

Additional Competitor Info	
Competition details (including date and time)	<p>LT2 The Association of Pastry Chefs Dessert of The Year 2020 (1hour 45 Minute Competition Thursday 5th March 1000hrs – 1145hrs</p> <p>Competitors will be allowed 1hr 45 minutes to prepare, cook and present 2 plates of an original dessert suitable for fine dining to the competitor's choice. All entries will be paper judged to determine 10 finalists. Candidates to incorporate at least one raw material from the Barry Callebaut range.</p> <p>Allowable mis-en-place includes prepared, uncooked paste/biscuit mixes, cooked sheet sponge, sorbet/ice-cream mixture, syrup, coulis/fruit puree, pre weighed ingredients, cooked sugar (not finished product), prepared but uncooked dough. All applications must be accompanied by a description & photograph of the dish, and details of sponsors' products to be used, or will not be considered. Competitors will need to provide a typed recipe for the judges to review with an allergen sheet.</p>
Additional Information for this class	If you have any further questions please contact Alan Whatley at the Association of Pastry Chefs - ajwhatley@hotmail.co.uk
Sponsor	The Association of Pastry Chefs
Arrival Time	Minimum one hour before competition. Please report to Live Theatre registration when you arrive.
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	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided. Cling Film, Foil and Baking Paper will be provided.
Ingredients Provided	Competitor to provide all ingredients
What are judges looking for?	Please contact andrew.pantelli@freshmontgomery.co.uk should you wish to view a copy of a Live Theatre judging sheet.
Feedback	Judges will be available at the Live 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 the results board as soon as possible after judging is complete.
Presentation of awards – Time/Location	Approximately 1515hrs on the day of the event on the presentation stage near to the Live Theatre
Entry into the show	All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <u>must register online www.hrc.co.uk</u>
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 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>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>