

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<p><b>LT10 Churchill Chef &amp; Potter Grand Prix</b>  <b>45 Minute Competition</b>  <b>Thursday 5th March 1200hrs – 1245hrs</b></p> <p>Teams of 2 chefs will be invited to create 2 portions of a plated main course and dessert of their choice using Churchill China chosen from the range supplied. The chefs not only need to produce exceptional food to win a gold medal but also need to take into consideration the presentation of the food on the Churchill china to win a further prize. The menu is completely the responsibility of the team and initial selection will be judged on the creativity of the 2 dishes, balance and consideration of food and china. Details of the china range to be used can be found on <a href="http://www.hrc.co.uk/international-salon-culinaire">www.hrc.co.uk/international-salon-culinaire</a> for initial planning stages. Successful teams who go through to the live final will be sent a set of china to practice with. Judges will be looking for an innovative use of the ingredients and the best presentation on the china. In conjunction with the live competition, a social media competition will take place asking people to “like” their best combination of food and china shown on the Churchill platform, results will then be given at the prize giving ceremony. <i>Competitors will need to provide a typed recipe for the judges to review with an allergen sheet.</i></p>
<b>Additional Information for this class</b>	<p>A representative from Churchill China will be judging the marriage of food and china presentation to award the additional prize. Kitchen judges will be looking for the chefs to show a good set of skills and well thought out time plan. Delivering the main course dish after 25 minutes and serving up dessert before the conclusion of the competition on 45 minutes.</p>
<b>Sponsor</b>	<b>Sponsored by Churchill</b>
<b>Arrival Time</b>	<b>Minimum one hour before competition.</b> Please report to Live Theatre registration when you arrive.
<b>Equipment Provided</b>	<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><b>Please contact <a href="mailto:andrew.pantelli@freshmontgomery.co.uk">andrew.pantelli@freshmontgomery.co.uk</a> should you require a visual of the work stations.</b></p>
<b>Hygiene Products Disposables</b>	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided. Cling Film, Foil and Baking Paper will be provided.
<b>Products Provided</b>	Competitor to provide all ingredients - China will be provided by the sponsor, click here to view an image.
<b>What are judges looking for?</b>	Please contact <a href="mailto:andrew.pantelli@freshmontgomery.co.uk">andrew.pantelli@freshmontgomery.co.uk</a> should you wish to view a copy of a Live Theatre judging sheet.
<b>Feedback</b>	Judges will be available at the Live Theatre for feedback after the judging has been completed, all competitors should make time to do this.
<b>Results</b>	Results will be announced by the Compere and posted on the results board as soon as possible after judging is complete.
<b>Presentation of awards – Time/Location</b>	Approximately 1515hrs on the day of the event on the presentation stage near to the Live Theatre
<b>Entry into the show</b>	All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <b>must</b> register online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a>
<b>Arriving at the show and accessing the hall</b>	<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 Culinaire 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><b>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.</b></p>