

Additional Competitor Info	
Competition details	<p>SK2 – Student Terrine Display</p> <p>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.</p>
Additional Information for this class	<p>Table Presentation should be pleasing and easily understood, a menu card is helpful in directing the judges on ingredients, and how the dishes are put together. Service plates should be appropriate for food service and there to enhance the presentation to the customer. Competitors are reminded that serving plates, dishes need to be practical and food safe</p>
Sponsor	
Arrival/Delivery	Mon 25 March 07.00 - 0900
Collect Exhibit	Mon 25 March - 16.30
Re-touch Area	<p>Table Presentation should be pleasing and easily understood, a menu card is helpful in directing the judges on ingredients, and how the dishes are put together. Service plates should be appropriate for food service and there to enhance the presentation to the customer. Competitors are reminded that serving plates, dishes need to be practical and food safe</p>
Competitor's Exhibit Reference Details	<p>Labels will be issued to be attached to the top visual side of each entry. A second label will be attached underneath</p>
Judging	<p>All judging is blind, using reference numbers, and will commence promptly at 0900hrs each morning.</p>
What are judges looking for?	<p>A well-executed terrine of competitors choice with an even compression and balance of filling inside. The garnishes should complement the filling (Terrine) and the slice presented as a plated portion should be equivalent to a starter size portion with garnishes etc included. Please contact andrew.pantelli@montgomerygroup.com should you wish to view a copy of a Salon Display judging sheet.</p>
Feedback	<p>Judges will be available in the vicinity of the exhibits after judging has been completed, all competitors should make time to do this.</p>
Results	<p>Results will be recorded on award cards adjacent to the exhibit. All results will be posted on www.internationalsalonsculinaire.co.uk shortly after the event</p>
Security of Dishes	<p>All reasonable care will be taken for the security of dishes and equipment, 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.</p>
Removal of Exhibits	<p>All exhibits must be removed at the time stated above or just after 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.</p>
Presentation of awards – Time/Location	<p>Approximately middle of the day or late afternoon on the day that you are due to collect the exhibit (depending on when judging takes place) on the presentation stage near to the Salon Display. Further details of the presentations will be available at the event.</p>
Entry into the show	<p>All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <u>must register online</u> www.hrc.co.uk</p>
Arriving at the show and accessing the hall	<p>HRC is in the North Hall at ExCeL. The closest entrance from the Central Boulevard is N9, the Salon Culinare is located to the to the right of the entrance. If you enter through N9 make your way past Salon Display and Live Theatre to the Registration Desk at the back of the hall. If you need drop-off facilities, please proceed to the Lorry Marshalling Yard and go to the Traffic Administration Office. On production of your Salon Culinare Unloading Pass (which will be sent to you) you will be directed to the Lorryway to gain access to Vehicle Door N18, which is closest to the Salon Culinare for unloading. The Registration Desk can be found just inside the N18 Vehicle Door. There is no facility to park on the Lorryway, when you have finished unloading you must immediately remove your vehicle and proceed to the Orange Car Park, which is a Pay and Display car park.</p> <p>Please note if you do not require unloading facilities, for easier and quicker access, please park in the Orange Car Park (Pay and Display) and proceed with your exhibit to the Salon Registration, as above.</p>