

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<b>ST8 - Amuse Bouche</b> <b>30-minute competition – Daily</b>  Preparation of 2 different amuse bouche for the service in a fine dining restaurant, two portions of each. Choice of ingredients is entirely at the discretion of the competitor, but judges will look for a balance in flavours textures, preparation/cooking methods and presentation. Cold dishes only to be prepared and presented.
<b>Additional Information for this class</b>	Consideration should be taken to the texture and flavour mixes in the dishes as this will be a tasted class.
<b>Sponsor</b>	
<b>Arrival Time</b>	<b>Minimum one hour before competition.</b> Please report to Live Theatre registration when you arrive.
<b>Equipment Provided</b>	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.
<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>	Competitors to provide all ingredients.
<b>What are judges looking for?</b>	The judges will be looking for 2 completely different dishes here, showing different preparation, cooking if used and presentation skills 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 Skills Theatre judging sheet.
<b>Feedback</b>	Judges will be available at the Skills 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>	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.
<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</b> register online <a href="http://www.hrc.co.uk">www.hrc.co.uk</a>
<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, 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. <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 Salon Culinaire Registration.</b>