

<b>Additional Competitor Info</b>	
<b>Competition details</b>	<b>JR4 – Junior 3 Course Vegetarian or Plant Based Menu</b>  To present a three-course meal based on a vegetarian or plant based (vegan) menu. Competitor's should take into consideration balance, composition and a use of protein when constructing the appropriate menu (main course needs to be hot). A suitable gel should be used to enhance the presentation
<b>Additional Information for this class</b>	Table presentation should be pleasing and easily understood, a menu card is helpful in directing the judges on ingredients, and how the dishes are put together. Service plates should be appropriate for food service and there to enhance the presentation to the customer. Competitors should concentrate on balance, texture and deliver a well thought out menu combining proteins, vegetables and carbohydrates where necessary to complete a three-course balanced offering.
<b>Sponsor</b>	
<b>Arrival/Delivery</b>	Thurs 5th March 0730hrs - 0900hrs
<b>Collect Exhibit</b>	Thurs 5th March 1530hrs
<b>Re-touch Area</b>	There will be a re-touch area located close to the Salon Display registration desk. This will comprise trestle tables, a plumbed in sink with hot and cold water, and power points. The re-touch area should be used for finishing touches only, not full assembly.
<b>Competitor's Exhibit Reference Details</b>	Labels will be issued to be attached to the top visual side of each entry. A second label will be attached underneath
<b>Judging</b>	All judging is blind, using reference numbers, and will commence promptly at 0900hrs each morning.
<b>What are judges looking for?</b>	Judges are looking for a well presented, vegetarian or plant-based menu including vegetables, protein and carbohydrates where necessary and appropriate sauces (main course to be hot). Competitors should aim to illustrate good use of ingredients, practical innovation in vegetarian/ vegan cuisine and good use of flavour pairing. Competitors should make sure all foods are suitable for a plated restaurant service and cooked correctly. Glazing should be modest and clean avoiding tears and blemishes. 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 Salon Display judging sheet.
<b>Feedback</b>	Judges will be available in the vicinity of the exhibits after judging has been completed, all competitors should make time to do this.
<b>Results</b>	Results will be recorded on award cards adjacent to the exhibit.
<b>Security of Dishes</b>	All reasonable care will be taken for the security of dishes and equipment, the Management Team will not be responsible for any loss or damage to exhibits, dishes, equipment or personal effects. Competitors are advised to suitably insure dishes for display. It is the individual's responsibility to cover this personal risk.
<b>Removal of Exhibits</b>	All exhibits must be removed at the time stated above or just after and not before. The Management Team have the right to remove and destroy exhibits remaining after such time. The Management Team may remove any exhibit deemed to be unhygienic or below standard.
<b>Presentation of awards – Time/Location</b>	Approximately middle of the day or late afternoon on the day that you are due to collect the exhibit (depending on when judging takes place) on the presentation stage near to the Salon Display. Further details of the presentations will be available at the event.
<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 register online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a></u>
<b>Arriving at the show and accessing the hall</b>	HRC is in the South Hall at ExCeL at the West end of the venue. The closest entrance from the Central Boulevard is S2, Salon Display 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 the Salon Registration.</b>