

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<p><b>LT11 Craft Guild of Chefs National Team of the Year 2020</b>  <b>90 Minute Competition</b>  <b>Wednesday 4th March 1320hrs – 1450hrs</b></p> <p>Entries are sought for a 3-person team consisting of head chef, pastry chef and commis chef [commis must be 20 years or under in age on 1st March 2020]. The team will be expected to produce 4 portions of a three-course meal to include a, vegetarian risotto of your choice utilising British seasonal ingredients. A Venison dish using primal and non-primal cuts of meat [primal cut will be supplied on day of competition] of which the non-primal cuts can be prepared ahead of the competition, but an emphasis on the creativity, and the quality of the sauce will be paramount, dessert to be taken from a British Classic with a modern twist.</p> <p><b>Competitors will need to provide a typed recipe for the judges to review with an allergen sheet.</b></p>
<b>Additional Information for this class</b>	<p>The use of at least 1 MSK product in any dish is compulsory and a list of the suggested products can be found below. Once your entry has been accepted a sample will be arranged and sent to you prior to the competition.</p> <p>90 minutes will be allowed for the competition and the first course can be presented after 45 minutes. Please provide with your entry a short menu description and digital photographs from which the finalists will be chosen.</p> <p><b>Products</b>            Ultrasec,            Tumaco 85%            Dorado            Ultratex            Ultra-gel 2            Popping rinds crumble            Spray dried beetroot powder            Sour cherry compound            English toffee flavour drop            Truffle tapioca crackers            Visit <a href="http://msk-ingredients.com/ingredients">http://msk-ingredients.com/ingredients</a> for more product info.</p>
<b>Sponsor</b>	<b>Sponsored by MSK and Craft Guild of Chefs</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>Ingredients Provided</b>	Venison will be supplied, and you chosen MSK product will be supplied upon request. ALL other ingredients are the responsibility of the competitor
<b>What are judges looking for?</b>	<p>The judges will be looking for exceptional knife skills, great preparation of the stocks and sauces used, balance of the menu content throughout the meal.</p> <p>A good level of leadership and direction from the head chef and dishes delivered in a realistic restaurant environment.</p> <p>Use of seasonal British ingredients is encouraged throughout this class along with any other supporting evidence of traceability.</p> <p>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.</p>
<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</b>	Approximately 1535hrs on the day of the event on the presentation stage near to the Live

<b>awards – Time/Location</b>	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 <u>must register online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a></u>
<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>