



Wessex **Salon** Culinaire

WEDNESDAY 30th - 31st May 2018
BROCKENHURST COLLEGE

DEADLINE FOR ENTRIES
1st May 2018

Incorporating
World Skills Qualifying Classes



world **skills** uk

INTRODUCTION

Wessex Salon Culinaire, one of the UK's largest live culinary competitions, will take place at Brockenhurst College in the New Forest, Hampshire on **Wednesday 30th - 31st May 2018**.

Located in the heart of the New Forest National Park, Brockenhurst is one of the country's top colleges and has been awarded the prestigious Beacon College status for excellence and innovation. The College offers superb facilities and its students achieve excellent results.

The popular event, which is held in association with The Craft Guild of Chefs, has grown in stature over the years and is a fantastic platform for all chefs, but especially student chefs to get a first taste of competition experience.

Address details for Brockenhurst College:

Address: Brockenhurst College, Lyndhurst Road, Brockenhurst, Hampshire, SO42 7ZE

Website: www.brock.ac.uk

Parking: available on site £5 per car and £10 per mini bus – **payable on arrival at Brockenhurst College**

Nearest train station: Brockenhurst (5 minute walk to college) – direct trains from London Waterloo

Marquee pod hire

After a long journey the worst thing is wondering where you are going to set up and worrying about keeping all your kit together. We are offering you the chance to hire a 10' X 10' pod with a trestle table for either one or both days.

It's great to secure your equipment away so you don't need to worry about it being lost and the area will be marshalled during the day providing extra security.

Regrettably we can't provide electric power but we can supply water. The cost is £100 per day or £175 two days. Please complete separate booking form

GENERAL COMPETITION RULES AND REGULATIONS

1. All competitors must carefully read the rules, conditions, and specifications for those classes in which they wish to compete.
2. **Categories:** The competition is split into 5 categories:
 - a. Live Hot (**LH**)
 - b. Live Cold (**LC**)
 - c. Restaurant (**R**)
 - d. Display (**D**)
 - e. Wessex Bake Off (**B**)
3. **Entry Forms:** A separate entry form must be completed for each competitor, and submitted by post to reach the Craft Guild of Chefs by the closing date (**1st May 2018**). Each entry must be accompanied by the appropriate fee, payable by cheque. Each entry costs £10. Cheques and postal orders to be made payable to **The Craft Guild of Chefs (sterling only please)** and sent to **The Craft Guild of Chefs, 1 Victoria Parade, by 331 Sandycombe Road, Richmond, Surrey. TW9 3NB.**
4. **Discounted membership to the Craft Guild of Chefs:** Student competitors also have the opportunity to join the Craft Guild of Chefs at a discounted rate of £10. Those wishing to take advantage of this offer may do so at the Salon at the Craft Guild of Chefs Stand during the show.
5. **Closing Date:** The closing date for all entries is **1st May 2018** but entries should be submitted as soon as possible. Entries into some classes may be limited, and it is in the competitor's best interest to apply early.
6. **Registration:** Competitors for Live Classes must register their attendance at the college **at least one hour prior to** the timed start for the class. All equipment and ingredients must be in the place allocated as quickly as possible and cleared when instructed.
7. **Professional Integrity:** It is the responsibility of competitors to assure the judges that their work is unaided and is completed within the spirit of fair competition.
8. **Timings:** All exhibits must be presented at the time stated, on the day specified. Competitors must arrange for their entries to be placed for judging in the position allocated.
9. **Dress:** Standards of dress for competitors in all live hot, cold or restaurant classes should be professional and adhere to health and safety standards.
10. **Judging:** All judges are qualified and experienced and will mark independently on merit and without bias. Competitors are encouraged to seek feedback from judges once results are known. Judges decision is final.
11. **Contact Details:** will be supplied to sponsors post event to enable them to contact you to maximise future PR opportunities.
12. **Results:** Results will be displayed as soon as possible after judging is completed and on the award cards in Display alongside exhibits.
 - a. All competitors who reach the required standard will be presented with a Wessex Salon Culinaire medal and certificate.
 - b. Awards will be made to the standard achieved. Where a standard is not reached, no award will be made.
 - i. Gold Award - 90% or more
 - ii. Silver Award - 75% or more
 - iii. Bronze Award - 65% or more
 - iv. Certificate of Merit - 55% or more

SPECIFIC RULES FOR CLASSES IN THE LIVE HOT & LIVE COLD CATEGORIES

13. Live Classes:

- a. All competitors must bring a description of the dish to be displayed on the work station during the competition.
- b. All competitors are to be dressed in a clean chefs jacket and chefs trousers. Chefs' hats / caps must be worn whilst competing.
- c. Other than what is provided, as detailed in the class schedule, competitors must supply all the equipment necessary to complete the tasks. This includes all ingredients

SPECIFIC RULES FOR CLASSES IN THE RESTAURANT CATEGORY

14. Restaurant Classes:

- a. Competitors must be in appropriate restaurant service uniform.
- b. Other than what is provided, as detailed in the class schedule, competitors must supply all the equipment necessary to complete the tasks. This includes all ingredients

SPECIFIC RULES FOR CLASSES IN THE DISPLAY AND WESSEX BAKE OFF CATEGORY

15. Display & Wessex Bake Off Classes:

- a. **Competitors Reference Salon Display Exhibits:** - 2 labels will be issued 1 to be attached to the top, visual side of each entry, and 1 to the underneath.
- b. **Security of Dishes:** Whilst all reasonable care will be taken for the security of dishes and equipment, 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.
- c. **Set Up & Removal of Dishes:** Exhibits must be in place by 9.00am & cannot be removed before 4.00pm on the day of competing. Exhibits in the Bake Off class may be left on display for both days but will only be judged on the first day. The management team has 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.
- d. **Tasted Classes:** Competitors should note that class references D3, D4, D5, B5, B6, B7 are tasted.