

Additional Competitor Info	
Competition details (including date and time)	<p>LT7 The Bidfood Mystery Basket Grand Prix 60 Minute Competition Thursday 5th March 1300hrs – 1400hrs</p> <p>A team of 2 chefs will be given 60 minutes to produce 2 portions of a two-course meal consisting of a main and dessert from a mystery basket of ingredients. The ingredient list will be given to the competitors 90 minutes before commencement of the competition. It will consist of a set protein and a choice of primary ingredients for the accompaniments to the main course and dessert. There will also be a larder table where chefs can choose additional ingredients. Once competitors have submitted their 2-dish descriptions to the judges, they can commence with weighing out their ingredients and will be allowed onto station 15 minutes prior to the start of their 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	<p>All small equipment [including a set of weighing scales] and containers for the ingredients is the responsibility of the competitor.</p> <p>Service of the dishes may commence after 30 minutes and be completed after the 60 minutes.</p>
Sponsor	Sponsored by Bidfood
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 by Warapex
Ingredients Provided	As per the criteria above
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>