

Additional Competitor Info	
Competition details (including date and time)	ST12 - Flambé Work 20-minute competition – Monday & Tuesday only 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.
Additional Information for this class	Marks will be awarded for preparation completed during the 20 minutes, showing skills that could be demonstrated in front of the customer plus the finished dish. As a flambé competition it is expected that at some point the dish will be flamed. Competitors must expect questions from the judges whilst completing the task.
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	Competitors to provide all ingredients.
What are judges looking for?	Please contact 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 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 <u>must</u> register online www.hrc.co.uk
Arriving at the show and accessing the hall	HRC is in the North Hall at ExCeL. The closest entrance from the Central Boulevard is N9, the Salon Culinaire 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 Culinaire 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 Culinaire 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. 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 carriable items to the Salon Registration, as above.