

Additional Competitor Info	
Competition details	<p>SR5 - Student Dessert Plates</p> <p>To present 3 individual plated desserts to competitors' choice. One plate to be served hot or warm (prepared hot served cold). Marks will be awarded to the overall balance and composition of the desserts. These should be pleasing to the eye practical in execution as a dessert.</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	Mon 21 March 07.00 - 0900
Collect Exhibit	Mon 21 March - 16.30
Re-touch Area	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.
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?	Modern practical plating style, and ease of service. Good clean execution relevant use of ingredients and glazing to enhance the food. Most important is the equal sizing of each dessert so there is a balance across the three plates. Glazing should be neat and free from tears or blemishes. Please contact andrew.pantelli@montgomerygroup.com 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</u> register online www.hrc.co.uk
Arriving at the show and accessing the hall	<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 Culinaire 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. (pay & display) car park.</p>