

<b>Additional Competitor Info</b>	
<b>Competition details (including date and time)</b>	<b>ST1 - Prepare a best end of Lamb – 45-minute competition - Daily</b>  Butcher a pair of best ends of lamb which will be provided by the sponsor on the bone. The skills test will be to remove the lamb racks cleanly from the chime bone using a saw not a cleaver, 1 best end to be French trimmed to a six-bone rack, the other to be presented as removed from chime bone.
<b>Additional Information for this class</b>	Candidates will be expected to remove the bark from the back of the best ends and then remove cleanly from the bone the 2x7 bone racks using a SAW. Bones will be inspected for poor butchery. The rack of lamb that is being French trimmed should have a minimal fat covering left over the eye of the meat, bones carefully cleaned and of equal size, with the sinew having been removed. Both racks to be presented with the waste on a butcher's tray or stainless steel for Judging. Penalties will be incurred for running over time.
<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>Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</a> should you require a visual of the work stations.</b>
<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>	Lamb will be provided.
<b>What are judges looking for?</b>	Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</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 next to the Skills 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 Weds 23 March, it will be at 1530hrs.
<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</u> 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 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. <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 your exhibit to the Salon Registration. (pay &amp; display) car park.</b>