

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<p><b>LT4 Open Lamb</b>  <b>45 Minute Competition</b>  <b>Tuesday 3rd March 0900hrs - 0945hrs</b></p> <p>The competitor has 45 minutes to create a main course dish for 2 covers taken from a 7/8 bone French trimmed rack of lamb which can be cooked as either a full rack, cutlets or as a loin. Suitable garnish will need to be served with the protein element of the dish. The lamb will be provided by the sponsor Alliance NZ. All other ingredients must be brought by competitor.</p> <p>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>Remember to allow time in your plan for the lamb to rest once cooked, make sure you have practised your dish in advance to ensure it can be cooked in the allotted time. Always taste each element of your dish before putting together and serving to the judges. Remember hot food should be served on hot plates with the food as hot as possible.</p>
<b>Sponsor</b>	Alliance NZ
<b>Arrival Time</b>	<b>Minimum one hour before competition.</b> Please report to Live Theatre registration when you arrive.
<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>	Cleaning chemicals such as sanitisers, degreasers and washing up liquid will be provided. Cling Film, Foil and Baking Paper will be provided.
<b>Ingredients Provided</b>	The lamb will be provided by the sponsor Alliance NZ. All other ingredients must be brought by competitor
<b>What are judges looking for?</b>	<p>As this is a lamb class the judges will be looking for a perfectly cooked piece of meat that is seasoned and eats well. The garnish should complement the lamb but not over power, showing a good level of skills in its preparation.</p> <p>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>	Judges will be available at the Live Theatre for feedback after the judging has been completed, all competitors should make time to do this.
<b>Results</b>	Results will be announced by the Compere and posted on the results board as soon as possible after judging is complete.
<b>Presentation of awards – Time/Location</b>	Approximately 1330hrs on the day of the event on the presentation stage near to the Live Theatre
<b>Entry into the show</b>	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>
<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.</p> <p><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>