



Wessex Salon Culinaire

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WESSEX SALON CULINAIRE 2010

- Date:** 16th & 17th March 2010.
- Venue:** Bournemouth International Centre (BIC), Exeter Road, Bournemouth, BH2 5BH - directions and parking details enclosed.
- Time:** Doors open at: 7:00. Competitions start at 7:30 on Tuesday & 8:00 on Wednesday. Registration Desk closes at 16:00 on Tuesday & 14:00 on Wednesday.
- Check in time:** Please arrive at least an hour before your competition.
All Static Displays need to be in place by 8:45 for judging at 9:00.
- Registration:** All chefs competing in Live Competitions must report to the registration desk in the Windsor Hall to be assigned a station number – see plan.
Please bring your confirmation letter and badge with you. If you are staying at the venue, badges must be worn at all times, badge holders can be collected from the registration desk.
- Competitors Lounge & Food Preparation Area:** Situated in the Windsor Hall, near competition areas, competitors are invited to leave any belongings in this area. **Please note: this area will not be secure and items are left at competitors' own risk. Please keep all areas tidy and dispose of any unwanted food in the bins provided. There is additional space allocated in the Car Park area for competitors equipment.** If additional preparation time and facilities are required please contact the organisers. There is a cloakroom in the main foyer.
- Food Preparation Area for Hot Live Only:** A preparation area will be situated beside the competition stations in the Windsor Hall Kitchen. **Please clear all belongings from this area after you have completed your class.**
- Visitors:** Friends and Family are invited to watch the Salon Culinaire competitions. Visitors must pre-register via the website www.hotel-expo.co.uk/visiting. Any visitors arriving before 10am (Exhibition opening time) will be escorted to the appropriate viewing area and will be required to remain seated until the Exhibition opens. **Badges must be worn at all times.** These rules must be adhered to due to Health & Safety requirements. The organisers cannot be held responsible if these rules are not obeyed.
- Presentations:** Presentation of medals & certificates for individual classes will be made at the presentation area – see plan. **Tuesday – 12:00, 15:00 Cyrus Todiwala presenting Student Chef of the Year, 17:00, & 17:45, Wednesday - 12:30 & 15:30.**
WorldSkills UK awards will be presented in the main foyer (Restaurant Competition Area) Tuesday from 17:00 by Brian Turner CBE.
- Cancellations/No Shows:** The organisers must be informed of cancellations, in order that class heats can be allocated. Refunds will only be given at the discretion of the organisers. WorldSkills UK competitors who do not inform the organisers that they are unable to attend the event will be charged a **no show fee of £50.**
- General Conduct:** Please be aware that exhibitors have paid for their stand space, and need to generate business, avoid blocking access to their stands and impeding their activity. There is a Demo Theatre in the Solent Hall, where competitors are invited to watch demonstrations by celebrity and experienced chefs- see attached programme.

Food & Equipment: The following food & equipment will be provided for the specified classes. ALL other ingredients, crockery, utensils, pans & equipment must be provided by the competitor.

HOT LIVE THEATRE per station:

2 ring **HALOGEN** hob
Mini combi oven
Stainless Steel Tables
13amp socket

COLD LIVE THEATRE – No cooking facilities available

2 x 13amp sockets – available for 8 competitors to share

No Equipment available other than a table.

With this in mind, any preparation that requires a cooking process should be done in advance.

Due to the nature of the competition, marks will rely heavily on method of working/taste (where appropriate) and presentation.

TCBS: Bakery Skills – Approximately 1kg of bread dough will be supplied

RESTAURANT CLASSES

Tables to work at for Cocktails & Napkin Classes

Filter coffee machine, ice for Cocktails & Coffee Class

Display table for completed display for Napkin Folding Class

70cm tables supplied for Table Lay Up Class

Portable Cartridge Stove for Flambe Dish

Static Displays: **New for 2010 some static classes will be tasted** – check competition schedule. **All chefs competing in Static classes must find the designated area to display their entry and attach the correct label to the plate or the tablecloth. All the labels will be on the display table.**

All dishes must be displayed by 8:45 each day ready for judging 9:00. Please bring your confirmation letter and badge with you. If you are staying at the venue, badges must be worn at all times, badge holders can be collected from the registration desk.

Dishes will be on display for one day only and must remain on display until 6pm for Tuesday classes and 4pm for Wednesday classes. All dishes that are not removed by 5pm on Wednesday will be destroyed.

Water & Waste: There is no water supply or waste disposal on the competition stations, ensure you have sufficient for your needs from the kitchen and that all waste is removed.

Mise-en-place: Should be kept to minimum with the exception of peeled vegetables, stocks and pastry. It must be stressed that the need to practice is very important for those taking part in practical competition. To gain confidence, and accurate timing practice should take place as often as possible. The Judges will be looking for as much work to be done as possible within the time constraints. Tasks that show good craft skills must be displayed in front of the Judges. Workflow and hygiene practices will be taken into consideration.

Results & Judging: The results will be posted up on the results board following the Judges decision.

The Judges decision is final.

A Judge will be available for critique after the results are decided. Please ask at the Registration Desk.

Hygiene & Waste: On completion of the event, competitors should ensure their workplace is clean, as often this is taken into account in the hygiene marks. Remove all food, equipment and rubbish from the station, ensure all prep areas are kept clean & tidy. Be aware of waste, only bring the required amount of ingredients needed.

Unloading & Loading: See instructions & Vehicle Pass at end of this document.

Please contact Deborah Jones/Nicola Deedman with any questions / queries;

Tel 01425 485040

E-mail deborah@hotel-expo.co.uk

HOT & COLD LIVE THEATRE – Top Tips

- Cook dishes you are used to or have practiced and know can be achieved in the given time.
- Do not over complicate your chosen dish, choose ingredients you are familiar using.
- Take into account the stove & oven that will be provided – no fan-assisted or steamers
- Think your menu through and draw up an equipment list.
- Put together a prep list to follow on the day of the competition. Lists keep you on target, aid the mind when under pressure and assist in defining the outcome.
- Have a few run-throughs and aim to finish under the allocated time. Try to practise the dishes in a normal oven.
- Only take what you need, don't get bogged down with loads of kit.
- Only take what food will be needed into the competition area, as it will look like you have wasted too much produce.
- Stay focused on cooking the food, taste with spoons and do not double dip them, no matter how tempting.
- Taste, taste, taste – it is really important that that you know what the food is like prior to serving it – great flavour and balance, along with a good visual appearance.
- When presenting your food ensure the plate is at the correct temperature and that the dishes are clean.
- Finally be confident and do your best, competition cookery is a journey so stick with it.

STATIC DISPLAY GUIDELINES

The following notes have been produced to assist in guiding competitors in the production, presentation and staging of their exhibits. At all times competitors should read carefully the specifications laid out in the competition schedule.

Beware - New for 2010 some static classes will be tasted

1. Decorative exhibits will be judged on presentation, originality, artistry and technique.
2. Exhibits should not have been entered into any previous competitions.
3. Generally, competitors should avoid the following:
 - Use of Socles (plinths)
 - Cloudy aspic jelly
 - Placing food on edges of plates
 - Excessive use of colours
 - Use of inedible materials, except where specified
 - Use of coloured jellies
 - Use of paper sleeves, etc
 - Unsuitable serving dishes
 - Use of parsley and other herbs as garnish
 - Moulded sculptures or too many sculptures
 - Repetition of preparation methods
 - Presenting hot food on mirrors
 - Overloading of platters
 - Entering previously judged pieces
 - Use of plastic food ornaments etc
4. Competitors should concentrate on:
 - Originality
 - Presentation and visual appeal
 - Appropriate numbers of garnishes to portions on main item
 - Meats not too rare
 - Practical size portions
 - Fish not overcooked
 - Attention to colours, textures and flavours
 - Cleanliness of display or platters

CENTRE PIECE

This is purely a decorative piece for use as a centre piece. There should be immediate impact as well as craft technique. If using chocolate, ensure a good shine and correct tempering. Fat should be clean, fresh smelling and free from dirt and dust, together with the correct proportions, pastillage must be as thin as possible and if presenting flowers - wire stems must be covered.

DECORATIVE CAKES

If using Royal Icing, the quality of flat icing is very important. Pipe as much onto the cake as possible and if run outs are used ensure a good finish. Sugar paste coatings must be smooth and without creases or indentations. A suitable inscription of design will gain marks. Keep all piping as fine as possible and try to use a theme that has subtle humour. Do not over use artificial decorations or bright colours.

SHOW PLATTERS

Avoid repetition of ingredients, textures and cooking methods. Ensure presentation platter is of correct size. Be aware of portion sizes and poor harmonisation of ingredients.

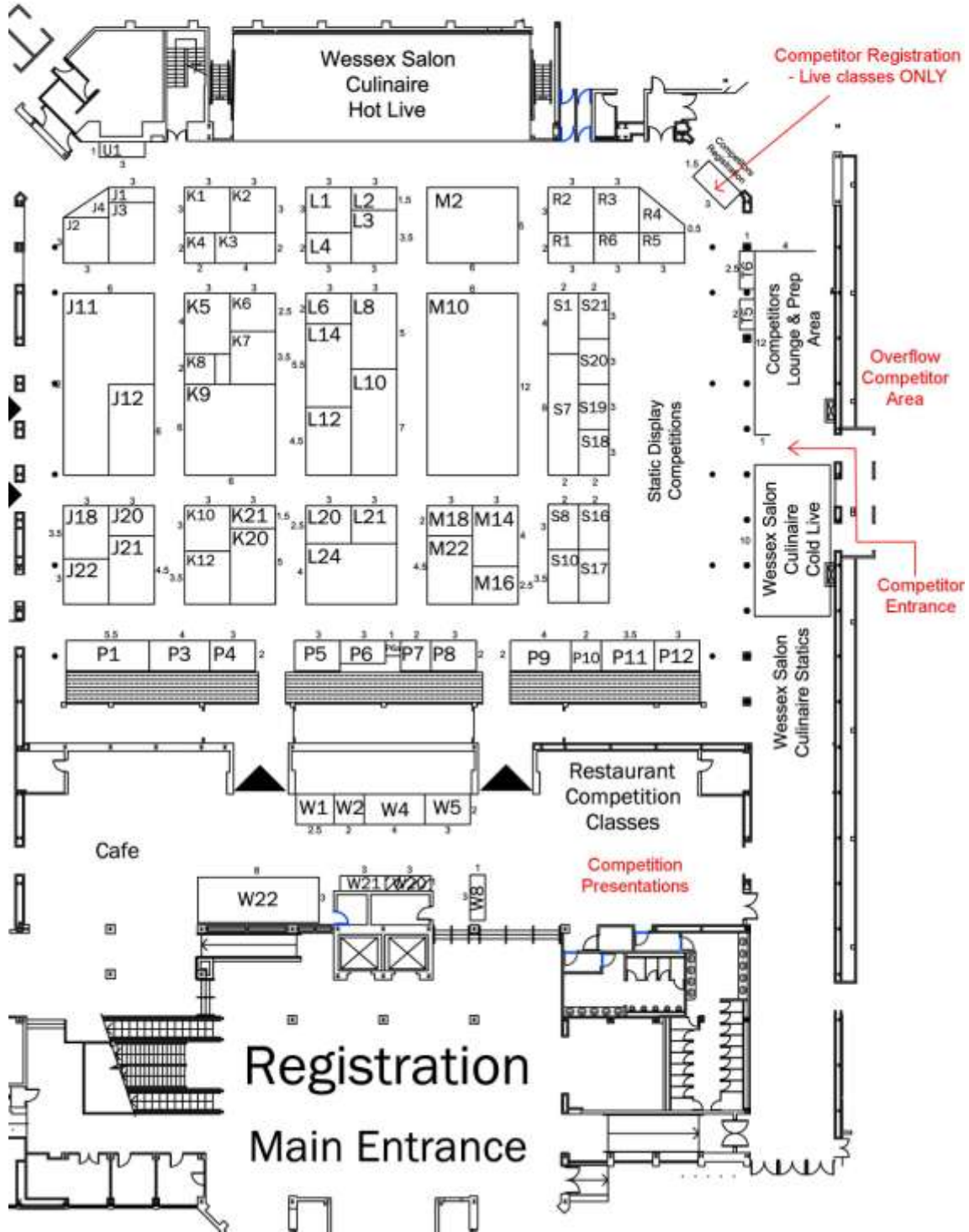
SHOW PLATES

The food displayed must be cold although it would be served hot and must be exhibited as such. The light use of jelly or oil can be used to protect from drying, but must be strictly limited. Chocolate should not be used on a dessert being displayed as "hot served cold". Remember these are dishes designed to be able to be served in the restaurant situation.

TYPES OF SERVING DISHES FOR COLD FOODS

- Be aware of sharp edges on mirrors, beware of fixed framed mirrors
- Some dishes will require the bases being set with aspic.

Windsor Hall



Places of Interest for between competition classes & presentations:-

The Bournemouth and Poole College KNORR Cookery Theatre – Solent Hall

Look out for celebrity and top chefs as they cook up a storm in the Cookery Theatre. Learn expert techniques and come away inspired. Check the times below to ensure that you catch your favourite in action.

Master of ceremonies – Des Burke, Chefsolutions

Tuesday 16th March 2010

- 11.00 Brian Turner CBE,
Chef/Restaurateur
- 12.00 Mark Hix,
Chef Director, Celebrated Food Writer and Renowned Restaurateur and
Mitch Tonks, Award Winning Restaurateur and Food Writer
- 13.00 Paul Hawkins
Business Development Chef, Unilever Foodsolutions UK - Culinary Services Team
- 14.00 Cyrus Todiwala OBE DL
Chef Patron, Café Spice Namaste Group
- 15.00 Giles Thompson
Chef Patron, The Earl of March, Chichester
- 16.00 Bread, Cheese & Beer
A demonstration of artisan breads and other local produce by Otter Brewery & Long Crichel Bakery

Wednesday 17th March 2010

- 11.00 Simon Boyle
Chef Founder, Beyond Boyle
- 12.00 Jamie Jones
Chef Proprietor, Yalbury Cottage, Dorchester
- 13.00 Paul Hawkins
Business Development Chef, Unilever Foodsolutions UK - Culinary Services Team
- 14.00 Adam Byatt,
Chef Proprietor, Trinity Restaurant, London
- 15.00 Ian Gibbs
Chef Proprietor, The Coventry Arms, Wimborne

Activities on WorldSkills UK stand R6 – Windsor Hall:-

- 13:00 DVD – Team UK 2009 – the competitor journey
- 13:15 Master Class with Adam Smith – Gold medal winner in Calgary 2009
- 13:50 DVD – Highlights from WorldSkills Calgary 2009
- 14:30 Master Class with Adam Smith
- 15:05 DVD – our skills stars – the alumni and see you in London 2011
- 15:30 Q & A session with Adam Smith and Brian Turner

Coffee Republic is situated near the Visitor Registration Desk in the Main Foyer

Refreshments are also available in the Solent Bar – between the 2 exhibition halls

Bournemouth Town Centre, Pier, Beach & Gardens are all within walking distance of the BIC

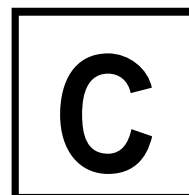
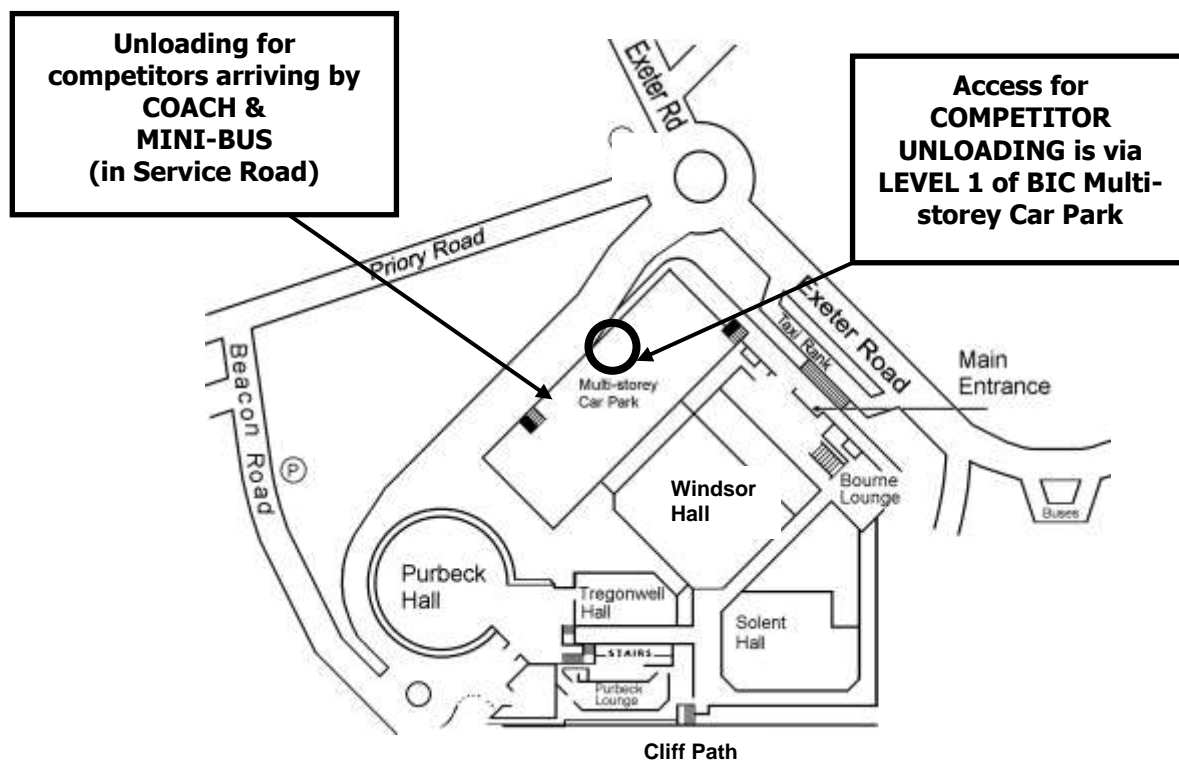
HOTEL & CATERING SHOW - WESSEX SALON CULINAIRE

COMPETITOR ACCESS/UNLOADING INFORMATION

Bournemouth International Centre, Exeter Road, Bournemouth BH2 5BH

1. Access to unload for ALL COMPETITORS is via LEVEL 1 of the BIC Multi-storey car park. This area will be reserved for competitors whilst UNLOADING ONLY.
2. Competitors will be required to display their VEHICLE PASS below to access level 1.
3. Competitors are allowed 20 MINUTES to unload, after this time they must vacate the area and move to another level of the car park and pay the appropriate fee. The unloading area is likely to become very busy and so once unloaded your co-operation in moving to another level of the car park would be appreciated to allow space for other competitors.
4. Any vehicle unloading on Level 1 and NOT displaying the unloading vehicle pass will be liable for a Penalty Charge Notice. Vehicles exceeding the 20 MINUTES unloading time will also be liable for a Penalty Charge Notice
5. Competitors arriving by coach or mini-bus can unload in the service road next to the BIC multi-storey car park (see map below).
6. The BIC multi-storey car park has 700 spaces, **parking charges apply**. Parking for larger vehicles and lorries can be found at Queen's Road and King's Park. For further information please call Bournemouth Borough Council Car Parks on 01202 451364.
7. Traffic marshals will be on duty to direct vehicles during unloading. Your kind co-operation is greatly appreciated.

Map showing access for Competitor Unloading



VEHICLE UNLOADING PASS (COMPETITOR)

HOTEL & CATERING SHOW 2010 – WESSEX SALON CULINAIRE

**VALID FOR UNLOADING DURING THE FOLLOWING DATES ONLY
TUESDAY 16/3/10 & WEDNESDAY 17/3/10**