results will not be provided as the top 3 will be announced at The Stadium Events & Hospitality Awards in May/ June 2024

Competitors will need to provide a menu card for the judges to review with an allergen sheet.

Category is open to Stadium Experience members only.

For further details and an entry form please contact Debbie Rigney office@stadiumexperience.com or call 0345 226 5494.



Live Theatre Timetable

LIVE THEATRE - MONDAY 25th MARCH		LIVE THEATRE - TUESDAY 26th MARCH	
LT1 - Alsop & Walker Live Cheese Starter	30 mins	LT2 - Junior Pasta	30 mins
LT6 - Plant Based Live Challenge	30 mins	RLT3 - Country Range Student Chef Team Challenge	90 mins
RLT1 - NHS 4 Nations Chef Challenge	60 mins	LT4 - Tilda Chef Team of the Year 2024	45 mins
LT14 - Lamb Challenge 2024	45 min	JLT1 - Junior Lamb	30 mins
LT12 - Beef & Beyond, an Australian Culinary Challenge	60 mins	LT5 - Craft Guild of Chefs National Chef Team of the Year	60 mins
RLT2 - Major Chefs Culinary Challenge 2024	60 mins	LT7 - Apprentice Challenge	45 mins
LT2 - Plated dessert	30 mins	LT9 – Pastry Event Dish Challenge	45 mins

*Awards presentations will take place at approximately 1.00pm and 4.30pm

*Awards presentations will take place at approximately 1.15pm and 4.30pm

LIVE THEATRE - WEDNESDAY 27th MARCH	
LT8 - The Mystery Basket Grand Prix	60 mins
LT3 - Perfect Pasta Senior	30 mins
LT10 - The Alaska Seafood Masters	45 mins
LT11 - Pub Chef of the Year 2024	45 mins
RLT6 - Stadium Experience Chef Team of the Year 2024	60 mins

*Awards presentations will take place at approximately 3.00pm

Exact timings to be confirmed closer to the event

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www.worldmasterchefs.com



SKILLS THEATRE



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Welcome to the Salon Skills Competitions! This is an exciting opportunity for aspiring chefs and students in the culinary industry. Our competitions are tailored to the needs of less experienced chefs, providing them with the perfect platform to showcase their talents and refine their skills essential for their career growth.

These Skills Competitions are open to all students and apprentice chefs pursuing recognized catering qualifications. If you're a head of faculty, culinary lecturer, or college principal, and wish to enrol your college in this years' competition, please complete the registration process online.

To aid competitors in their preparation, our Masterclass Partner, the Grande Cuisine Academy, provides a diverse selection of instructional videos available on the Masterclass pages at:

www.internationalsalonsculinaire.co.uk.

The most successful college will also be awarded the John Retallick Memorial Trophy in memory of the past Salon Chairman.

The Skills Theatre competitions will be scheduled from 8 a.m. to 4 p.m. throughout each day.

Please note that all competition slots and heat schedules will be confirmed after the entry deadline on Friday, February 23rd, 2024.

If you have any questions, Please contact:

andrew.pantelli@montgomerygroup.com

This year we're thrilled to bring back the Lecturers Training Challenge, where educators can submit videos of themselves conducting training sessions. Our panel of experts will evaluate the submissions, and the winners will be announced on the grand stage during the Salon Culinaire presentation at HRC 2024. Check out the detailed criteria overleaf.



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For more information and to enter please visit www.internationalsalonsculinaire.co.uk



For chefs, from chefs

Free learning resources for young chefs everywhere



Why Grande Cuisine Academy?



Leading Contributors

Learning with Grande Cuisine Academy is learning from the best. Our contributors are among some of the UK's leading chefs who have given their time and knowledge freely.



By Chefs For Chefs

The challenges of kitchen life are unlike any other. The guidance and support on Grande Cuisine Academy is written by our network of chef contributors specifically with chefs in mind, so that all information is as relevant and helpful as possible.



Free Forever

Grande Cuisine Academy is built with the sole purpose of supporting the careers and wellbeing of young chefs, to help them grow in their skills and confidence.

STUDENTS

Level Up

Get the skills and wisdom you need to take your career to the next level. Over 100 free tutorial videos available!

Our free resources are designed to help chefs cope with all the facets of the modern kitchen, from the practical skills to mental wellbeing.



CONTRIBUTORS

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Support the industry you know and love.

The hospitality industry is built on crafting and sharing with others. If you'd like to contribute to the Grande Cuisine Academy and share your own experiences, get in touch today.

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Grande Cuisine

SKILLS COMPETITIONS

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LA1 – The Lecturers Training Challenge

Online submission

Open to Chef Lecturers or chefs in a training role in their establishments.

Entrants are required to provide a video of themselves delivering training on a specific skill or dish for student chefs. This can be as simple as vegetable cuts like julienne or brunoise, or a complex skill like moulding pasta into filled tortellini. The judges will be looking for a clear and informative narrative pitching the details in the video at the level for the skill. As well as covering supplementary information around the topic being covered. The video will need to be edited to 5-10 minutes maximum and as long as the subject matter is clear, the quality of the actual video will not be judged just the training delivered.

Three senior judges taken from the education sector will view and mark the video's using the HRC marking criteria and awarding medals accordingly: Gold, Silver, Bronze or Certificate of Merit.

Lecturers are requested to submit their entries and videos direct to: andrew.pantelli@montgomerygroup.com

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ACADEMY



ST1 – Prepare a best end of Lamb

45-minute competition – Daily

Butcher a pair of best ends of lamb which will be provided by our official meat partner 'Meat & Livestock Australia' on the bone. The skills test will be to remove the lamb racks cleanly from the chime bone using a saw not a cleaver, 1 best end to be French trimmed to a six-bone rack, the other to be presented as removed from chime bone.

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ST2 – Butcher a Whole Chicken for Sauté

30-minute competition – Daily

Butcher a fresh chicken which will be provided. The skills test will be to cut the chicken into 10 pieces and display waste along with the service pieces. A detailed description of the cuts available can be found in the additional info on the website.



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ST3 – Plaice filleting

30-minute competition – Daily

Prepare 2 plaice to be provided by the sponsor M&J Seafood, both are to be filleted and skinned. 2 fillets to be left whole, 2 as delicate, 2 as paupiette, 2 cut to Goujons

ST4 – Seabass/Trout Preparation

30-minute competition – Daily

1 whole gutted seabass will be provided by the sponsor M&J Seafood, this is to be filleted, trimmed, pin boned and ciselé.
1 whole gutted trout will be provided by the sponsor M&J Seafood, this is to be filleted, skinned, trimmed and pin boned.



SKILLS COMPETITIONS

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ST5 – Knife Skills 25-minute competition – Daily

Using pre peeled vegetables where applicable for preparation of the following:

- 2 fondant potatoes with flat top and bottom oval ends approx. 80gms each
- 50gms paysanne of carrots, leek and swede combined
- 4 turned carrots approx. 25 gms each
- 50gms jardiniere of swede, carrot and celeriac combined
- 50gms julienne, leek and celery combined

Vegetables to be provided by the competitor.

ST6 – Avocado Starter 30-minute competition – Daily

Preparation of 2 different plated cold starter portions [one portion of each] using avocado as the main part of the dish, description of dish required. All ingredients to be provided by competitor and a recipe card with allergens provided.

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ST7 – Shrimp Starter 30-minute competition – Monday 25th March only

Preparation of 2 different plated cold starter portions [one portion of each] using cold water shrimps as the main part of the dish, description of dish required. Cold dishes only to be prepared and presented. All ingredients to be provided by the competitor and a recipe card with allergens provided.



ST8 – Amuse Bouche 20-minute competition – Daily

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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.



ST9 – Tea Pastries Decoration 30-minute competition – Monday 25th only

Decorating of 4 different pieces of afternoon tea pastries, 1 piece of each. Marks will be considered on amount of work completed on site. All ingredients are the responsibility of the competitor.

ST10 – Roll Shaping 20-minute competition – Monday 25th only

From a 500gm piece of bread dough provided by the candidate, shape 6 different varieties of roll, 2 pieces of each, toppings allowed. All ingredients are the responsibility of the competitor.

ST11 – Decorated Gateaux 30-minute competition – Monday 25th only

Competitors will need to fill and decorate 150-250cm round or square genoise/sponge. Fillings and toppings are the choice of the competitor, marks will be awarded to work completed on site with consideration taken on seasonal produce used. This competition will not be tasted. All ingredients are the responsibility of the competitor.

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SKILLS COMPETITIONS

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ST12 – Flambé Work

20-minute competition – Tuesday 26th and Wednesday 27th

Candidate will need to prepare two portions of a flambéed crepe dish of their choice, providing all their own ingredients and equipment required to complete the task. A written recipe will also be required to be displayed for the judges and this will be tasted.

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ST13 – Table Laying

20-minute competition – Tuesday 26th and Wednesday 27th

The laying of a table for 4 covers from a menu presented to the student 5 minutes before start of competition with 4 different napkin folds. Recommendations for wine will be required and correct glass wear presented on the table. Linen and all tableware is the responsibility of the competitor to provide. The table will be provided (approx. 900 x 900)



ST14 – Cocktail Mixology

20-minute competition – Tuesday 26th and Wednesday 27th

Competitor will need to make 2 cocktails of their choice either alcoholic or non-alcoholic and a recipe needs to be provided. All ingredients are to be provided by the competitor. Judges will taste the finished cocktail.



ST15 – Caesar Salad Challenge

20-minute competition – Tuesday 26th and Wednesday 27th

Preparation of a traditional Caesar salad to the competitor's choice of recipe. Dressing and salad to be prepared in front of the judges as this will be a tasted class. All ingredients is to be provided by the competitor. This class is open to front of house staff only.



Skills Theatre Timetable

MONDAY 25th MARCH		TUESDAY 26th MARCH		WEDNESDAY 27th MARCH	
ST1 - Best end of lamb	45 mins	ST1 - Best end of Lamb	45 mins	ST1 - Best end of Lamb	45 mins
ST2 - Chicken for saute	30 mins	ST2 - Chicken for saute	30 mins	ST2 - Chicken for saute	30 mins
ST3 - Lemon sole filleting	30 mins	ST3 - Lemon Sole Filleting	30 mins	ST3 - Lemon Sole Filleting	30 mins
ST4 - Seabass/Trout Preparation	30 mins	ST4 - Seabass/Trout Preparation	30 mins	ST4 - Seabass/Trout Preparation	30 mins
ST5 - Knife Skills	25 mins	ST5 - Knife Skills	25 mins	ST5 - Knife Skills	25 mins
ST6 - Avocado Starter	30 mins	ST6 - Avocado Starter	30 mins	ST6 - Avocado Starter	30 mins
ST7 - Shrimp Starter	30 mins	ST8 - Amuse Bouche	20 mins	ST8 - Amuse Bouche	20 mins
ST8 - Amuse Bouche	20 mins	ST12 - Flambe Work	20 mins		
ST9 - Tea Pastries Decoration	30 mins	ST13 - Table Laying	20 mins		
ST10 - Roll Shaping	20 mins	ST14 - Cocktail Mixology	20 mins		
ST11 - Decorated Gateaux	30 mins	ST15 - Ceasar Salad Challenge	20 mins		
ST12 - Flambe Work	20 mins				
ST13 - Table Laying	20 mins				
ST14 - Cocktail Mixology	20 mins				
ST15 - Ceasar Salad Challenge	20 mins				

SALON DISPLAY



The Salon Display is a visually stunning array of competitions that features a wide variety of static categories, including kitchen/larder, restaurant plates and pastry. Participants will have the opportunity to demonstrate their culinary skills using different mediums, with competitions separated into three levels: SENIORS, JUNIORS, and STUDENTS.

Please note that the competitions are exclusively for finished culinary creations. Competitors must bring their fully prepared dishes to the event for presentation. Need to add a finishing touch? No sweat! We've got you covered with a designated touch-up area to finesse your creations for display.

We are also thrilled to include the prestigious Table of Honour display, which is open to past masters who have won three or more Gold medals in static competitions.

If you have any questions about your entry, please contact Andrew Pantelli andrew.pantelli@montgomerygroup.com or call 020 7886 3074

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SENIOR DISPLAY CLASSES

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Kitchen / Larder

K1 – Works in Fat

A decorative work in fat with a max area of 80cm x 80 cm. No external supports. The use of some colouring is permitted though this should be subtle and be added to enhance the overall decorative piece.

K2 – Show or Presentation Platter

A cold show platter using meat, poultry game or fish for a maximum of 6 portions on the platter. A further portion to be served plated to show portion size and balance. The platter should consist of 3 main items with one garnish for each main item. The end pieces to be placed on the platter close to the representing slices. The platter should be served with a salad and at least two sauces or chutneys on the side. Salad is not a main garnish and should be served separately in a suitable serving dish or vessel to enhance the overall presentation. No bowls, small plates or vessels are permitted on the platter. A suitable glaze should be used to enhance the presentation.

K3 – Raised Pie (minimum 6 portions) Tasted

To present one raised pie to competitor's choice using either meat, game, fish, vegetarian, or vegan. Pie to be hand crafted and cooked in a traditional style raised pie mould or silicon mould. Pie to be de moulded and presented for judging on a platter or service plate with two slices presented next to the pie suitably garnished and served with an appropriate chutney / relish to complement the pie.

(Judges will be looking for an evenly cooked and tasty decorative and creative pie. With an accompanying suitable garnish, and a chutney or relish that compliments the chosen pie. A suitable setting jelly may be used to enhance the pie for service).



Restaurant Plates

R1 – Starter Plates

To present three different individual plated starters prepared to competitors' choice. One starter to contain a hot or warm element and the other two to be cold. All plates to be served cold and a suitable setting gel can be used to enhance the presentation.

R2 – Restaurant Fish Course

To present three different individual fish plates as part of an intermediate fish course (not main course) within a set menu competitors' choice. Prepared hot served cold. A suitable gel to be used to enhance the presentation.

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R3 – Main Course Plates

To present three different individual main course plates to competitors choice. Competitors should consider balance, composition and appropriate cuts and cooking methods when presenting each dish. Plates to be hot served cold and a suitable gel should be used to enhance the presentation.

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R4 – 3 Course Vegetarian or Plant Based Menu

To present a three-course menu based on vegetarian or plant based (vegan) option. Competitors should take into consideration balance, composition and protein when constructing the appropriate menu. A suitable gel should be used to enhance the presentation.

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R5 – Dessert Plates

To present three individual plated desserts to competitors' choice. One plate to be served hot or warm (prepared hot served cold). Marks will be awarded to the overall balance and composition of the desserts. These should be pleasing to the eye practical in execution as a dessert for fine dining. This class will not be tasted.



SENIOR DISPLAY CLASSES

P1 – Senior Tea Pastries

A display of assorted tea pastries, 16 pieces in total. Display to contain 4 different varieties 4 pieces of each variety. Please pay attention to contrast in variety, methods of preparation and texture Care should be taken over size, repetition of flavours and decorative mediums should be avoided. Tea pastries will be tasted, and the use of tea stands are permitted. Please provide 1 of each pastry on a separate plate for tasting.

P2 – Senior Petits Four

A display of mixed petit fours 6 x 6 varieties, 36 pieces in total. Variety is key and the use of mixed ingredients including chocolate is welcomed however should not be the predominant ingredient. Each petit four should be 15g – 20g in weight or 1 to 1 1/2 bites. An additional piece of each variety should be presented and plated for tasting to the judges.

P3 – Danish Pastries

A display of 12 assorted Danish pastries (4 varieties 3 of each) approx. 80g – 100g each. one variety must contain fresh fruit other varieties to competitors' choice. Judges will be looking at lamination, fermentation, correct baking, glazing and good use of flavours and uniform size. Please provide an extra one of each variety separately for tasting by the judges.

TBH1 – Table of Honour

Past winning competitors who have gained 3 Gold Awards or more in a static class are invited to exhibit a piece of their work as past masters of their craft and to highlight excellence in culinary skills and to encourage further participation into the Salon. A certificate and commemorative award will be bestowed to all entries exhibited to the Table of Honour.

Pastry Section



Table of Honour



Senior Display Timetable

CLASS DESCRIPTION	PERIOD OF DISPLAY	DELIVER EXHIBITS	COLLECT EXHIBITS
Kitchen/Larder Section			
K1 - Works in Fat	3 Days	Sun 24 March from 15.00hrs or Mon 25 March 07.00 - 0900	Wed 27 March - 15.30
K2 - Show or Presentation Platter	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
K3 - Raised Pie (minimum 6 portions) Tasted	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
Restaurant Plates			
R1 -Starter Plates	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
R2 - Restaurant Fish Course	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
R3 - Main Course Plates	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
R4 - 3 Course Vegetarian or Plant Based Menu	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
R5 - Dessert Plates	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
Pastry Section			
P1 - Tea Pastries	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
P2 - Petits Fours	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
P3 - Danish Pastries	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
Table of Honour			
TBH1 - Table of Honour	3 Days	Sun 24 March from 15.00hrs or Mon 25 March 07.00 - 0900	Wed 27 March - 15.30

JUNIOR DISPLAY CLASSES

JUNIOR COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 25 MARCH 2024

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Kitchen / Larder

JK1 – Junior Works in Fat

A decorative work in fat with a max area of 80cm x 80 cm. No external supports. The use of some colouring is permitted though this should be subtle and be added to enhance the overall decorative piece.

JK2 – Junior Terrine Display

To display one whole terrine to competitor's choice. Competitor's to create and present a whole terrine (layered, presse, pate, hot/cold set mousse etc). Terrine to be displayed on a suitable presentation dish of competitor's choice with three slices cut from the terrine for presentation. The whole terrine displayed must be enough for a further 4 portions (uncut) a further portion to be presented plated, and accompanied with a salad garnish and dressing, chutney or relish with a baked crisp toasted element.

JK3 – Raised Pie (minimum 6 portions) Tasted

To present one raised pie to competitor's choice using either meat, game, fish, vegetarian, or vegan. Pie to be hand crafted and cooked in a traditional style raised pie mould or silicon mould. Pie to be de moulded and presented for judging on a platter or service plate with two slices presented next to the pie suitably garnished and served with an appropriate chutney / relish to complement the pie.

(Judges will be looking for an evenly cooked and tasty decorative and creative pie. With an accompanying suitable garnish, and a chutney or relish that compliments the chosen pie. A suitable setting jelly may be used to enhance the pie for service).

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Restaurant Plates

JR1 – Junior Starter Plates

To present three different individual plated starters prepared to competitors' choice. One starter to contain a hot or warm element and the other two to be cold. All plates to be served cold and a suitable setting gel can be used to enhance the presentation.

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JR2 – Junior Restaurant Fish Course

To present three different individual fish plates as part of an intermediate fish course (not main course) within a set menu to competitors' choice. Prepared hot served cold. A suitable gel to be used to enhance the presentation.

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JR3 – Junior Main Course Plates

To present three different individual main course plates to competitors choice. Competitors should consider balance, composition, and appropriate cuts and cooking methods when presenting each dish. Plates to be hot served cold and a suitable gel should be used to enhance the presentation.

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JR4 – Junior 3 Course Vegetarian or Plant Based Menu

To present a three-course menu based on vegetarian or plant based (vegan) option. Competitors should take into consideration balance, composition and protein when constructing the appropriate menu. A suitable gel should be used to enhance the presentation.

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JR5 – Junior Dessert Plates

To present three individual plated desserts to competitors' choice as part of a 3-course meal. One plate to be served hot or warm (prepared hot, served cold). Marks will be awarded to the overall balance and composition of the desserts. These should be pleasing to the eye practical in execution as a dessert for fine dining and care should be taken on size. This class will not be tasted.

JUNIOR DISPLAY CLASSES

JUNIOR COMPETITORS MUST BE 23 YEARS OF AGE OR UNDER ON 25 MARCH 2024

Headline Sponsor



JP1 – Junior Tea Pastries

A display of assorted tea pastries, 16 pieces in total. Display to contain 4 different varieties, 4 pieces of each variety. Please pay attention to contrast in variety, methods of preparation and texture. Care should be taken over size, repetition of flavours and decorative mediums should be avoided. Tea pastries will be tasted, and the use of tea stands are permitted. Please provide 1 of each pastry on a separate plate for tasting.

Junior Pastry Section

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JP2 – Junior Petits Four

A display of mixed petit fours 6 x 6 varieties, 36 pieces in total. Variety is key and the use of mixed ingredients including chocolate is welcomed however should not be the predominant ingredient. Each petit four should be 15g – 20g in weight or 1 to 1 1/2 bites. An additional piece of each variety should be presented and plated for tasting to the judges.

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JP3 – Junior Pastries (Sponge Class)

To present a display of 3 sponge items to include: 1 x 18cm traditional Battenburg (uncut and decorated on top to competitors' choice). 6 identical decorated square fondant fancies 3.5cm – 4.5cm in size using boiled genoise sponge, apricot jam, marzipan and finished with liquid fondant. 6 identical individual mini lemon drizzle cakes. This class will be tasted.

Junior Display Timetable

CLASS DESCRIPTION	PERIOD OF DISPLAY	DELIVER EXHIBITS	COLLECT EXHIBITS
Junior Kitchen/Larder Section			
JK1 - Works in Fat	3 Days	Sun 24 March from 15.00hrs or Mon 25 March 07.00 - 0900	Wed 27 March - 15.30
JK2 - Junior Terrine Display	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
JK3 - Junio Raised Pie (minimum 6 portions) Tasted	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
Junior Restaurant Plates			
JR1 - Junior Starter Plates	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
JR2 Junior Restaurant Fish Course	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
JR3 - Junior Main Course Plates	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
JR4 - Junior 3 Course Vegetarian or Plant Based Menu	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
JR5 - Junior Dessert Plates	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
Junior Pastry Section			
JP1 - Junior Tea Pastries	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
JP2 - Junior Petits Fours	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
JP3 - Junior Pastry (Sponge Class)	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30

STUDENT DISPLAY CLASSES

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SK1 – Student Bread Rolls and Loaf

Kitchen / Larder

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To present a bread display of 9 rolls, 3 different shapes and varieties of dough 3 of each and each weighing approx. 80g one variety to contain a British cheese of competitors choice. Plus, one sour dough loaf of your choice (approx. 700g containing no yeast or improvers) and one whole demi baguette (approx. 20cm – 30cm long, 120g – 130g in weight) Exhibit will be tasted, and competitors are required to provide a menu card depicting the breads and recipes on display.

SK2 – Student Terrine Display

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To display one whole terrine to competitor's choice. Competitors to create and present a whole terrine (layered, presse, pate, hot/cold set mousse etc). Terrine to be displayed on a suitable presentation dish of competitors choice with three slices cut from the terrine for presentation. The whole terrine displayed must be enough for a further 4 portions (uncut) a further portion to be presented plated, accompanied with a salad garnish and dressing, chutney or relish with a baked crisp toasted element.



SK3 – Student Hand Raised Pies (4 individual portion pies) Tasted

SPONSORED BY



To present 4 individual hand raised pies to competitor's choice using either meat, game, fish, vegetarian, or vegan (all pies to be identical). Pies to be hand crafted and not cooked in pie moulds or raised tins etc. Pies to be presented for judging on a platter or service plate suitably garnished and served with an appropriate chutney / relish to complement the pies.

Judges will be looking for evenly cooked and tasty decorative and creative pies. With an accompanying suitable garnish, and a chutney or relish that compliments the chosen pies. A suitable setting jelly may be used to enhance the pies for service.



SR1 – Student Starter Plates

To present three different individual plated starters prepared to competitors' choice. One starter to contain a hot or warm element and the other two to be cold. All plates to be served cold and a suitable setting gel can be used to enhance the presentation.

SR2 – Student Restaurant Fish Course

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To present three different individual fish plates as part of an intermediate fish course (not main course) within a set menu to competitors' choice. Prepared hot served cold. A suitable gel to be used to enhance the presentation.

SR3 – Student Main Course Plates

To present three different individual main course plates to competitors' choice. Competitors should consider balance, composition and appropriate cuts and cooking methods when presenting each dish. Plates to be hot served cold and a suitable gel should be used to enhance the presentation

SR4 – Student 3 Course Vegetarian or Plant Based Menu

SPONSORED BY



To present a three-course menu based on vegetarian or plant based (vegan) option. Competitors should take into consideration balance, composition and protein when constructing the appropriate menu. A suitable gel should be used to enhance the presentation.

SR5 – Student Dessert Plates

To present three individual plated desserts to competitors' choice as part of a 3-course meal. One plate to be served hot or warm (prepared hot served cold). Marks will be awarded to the overall balance and composition of the desserts. These should be pleasing to the eye practical in execution as a dessert and care should be taken on size. This class will not be tasted.

STUDENT DISPLAY CLASSES

Junior Pastry Section

SP1 – Student Tea Pastries

A display of assorted tea pastries, 16 pieces in total. Display to contain 4 different varieties, 4 pieces of each variety. Please pay attention to contrast in variety, methods of preparation and texture. Care should be taken over size, repetition of flavours and decorative mediums should be avoided. Tea pastries will be tasted, and the use of tea stands are permitted. Please provide 1 of each pastry on a separate plate for tasting.

SPONSORED BY



SP2 – Student Petits Four

A display of mixed petit fours, 24 pieces in total. Display to contain 4 varieties of the following; a tart, a meringue based, a sponge based, and one variety of competitors choice. A balance of different flavours and ingredients is key and chocolate is welcomed however should not be the predominant ingredient. Each petit four should be 15g – 20g in weight or 1 to 1 ½ bites. An additional piece of each variety should be presented and plated for tasting to the judges.

SPONSORED BY



SP3 – Student Pastry (Sponge Class)

To present a display of 3 sponge items to include: One 18cm traditional Battenburg (uncut and decorated on top to competitors' choice). 6 identical decorated square fondant fancies 3.5cm – 4.5cm in size using boiled genoise sponge, apricot jam, marzipan and finished with liquid fondant, and 6 individual mini lemon drizzle cakes. This class will be tasted.

Student Display Timetable

CLASS DESCRIPTION	PERIOD OF DISPLAY	DELIVER EXHIBITS	COLLECT EXHIBITS
Student Kitchen/Larder Section			
SK1 - Student Bread Rolls and Loaf	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
SK2 - Student Terrine Display	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
SK3 - Student Hand Raised Pies (4 individual one portion pies) Tasted	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
Student Restaurant Plates			
SR1 - Student Starter Plates	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
SR2 - Student Restaurant Fish Course	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
SR3 - Student Main Course Plates	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
SR4 - Student 3 Course Vegetarian or Plant Based Menu	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
SR5 - Student Dessert Plates	1 Day	Mon 25 March 07.00 - 0900	Mon 25 March - 16.30
Student Pastry Section			
SP1 - Student Tea Pastries	1 Day	Tues 26 March 07.00 - 0900	Tues 26 March - 16.30
SP2 - Student Petits Fours	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30
SP3 - Student Pastry (Sponge Class)	1 Day	Weds 27 March 07.00 - 0900	Weds 27 March - 15.30

SUGARCRAFT



Dive into our Sugarcraft section, featuring a diverse range of competitions for sugar and cake artists to practice the art of creating confectionary sculptures that are decorative and edible. Showcase your creativity across various mediums, styles, and themes, from showpieces to floral arrangements, wedding cakes to novelty cakes. There's something for everyone in this vibrant showcase of artistic talent.

All Sugarcraft exhibits will be displayed for the entire 3 days of the show.

You can deliver your exhibit on:

Sunday 24th March between 1500hrs and 1700hrs, or on Monday 25th March 0700hrs – 0900hrs.

You will collect your exhibit on Wednesday 27th March at 1430hrs.

DEADLINE FOR ENTRIES IS FRIDAY 23rd FEB 2024

If you have any questions about your entry, then you can contact Andrew Pantelli at:

andrew.pantelli@montgomerygroup.com or call 020 7886 3074.



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SENIOR SUGARCRAFT CLASSES

SC1 – Table Centre Piece or Large Decorative Exhibit

A decorative exhibit of your choice. The exhibit may be made from any edible medium. Internal supports permitted but no visible external supports or non-edible decoration. Minimum display area 40cm x 40cm (no height restriction).

SC 2 – A Small Decorative Exhibit

A small decorative exhibit of your choice. The exhibit may be made from any edible medium. Internal supports permitted but no visible external supports or non-edible decoration. Maximum display area 40cm x 40cm (no height restriction).

SC3 – Miniature Exhibit

A miniature decorative exhibit of your choice. The exhibit may be made from any edible medium. Internal supports permitted no visible external supports or artificial decoration. Maximum display area including base 152mm cube.

SC4 – Decorated Celebration Cake

A single celebration cake of any shape coated with sugar paste or royal icing. A dummy cake (single) will be permitted. Exhibit must be displayed as if it was an edible cake. Decorative work to competitor's choice/theme. Maximum display area 40cm x 40cm (no height restriction).



SC5 – Wedding Cake

A wedding cake of two or more tiers. Decorative work to competitor's choice/theme. Dummy cakes are permitted. Exhibit must be displayed as if it was an edible cake. Stands and pillars permitted. Maximum display area 60cm x 60cm (no height restriction).

SC6 – Book or Nursery Rhyme Cake

A cake decorated to a book or nursery rhyme theme. The cake can be any shape, coated and decorated using any suitable edible medium. Dummy cakes permitted. Exhibit must be displayed as if it was an edible cake. Include a short-written description indicating the name of the book or nursery rhyme. Maximum display area 40cm x 40cm (no height restriction).

SC7- Sculpted Novelty Cake

A sculpted or carved cake or cakes coated and decorated using edible medium. No dummy cakes or visible artificial decoration. The cake may be cut to ensure it complies with the criteria; internal supports are permitted. Maximum display area 60cm x 60cm (no height restriction).

SC8 – Decorated Cup Cakes – Tasted

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 cupcake will be tasted at random. Maximum display area 40cm x 40cm (no height restriction).



SENIOR SUGARCRAFT CLASSES

SC9 – Plant or Arrangement

A sugar floral arrangement, plant or planted display, including flowers and foliage. The exhibit should be presented on a suitable background which may be a container, board or vase, stamens, wires and artificial display material permitted. Maximum display area 40cm x 40cm (no height restriction).

SC10 – Floral Bouquet

A bridal bouquet or posy of sugar flowers, suitable for a bride/bridesmaid to hold. Exhibit to include sugar flowers and foliage. Wires, stamens and artificial decoration or stands may be used to present the exhibit. Maximum display area 40cm (no height restriction).

SC11 – Floral Sugarcraft on a Hat

A sugarcraft hat made from any edible medium, cake, chocolate, marzipan, sugar etc. Floral decoration to competitor's choice and artificial decoration permitted, including display head, stand, dummy cake, internal supports, floral wires. Maximum display area 40cm x 40cm (no height restriction).

SC12 – Gingerbread or Biscuit

A house or construction made from gingerbread or biscuit. Minimum size 40cm (no height restriction). It must consist of more than four pieces that have been assembled or attached together using any edible medium. The exhibit can be for any occasion and decorated to competitors' choice. Artificial supports permitted.



Professional Cake Decorator of the Year 2024

We are pleased to once again be recognising the most successful competitor in sugarcraft at International Salon Culinaire 2024. The winner of the award will be identified by converting the awards that sugarcraft competitors have achieved as follows:

- Gold Medal = 4 points
- Silver Medal = 3 points
- Bronze Medal = 2 points
- Certificate of Merit = 1 point

All the points will be aggregated and the sugarcraft competitor with the highest number of points will be crowned Professional Cake Decorator of the Year 2024.

The winner will receive a commemorative trophy and will be announced at the final awards ceremony.



JUNIOR SUGARCRAFT CLASSES

JSC1 – Junior Table Centre Pieces

A decorative exhibit to competitor's choice using any of the following mediums: pastillage, chocolate, marzipan, cooked sugar, salt paste. Minimum size 40cm x 40cm (no height restriction). Small amount of royal icing permitted to enhance exhibit.

JSC 2 – Junior Wedding or Special Occasion Celebration Cake

A wedding or celebration cake of any shape, with one or more tiers coated with sugar paste or royal icing. Decorative work to competitor's choice. Dummy cakes are permitted. Exhibit must be displayed as if it was an edible cake. Decorative work to competitor's choice/theme. Maximum display area 60cm x 60cm (no height restriction).

JSC3 – Junior Novelty Cake

A cake decorated to a novelty theme. The cake can be any shape coated and decorated using any suitable edible medium. Dummy cakes are permitted. Exhibit must be displayed as if it was an edible cake. Decorative work to competitor's choice/theme. Maximum display area 40cm x 40cm (no height restriction).



JSC4 – Junior Floral Sugarcraft (Sugar Flowers)

A display of sugar flowers, which may be a corsage, plant, arrangement or bouquet. Maximum display area 40cm x 40cm (no height restriction).



JSC5 – Junior Decorated Cup Cakes – Tasted

Display twelve decorated cupcakes in total. Design and decoration of competitor's choice, decoration must be edible. Marks will be awarded on eating quality of the cake, coating, decoration, and creativity of display. One cupcake will be tasted at random. Maximum display area 40cm x 40cm (no height restriction).

STUDENT SUGARCRAFT CLASSES

SSC1 – Decorated Birthday Cake

A single Celebration cake for a birthday of any shape, coated with sugar paste or royal icing. A dummy cake is permitted, and the exhibit must be displayed as if it was an edible cake. Decorative work to competitor's choice/theme. Maximum display area 40cm x 40cm (no height restriction).

SSC2 – Decorative Model or Figure

A model or figure made from any edible medium. Maximum display area 40cm x 40cm. (No height restriction). The display board or base can be decorated to enhance the model.



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THE INTERNATIONAL SALON CULINAIRE TEAM



SALON CHEF DIRECTOR



Salon Chef Directo
Steve Munkley

SALON PROJECT DIRECTOR



Salon Project Director
Andrew Pantelli

LIVE THEATRE



Chair of Judges
Steve Scuffell



LeadJudge
Graham Crump



LeadJudge
Harry Lomas

MARKETING



Amy Spargo
Marketing Manager



Isabelle Norris
Marketing Executive

SALON DISPLAY



Chair of Judges
Mark Hill MBE



Vice Chair of Judges
Alan Whatley

BACK OF HOUSE AND COMPERE SUPPORT



Steve Love



Kevin Byrne

We would like to express our huge gratitude to the Salon Culinaire team, who are some of the industry's most respected professionals all of whom give up their time to support and help ensure that we deliver an impressive line up of competitions.

The team will be on hand throughout the show to welcome, assist, advise and support competitors throughout their experience, whilst ensuring the competitions run as smoothly as possible.

Thanks you to all of our team and the wider team of judges, without whom we could not deliver a great Salon.

SKILLS THEATRE



David Mulcahy
Chair of Judges



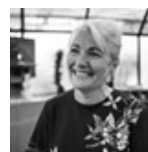
Dominic Owen
Lead Judges



Phil Dixon
Lead Judges



Ian Snedden
Lead Judges



Gwen Grace
Lead Judge (Service)

SALON ADMIN OFFICE



Cora Strachan
Office Manager

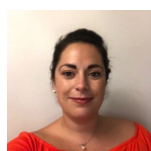
SUGARCRAFT



Chair of Judges
Lesley Herbert



Vice Chair of Judges
Jane Hatten

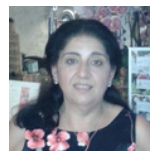


Lead Judge
Kelly Mackenzie

REGISTRATION AND ADMINISTRATION



Manager
Pauline Tucker



Assistant
Maria Drury



We are deeply saddened that our dear friend and Salon Culinaire Awards Administrator Mark Codgbrook aka 'Mark Medals' sadly passed away at the beginning of January 2024. Mark was truly one of life's gentlemen willing to do whatever he could to help and support those around him, and always offering encouragement and support to the young chef competitors that would come into the Salon Culinaire office. Our thoughts are with his family and all his friends - he will be sorely missed.

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THE BURNT CHEF
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JUDGES



We would like to thank all our judges who volunteer their time and are committed to the development of chefs. Below is the list of esteemed judges who have already committed to judging at the International Salon Culinaire in March 2024

Rachael Ainsworth	Kitchen Manager	The Army14 Signals Regiment (EW)
Anthony Armstrong	Culinary Tutor	Fillet of Soul
Daniel Ayton	Executive Chef	Chefbytes
Christopher Basten	Chef Lecturer	Westminster Kingsway College
Mark Belford	Chef Academy Vice Principal	HIT Training
Steve Benison	Sugar Artistry Ltd	
Herbert Berger	Chef Director	Berger Restaurants
Richard Bowden	Divisional Development Chef	Elior B&I
Tony Cameron	Lecturer in Culinary Arts and Hospitality,	Retired (Westminster Kingsway)
Diane Camp	Executive Development Chef	Sodexo
Stephen Carter	Executive Chef	Boodles
Kevin Clark	Regional Manager and former Exec Chef at Luton Hoo Hotel	Rational UK
David Close	A founder Member	Belfast Branch of the British Sugarcraft Guild
Lee Corke	Catering Manager	Clare College, Cambridge
Frank Coughlan	Executive Head Chef	Baxter Storey - Airport Lounges UK
Tracy Crawley	Corporate Pastry Chef	Addleshaw Goddard
Darren Creed	Curriculum manager , for Hospitality and Travel	Loughborough College
Mark Crowe	Head of Menu Management	Elior UK
Myles Cunliffe	Director	Mixology Group
Marco De Simone	Restaurant Manager / Vice-Chair of the Institute of Hospitality Youth Council.	Shangri La - The Shard
Gary Devereaux	Executive Chef	House of Lords
Liam Dummelow	Catering Flight	RAF Marham
Jim Eaves	Executive Chef - Vice President, British Culinary Federation	Chesford Grange Hotel
Cherish Finden	International Pastry Consultant	
Omero Gallucci	Food & Beverage Specialist	Gallucci Consulting
Daniel Galmiche	Consultant & Michelin star chef	
Giovanni Gargasole	Restaurant and Event Trainer	University of West London
Linda Garnham	Sugar artist, tutor, and demonstrator	
Paul Gayler MBE	Chef Consultant	Bespoke Culinary Solutions
Dawn Gemmell	Head of Bakery	University College Birmingham
Jamie Gibbs	Executive Chef	Absolute Taste
Ben Gielen	Head Chef	Royal Automobile Club
Connor Godfrey	Exec Sous Chef	Royal Garden Hotel
Hayden Groves	Chef Consultant	Hayden Groves Consultancy
Steve Groves	Executive Chef	DINING AT GLYNDEBOURNE
Kelsie Hall	Confectioner and Owner	The Sugar Box
Wayne Harris	Development Chef	NH Case Limited
Ryan Hopper	Head of Culinary Operations	ESS Defence, Marine & Aerospace
Steve James	Patisserie & Confectionery Lecturer	Westminster Kingsway College
Marc James Whitley	Senior Lecturer The Escoffier Restaurant	Westminster Kingsway College
Ian Jaundoo	Executive Chef	The City of Liverpool College
Indika Jayasena	Owner - Prestige Creations	Avoca House Hotel
Allan Jones	Head Chef	Stableyard Catering
Matt Jones	Sous Chef Principal Kitchen	House of Commons
Peter Joyner	Food Development Director	Elior UK
Afzal Khan	President of the Karachi Chefs Association	
Gary Kilminster	Chef and Business Development Manager	Essential Cuisine
Michael Kitts	Culinary Consultant	
Michael Kwan	Executive Pastry Chef	The Dorchester

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THE BURNT CHEF
PROJECT

JUDGES



Judges continued..

Thomas Leatherbarrow	CEO	TLC Group
Shaun Leonard	Executive Chef & Culinary Program Leader, Head of F&B	BHMS Switzerland
Jon Lilley	Group Development Chef	Lexington Catering
Anthony Marshall	Executive Chef	London Hilton Park Lane
Fergus Martin	Senior Development Chef	Major International
Lee Maycock	Head of Cookery School	Tewin Bury Farm Hotel
Bob McDonald	Chef Director	Burren Balsamics
Stuart McLeod	Vice Chair British Culinary Federation/ Chef Director	Patisserie UK Ltd
Chris Morrell	RAF Chef Instructor	CSCAT
Dennis Mwakulua	Executive Chef	Compass Group USA
Rod Naylor	Freelance Culinary Artist and Consultant	
Ian Nottage	Head of Food Development	Fresh Direct (UK)
Paulo Oliveira	Head chef	Pillars Restaurant UWL
Steve Oram	Senior Learning Consultant	Westminster Kingsway
Terry O'Riordan	Owner	Ketochefs
Matt Owens	National Chair	Craft Guild of Chefs
Ian Page	Exec Chef	Payne & Gunter
Saravanan Palanipandichamy	Exec Sous Chef	Raffles London at The OWO
Miranda Quantrill	Curriculum Manager	Westminster Kingsway College
Joe Queen	Executive Chef	Archerfield Links
Mark Reynolds	National Vice Chair of the Craft Guild of Chefs/ Executive Head Chef	Tottenham Hotspur at Levy Restaurants
Sandra Richards	Sugar Artist	
Neil Rippington	International Director, Global Education	International Institute of Hotel Management
Wayne Roberts	Exec Sous Chef	Royal Lancaster London
Victoria Scupham	Junior Sous Chef	The Royal Household
Julie Sharp	Head of UK Chocolate Academy	Barry Callebaut
Mathew Shropshall	Chef Lecturer & FdA Year Manager	University College Birmingham - College of Food
Ian Simpson	Chef Patron	OSTERIA ODETTE
Nick Sinclair	Owner	Surrey Hills Delicatessen
Jonathon Smith	Catering Contract Monitoring Team	RAF High Wycombe
Nick Smith	Exec Chef	Lloyds
Jose Souto	Chef Lecturer in Culinary arts	Westminster Kingsway College
Keith Stanley	Consultant	(Formerly Chartwells Independent)
Yolande Stanley MBE	Lecturer/trainer in Chocolate, Patisserie and Confectionery	The Pastry Training Company
Shona Sutherland	Owner	Taystful and Scottish Culinary Team
Dominic Teague	Exec Chef	One Aldwych Hotel
Will Torrent	Senior Brand Development Chef	Waitrose & Partners
Dez Turland	Private Chef	
Nick Vadis	Culinary Director UK & chef ambassador to NHS	Compass Group UK & Ireland
Kevin Viner	Chef Patron	Falmouth Arms
Philip Watson	Lecturer	South Essex College
Jim Wealands	Executive Chef	Lexington
Candice Webber	Culinary Director	Bennett Hay
Shaun Whatling	Executive Chef	Berkeley Hotel
Grahame Wickham	Head Chef	Guards Polo Club
John Williams	Executive Chef	The Ritz Hotel
Adam Woof	Hospitality Operations Manager	University of Manchester
Nick Wort	Senior Sous Chef	House of Commons
Sue Yeates	NPD	Charbonnel

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For further information on International Salon Culinaire please contact Andrew Pantelli, 9 Manchester Square, London W1U 3PL.

Telephone: 020 7886 3074 Email: andrew.pantelli@montgomerygroup.com or visit the International Salon Culinaire website:www.internationalsalonculinaire.co.uk.



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