

<b>Additional Competitor Info</b>	
<b>Competition details</b>	<p><b>K2 Show or Presentation platter</b></p> <p>A cold show platter using meat, poultry game or fish for a maximum of 6 portions on the platter. A further portion to be served plated to show portion size and balance. The platter should consist of 3 main items with one garnish for each main item. The end pieces to be placed on the platter close to the representing slices. The platter should be served with a salad and at least two sauces or chutneys on the side. Salad is not a main garnish and should be served separately in a suitable serving dish or vessel to enhance the overall presentation. No bowls small plates or vessels are permitted on the platter. A suitable glaze should be used to enhance the presentation</p>
<b>Additional Information for this class</b>	A pleasing platter with a combination of shapes and designs will aid the overall appearance, correct cuts and slices will deliver a professional approach all glazing should be free of tears or blemishes, and items should be well coated but not excessive.
<b>Sponsor</b>	
<b>Arrival/Delivery</b>	Mon 21 March 07.00 - 0900
<b>Collect Exhibit</b>	Mon 21 March - 16.30
<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 cold show platter. Competitors should take note to harmonise the portions on the platter to balance the plated portion. Garnishes should be appropriate in size and complement the main items, these should not reflect finger food and must be of contrasting size to the main pieces or protein joints. Any salad items should harmonize with the main platter and work alongside the garnishes. Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</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>	<p>HRC is in the North Hall at ExCeL at the East end of the venue. The closest entrance from the Central Boulevard is N11, Salon Display is located to the end of the hall. 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 Culinare Vehicle Pass (which will be sent to you) you will be directed to the lorryway to gain access to Vehicle Door N22, 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 your exhibit to the Salon Registration.</p>