

	Additional Competitor Info
Competition details (including date and time)	<p>LT9 Tilda Chef Team of the Year 2020 45 Minute Competition Wednesday 4th March 1030hrs – 1115hrs</p> <p>We are looking for ten pairs of chefs to battle it out to be crowned Tilda Chef Team of the Year 2020. Run in conjunction with the Craft Guild of Chefs, this competition is for teams of 2 x chefs, who will be given 45 minutes to prepare, cook and present four portions of a main course dish and dessert using Tilda speciality rice as the base ingredient in both recipes.</p> <p>The Prize - The Tilda Chef Team of the Year prize will include:</p> <ul style="list-style-type: none"> Tilda Italy Tour – a 2 night all expenses paid trip to Vercelli and Piedmont region, the must have Tilda Chef Team Trophy, Commemorative plate & framed certificates. Three runners up teams will win a VIP Tilda Innovation Day and go behind the scenes to discover the art of rice at the Tilda mill in Rainham, Essex. <p>The Rice - Tilda rice MUST be used in the competition and should make up at least 50% of this dish. The Tilda competition is there to see rice as an integral part of the dish, not plain rice on the side. Teams can choose any of the Tilda Rice range, although bonus points will be given for including Tilda's speciality range including aromatic Tilda Basmati & Wild, naturally fragrant Jasmine Rice, creamy Arborio Rice, nutty Brown Basmati Rice and the champagne of their range, Pure Basmati. Using more than one Tilda Speciality rice in your main will earn bonus points from the judges.</p>
Additional Information for this class	<p>Check out Tilda's foodservice range at https://www.tilda.com/professionals/professional-range/</p> <p>Your Menu - Chefs are asked to take inspiration from today's food trends influencing the dishes we eat. Think street food, small plates and plant-based cuisine. You will earn bonus points.</p> <p>The rice people are encouraging chefs to explore the endless culinary possibilities of using Tilda speciality rice and naming the rice on their menu. A brief description of the chosen dishes, listing the Tilda rice being used must be provided along with the entry.</p> <p>To learn more visit https://www.tilda.com/professionals/article/make-menu-work/.</p>
Sponsor	Tilda Foodservice, in association with Craft Guild of 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	<p>Tilda rice will be supplied to each team prior to the event. If you have any questions or want to talk about which Tilda speciality rice to use for your menu, the rice people are here to help. Email Jo Witchell - johanna@tilda.com.</p> <p>Chefs must provide their chosen Tilda rice for the competition; rice will not be supplied on the day to minimise food waste.</p>
What are judges looking for?	<p>Judges will be tasting carefully the dishes looking for flavour and tastes especially. Then consideration to the criteria of the competition will be paramount.</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 1330hrs 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**

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.