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|  | Additional Competitor Info |
| Competition details (including date and time) | **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. |
| Additional Information for this class | All vegetables may be brought to the competition peeled but not shaped, judges will be looking for sizes to be accurate and scales may be used to assess weights. Just to confirm the weight of the Jardinière and Julienne of vegetables is a combined weight of all the vegetables. Presentation should be on an appropriate tray. |
| Sponsor |  |
| Arrival Time | **Minimum one hour before competition.** Please report to Live Theatre registration when you arrive. |
| Equipment Provided | Workstations comprise a stainless steel preparation table, competitors will be expected to supply all other equipment required for their entry. |
| Hygiene Products  Disposables | Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided. Cling Film, Foil and Baking Paper will be provided. |
| Ingredients Provided | All ingredients to be provided by the competitor |
| What are judges looking for? | Please contact [**andrew.pantelli@montgomerygroup.com**](mailto:andrew.pantelli@montgomerygroup.com) should you wish to view a copy of a Skills Theatre judging sheet. |
| Feedback | Judges will be available at the Skills Theatre for feedback after the judging has been completed, all competitors should make time to do this. |
| Results | Results will be announced by the Compere and posted on [www.internationalsalonculiare.co.uk](http://www.internationalsalonculiare.co.uk) after the event |
| Presentation of awards –  Time/Location | Located on the presentation stage next to the Skills Theatre.  Exact presentation timings tbc - If your class finishes before 1230hrs it will be at approx. 1330hrs on the day of your competition. If your class ends after 1230hrs it will be at approx. 1600hrs on the day of your competition. If you are competing on Weds 27 March, it will be at 1530hrs. |
| Entry into the show | All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters must register online [www.hrc.co.uk](http://www.hrc.co.uk) |
| Arriving at the show and accessing the hall | HRC is in the North Hall at ExCeL at the East end of the venue. The closest entrance from the Central Boulevard is N9, Salon is located to the end of the hall. If you need drop-off facilities then please proceed to the Lorry Marshalling Yard and go to the Traffic Administration Office. On production of your Salon Culinaire Vehicle Pass (which will be sent to you) you will be directed to the lorryway to gain access to Vehicle Door N19, which is closest to Live Theatre for unloading. There is no facility to park on the Lorryway, once you have finished unloading you must immediately remove your vehicle and proceed to the Orange Car Park.  Please note if you do not require unloading facilities, for easier and quicker access, please park in the Orange Car Park and proceed with your exhibit to the Salon Registration. (pay & display) car park. |