

<b>Additional Competitor Info</b>	
<b>Competition details</b>	<p><b>TBH1 - Table of Honour</b></p> <p><b>Past winning Competitors who have gained 3 Gold Awards or more in a static class are invited to exhibit a piece of their Culinary work as past masters of their craft and to highlight excellence in Culinary Skills and to encourage further participation into the Salon. A certificate and Medal will be bestowed to all entries exhibited to the Table of Honour.</b></p>
<b>Additional Information for this class</b>	
<b>Sponsor</b>	
<b>Arrival/Delivery</b>	Monday 2nd March 1500hrs or Tues 3rd March 0700hrs - 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>	NA
<b>What are judges looking for?</b>	<p>The Salon Committee are kindly asking past masters to show-case their fine art at the Table of Honour.</p> <p>This is to showcase pieces from the salon schedule past and present to entice and encourage chefs at all levels to enter the salon classes now and in the future with a view to becoming masters of their craft in the future.</p> <p>Please contact <a href="mailto:andrew.pantelli@freshmontgomery.co.uk">andrew.pantelli@freshmontgomery.co.uk</a> should you wish to enter this class.</p>
<b>Feedback</b>	
<b>Results</b>	
<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 <b>must register online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a></b>
<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, 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.</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 the Salon Registration.</b></p>