

Additional Competitor Info	
Competition details (including date and time)	<p>LT3 The Custom Culinary Vegetarian Challenge 30 Minute Competition Wednesday 4th March 1505hrs – 1535hrs</p> <p>Competitors will be allowed 30 minutes to produce 2 plated portions of a hot vegetarian dish suitable for service in either a casual dining environment or in a fine dining restaurant. {Vegetarian stipulating No meat, poultry, fish or seafood but eggs and dairy are allowed}</p> <p>Entrants will need to submit a written recipe and picture incorporating a vegetable/mushroom Liquid fond concentrate in the recipe from which judges will select the finalists.</p> <p>Judges will be looking for a balance of flavours and tastes, most creative usage of the products and level of skills used in the competition.</p> <p>Interested applicants can request a set of samples of CUSTOM CULINARY GOLD LABEL Vegetable and Mushroom Liquid fond concentrates from which to choose and practice with, by contacting HRC2020@customculinary.com these will be sent out in January. All finalists will be automatically be sent samples. A detailed description of the products can be found at www.customculinary.com . Products will also be available at the event on the day of the competition.</p> <p>Competitors will need to provide a typed recipe for the judges to review with an allergen sheet</p>
Additional Information for this class	<ul style="list-style-type: none"> • All semi-finalist will be asked to complete an evaluation sheet upon using the products • All recipes submitted will be considered for usage in a Custom culinary Vegetarian cooking book- with full recognition and exposure to the chefs for their creations. • Photos of the event, the participating chefs and their dishes could be used for social media, print and promotional purposes.
Sponsor	Sponsored by Custom Culinary part of the Griffith Foods
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	Vegetable and Mushroom Liquid fond concentrates will be provided by Custom Culinary in advance and on the day of the competition.
What are judges looking for?	<p>Judges will be looking for a balance of flavours and tastes, most creative usage of the products and level of skills used in the competition.</p> <p>Please contact andrew.pantelli@freshmontgomery.co.uk should you wish to view a copy of a Live Theatre judging sheet.</p>
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 1545hrs 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</u> register online www.hrc.co.uk
Arriving at the show and accessing the hall	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.

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.