

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<p><b>LT5 Cheese Starter</b>  <b>30 Minute Competition</b>  <b>Thursday 5th March 0915hrs – 0945hrs</b></p> <p>Competitors will have 30 minutes to produce 2 plated portions of a goat's cheese-based starter, served either hot or cold. Judges will be looking for originality in the use of the cheese which should make up at least 50% of the dish. A balance of flavours and tastes with a good level of skills shown will also be looked for. Competitors will be required to provide a typed recipe for the judges to review. All ingredients are the responsibility of the competitor.  Competitors will need to provide a typed recipe for the judges to review with an allergen sheet.</p>
<b>Additional Information for this class</b>	<p>Please remember that 50% of the dish needs to be cheese, make sure you have tasted your dish to make ensure all the ingredients complement each other. Remember it is a starter portion of a meal, so do not make too large and the actual taste of the cheese chosen should shine through.</p>
<b>Sponsor</b>	
<b>Arrival Time</b>	<p><b>Minimum one hour before competition.</b> Please report to Live Theatre registration when you arrive.</p>
<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>	<p>Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided. Cling Film, Foil and Baking Paper will be provided.</p>
<b>Ingredients Provided</b>	<p>Competitor to provide all ingredients</p>
<b>What are judges looking for?</b>	<p>A good amount of skills shown in the preparation, with a balance of flavours from the dish. Good use of the chosen cheese and a written recipe for their review. Remember hot food needs to be served hot.,  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>	<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>
<b>Results</b>	<p>Results will be announced by the Compere and posted on the results board as soon as possible after judging is complete.</p>
<b>Presentation of awards – Time/Location</b>	<p>Approximately 1515hrs on the day of the event on the presentation stage near to the Live Theatre</p>
<b>Entry into the show</b>	<p>All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <u>must</u> register online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a></p>
<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.  <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>