

<b>Additional Competitor Info</b>	
<b>Competition details</b>	<b>SC8 - Sculpted Novelty Cake</b>  A sculpted or carved cake or cakes coated and decorated using edible medium. No dummy cakes or visible artificial decoration. The cake may be cut to ensure it complies with the criteria; internal supports are permitted. Maximum display area 60cm x 60cm.
<b>Additional Information for this class</b>	The cake may be baked in any shaped tin but cut/carved to form another shape. Avoid using Crispy cake or edible styrofoam type constructions. The exhibit may be any shape but must fit within a 60cm square. No height restrictions. Avoid over decoration of display board. The cake will be cut, and marks deducted for excessive coating or if the cake is not suitable for serving.
<b>Sponsor</b>	
<b>Arrival/Delivery</b>	Sun 20 March from 15.00hrs or Mon 21 March 07.00 - 0900
<b>Collect Exhibit</b>	Wed 23 March - 15.30
<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>	Good visual impact. Clean neat assembly, quantity of cake that can be served at celebration. Creative use of skills and techniques and design. Please contact <a href="mailto:andrew.pantelli@montgomerygroup.com">andrew.pantelli@montgomerygroup.com</a> should you any questions relating to the criteria.
<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. They will be posted on the show website as soon as is possible, but if you attend the show during the day, it will be possible to obtain your result then.
<b>Security of Dishes</b>	All reasonable care will be taken for the security of exhibits, 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 1530hrs on Wednesday 23 March 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>	Afternoon of the Weds 23rd March – Exact time TBC
<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>	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. 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.