

Additional Competitor Info	
Competition details (including date and time)	<p>JLT3 Perfect Pasta – Junior 30 Minute Competition Wednesday 4th March 0845hrs – 0915hrs</p> <p>The competitor is required to create a pasta dish for 2 covers using either fresh or dried pasta and can be aimed at either a sweet or savoury dish. Please note it will need to be served in a bowl to be provided by our sponsor Denby and 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 work load and skill element of their chosen dish will be taken in to consideration by the judges. Sponsor Denby will provide a pasta bowl to enhance your presentation. For details of the tableware and a picture please visit the Salon Culinare pages of the HRC website or call Denby on (0)1773 74878 to request a sample or email aditi.beri@denby.co.uk</p>
Additional Information for this class	<p>Please note as expressed above competitors will be allowed to bring their pasta at any stage of preparation, but judges will look carefully at their workload, and if seen to be showing no skills or a lack of preparation marks will be deducted. Any base ingredient, shape or style of pasta will be allowed for this competition</p>
Sponsor	
Arrival Time	<p>Minimum one hour before competition. Please report to Live Theatre registration when you arrive.</p>
Equipment Provided	<p>Workstations comprise a 4 ring induction hob, Combi oven and salamander grill, electricity points, plumbed in sinks and hand wash basins. There is also access to refrigeration and a freezer.</p> <p>Please contact andrew.pantelli@freshmontgomery.co.uk should you require a visual of the work stations.</p>
Hygiene Products Disposables	<p>Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided. Cling Film, Foil and Baking Paper will be provided.</p>
Products Provided	<p>Competitor to provide all ingredients – Pasta bowls will be provided by Denby</p>
What are judges looking for?	<p>Judges will be looking for well cooked pasta with garnishes that complement the dish, remember if it is a hot dish please serve hot, that 50% of the contents of the dish needs to be pasta and it is a tasted class</p> <p>Please contact andrew.pantelli@freshmontgomery.co.uk should you wish to view a copy of a Live Theatre judging sheet.</p>
Feedback	<p>Judges will be available at the Live Theatre for feedback after the judging has been completed, all competitors should make time to do this.</p>
Results	<p>Results will be announced by the Compere and posted on the results board as soon as possible after judging is complete.</p>
Presentation of awards – Time/Location	<p>Approximately 1300hrs on the day of the event on the presentation stage near to the Live Theatre</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</u> register online www.hrc.co.uk</p>
Arriving at the show and accessing the hall	<p>HRC is in the South Hall at ExCeL at the West end of the venue. The closest entrance from the Central Boulevard is S2, Live Theatre is located to the back of the hall slightly to the right of the entrance. 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 Culinare Vehicle Pass (which will be sent to you) you will be directed to the lorryway to gain access to Vehicle Door S5, 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.</p> <p>Please note if you do not require unloading facilities, for easier and quicker access, please park in the Orange Car Park and proceed with light Equipment to Live Theatre Registration.</p>

