

Additional Competitor Info	
Competition details (including date and time)	<p>LT6 Master Chefs of Great Britain Challenge 30 Minute Competition Tuesday 3rd March 1550hr – 1620hrs</p> <p>Thirty minutes will be allowed to prepare cook and present two portions of a seafood dish to competitor's choice using sustainable seafood. The finished dish must be matched with a British table wine. Competitors to list chosen wine with entry and to provide all ingredients.</p> <p>The Prize – The best in class winner will win a three-day foodie trip taking in Master Chef of Great Britain establishments within the British Isles. Location of the trip will be dependent on the location of the winner. In addition, they will win a £250 cash prize, Trophy and medal.</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	<p>Before submitting your entry please check that the fish you are using is on the sustainable seafood list, as it will be checked by the organizers. Your chosen wine accompaniment needs to be submitted with your entry and be available at the final for the judges to taste with the food. The dish prepared may be either a fish course or main course dish with appropriate garnishes that complement the fish. A menu description is required.</p>
Sponsor	The Master Chefs of Great Britain
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	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided.
Disposables	Cling Film, Foil and Baking Paper will be provided.
Ingredients Provided	Competitor to provide all ingredients
What are judges looking for?	<p>Judges will be looking for a balance of flavours and textures with presentation on the competitor's choice of service wear. Marks will be awarded for the accompanying wine</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 1620hrs 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 must register online www.hrc.co.uk
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>