

Additional Competitor Info	
Competition details (including date and time)	ST5 - Knife Skills 20-minute competition – Daily Using pre peeled vegetables where applicable for preparation of the following:- 2 fondant potatoes with flat top and bottom oval ends approx. 80gms each 2 chateau potatoes 8 sides approx. 80gms each 4 turned carrots approx. 25 gms each 50gms Jardinere of swede, carrot and celeriac combined 50gms julienne, leek and celery combined
Additional Information for this class	All vegetables may be brought to the competition peeled but not shaped, judges will be looking for sizes to be accurate and scales may be used to assess weights. Just to confirm the weight of the Jardinière and Julienne of vegetables is a combined weight of all the vegetables. Presentation should be on an appropriate tray.
Sponsor	
Arrival Time	Minimum one hour before competition. Please report to Live Theatre registration when you arrive.
Equipment Provided	Workstations comprise a stainless steel preparation table and a single 13 amp plug socket, competitors will be expected to supply all other equipment required for their entry.
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	Sea Bass or Trout will be provided
What are judges looking for?	Please contact andrew.pantelli@freshmontgomery.co.uk should you wish to view a copy of a Skills Theatre judging sheet.
Feedback	Judges will be available at the Skills 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	Located on the presentation stage near to the Live Theatre. Exact presentation timings tbc - If your class finishes before 1230hrs it will be at approx. 1330hrs on the day of your competition. If your class ends after 1230hrs it will be at approx. 1600hrs on the day of your competition. If you are competing on Thursday 5th March, it will be at 1515hrs.
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, Skills Theatre is located to the back of the hall 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 Salon Culinaire Registration.