

Additional Competitor Info	
Competition details	SC9 - Decorated Cup Cakes Display twelve decorated cupcakes in total. Design and decoration of competitor's choice, decoration must be edible, marks will be awarded on eating quality of the cake, creativity of display, coating and decoration. One cupcake will be tasted at random. Maximum display area 40cm x 40cm.
Additional Information for this class	Exhibit must fit within a 40cm square including any fabric or display material. One cupcake will be cut and tasted. A variety of designs may be used but the overall presentation must complement each other, in colour and material used. Avoid decorative materials with poor eating quality or that would be removed before the cake could be eaten.
Sponsor	
Arrival/Delivery	Sun 20 March from 15.00hrs or Mon 21 March 07.00 - 0900
Collect Exhibit	Wed 23 March - 15.30
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?	The Flavour/ texture of the cake and coating material. Good visual appeal and creative design/presentation. Decoration should have good eating quality and should not need to be removed before the cup cake is eaten. Please contact andrew.pantelli@montgomerygroup.com should you any questions relating to the criteria.
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. 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.
Security of Dishes	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.
Removal of Exhibits	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.
Presentation of awards – Time/Location	Afternoon of the Weds 23rd March – Exact time TBC
Entry into the show	All competitors will be automatically registered and will receive their entry badge via email however colleagues and supporters <u>must register online www.hrc.co.uk</u>
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, 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.