

| Additional Competitor Info | |
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| Competition details (including date and time) | ST12 - Flambé Work 30-minute competition – Tuesday 22nd March only Candidate will need to prepare two portions of a flambéed crepe dish of their choice, providing all their own ingredients and equipment required to complete the task. A written recipe will also be required to be displayed for the judges and this will be tasted. |
| Additional Information for this class | Marks will be awarded for preparation completed during the 30 minutes, showing skills that could be demonstrated in front of the customer plus the finished dish. As a flambé competition it is expected that at some point the dish will be flamed. Competitors must expect questions from the judges whilst completing the task. |
| 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 | Competitors to provide all ingredients. |
| What are judges looking for? | Please contact andrew.pantelli@montgomerygroup.com 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 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. |
| 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 | HRC is in the North Hall at ExCeL at the East end of the venue. The closest entrance from the Central Boulevard is N11, Skills Theatre is located to the back 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. 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. |