

Additional Competitor Info	
Competition details (including date and time)	<p>ST11 - Decorated Gateaux 30-minute competition – Monday 25th only</p> <p>Competitors will need to fill and decorate 150-250mm 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.</p> <p>All ingredients are the responsibility of the competitor.</p>
Additional Information for this class	<p>It is expected a pre-cooked sponge/genoise will be the starting point of this competition. Fillings and decoration mediums are the choice of the competitor, they can be brought completed or finished on site. Consideration to the finishing garnishes being completed on site showing the skill level of the competitor and thought process of seasonal produce. This class is NOT tasted</p>
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	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided.
Disposables	Cling Film, Foil and Baking Paper will be provided.
Ingredients Provided	Competitors to provide all ingredients.
What are judges looking for?	<p>Judges will be looking at the skills used in the filling, covering and decoration of the gateau. How the cutting of any fruits for decoration was executed, types of fruit used and then finally any additional items used to enhance the presentation. Marks will be deducted for running over the 30 minutes allocated so please plan your work schedule correctly.</p> <p>Please contact andrew.pantelli@montgomerygroup.com should you wish to view a copy of a Skills Theatre judging sheet.</p>
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 after the event
Presentation of awards – Time/Location	<p>Located on the presentation stage next to the Skills Theatre.</p> <p>Exact presentation timings tbc - If your class finishes before 1230hrs it will be at approx. 1330hrs on the day of your competition. If your class ends after 1230hrs it will be at approx. 1600hrs on the day of your competition. If you are competing on Weds 27 March, it will be at 1530hrs.</p>
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
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 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 carryable items to the Salon Registration, as above.</p>