

Additional Competitor Info	
Competition details	<p>S2 – Student Terrine Display</p> <p>To display one whole terrine to competitor's choice. Competitors to create and present a whole terrine (layered, presse, pate. hot/cold set mousse etc). Terrine to be displayed on a suitable presentation dish of competitors choice with three slices cut from the terrine for presentation. The whole terrine displayed must be enough for a further 4 portions (uncut) a further portion to be presented accompanied with a salad garnish and dressing., chutney or relish with a baked crisp toasted element.</p>
Additional Information for this class	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 are reminded that serving plates, dishes need to be practical and food safe
Sponsor	
Arrival/Delivery	Tues 3rd March 0730hrs - 0900hrs
Collect Exhibit	Tues 3rd March 1630hrs
Re-touch Area	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 are reminded that serving plates, dishes need to be practical and food safe
Competitor's Exhibit Reference Details	Labels will be issued to be attached to the top visual side of each entry. A second label will be attached underneath
Judging	All judging is blind, using reference numbers, and will commence promptly at 0900hrs each morning.
What are judges looking for?	A well-executed terrine of competitors choice with an even compression and balance of filling inside. The garnishes should complement the filling (Terrine) and the slice presented as a plated portion should be equivalent to a starter size portion with garnishes etc included. Please contact andrew.pantelli@freshmontgomery.co.uk should you wish to view a copy of a Salon Display judging sheet.
Feedback	Judges will be available in the vicinity of the exhibits after judging has been completed, all competitors should make time to do this.
Results	Results will be recorded on award cards adjacent to the exhibit.
Security of Dishes	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.
Removal of Exhibits	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.
Presentation of awards – Time/Location	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.
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, 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>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.</p>