

RULES/INFORMATION FOR EDIBLE ART COMPETITORS

ENTRIES

Please visit www.ifexhibition.co.uk/salon-culinaire where you will find full entry facilities. The application process has been set-up so that you can enter yourself, plus you can enter a colleague or a number of colleagues on their behalf into a variety of classes.

Once you have completed your entry, you can then pay for all of your entries for which you will be sent an email confirming payment.

COST OF ENTRIES

- Senior Competitors - £20.00
- Junior Competitors - £15.00 age 23 or under as at 23rd March 2020

CLOSING DATE

The closing date for Cold Display/Edible Art entries is **28th February 2020**

JUNIOR COMPETITORS

A junior competitor is one aged 23 or under as at 23rd March 2020.

ENTRY INTO THE SHOW

All competitors and colleagues must register online as a Salon Culinaire Competitor at www.ifexhibition.co.uk/salon passes will then be forwarded directly to them.

ARRIVING AT THE SHOW AND ACCESSING THE HALL

On arrival at the venue, all Edible Art competitors should show their Competitor's Vehicle Pass and will be directed to the closest vehicle door for you to unload your exhibit. Once you have done this you must immediately remove your vehicle and park elsewhere on site to give other competitors a chance to unload.

REGISTERING ON THE DAY

All competitors must report to Edible Art Registration on arrival.

DELIVERY OF EXHIBITS

Exhibits must be delivered and presented for judging between 07:30 and 09:00 on Tuesday 24th March 2020. Judging will commence from 0930hrs.

RE-TOUCH AREA

There will be a re-touch area located close to Edible Art Registration for competitors to use before presenting their exhibit. This area is not for full assembly work, only for finishing touches.

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.

SECURITY OF DISHES

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.

REMOVAL OF EXHIBITS

Exhibits must remain in place for the duration of the show and MUST NOT BE REMOVED before the afternoon of Thursday 26th March. All exhibits must be removed by 1600hrs on 26th March. 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.

JUDGING

All judging is blind, using reference numbers and will commence at 09:30 on Tuesday 8th March. A sample of the judging sheets that will be used can be viewed on the separate document entitled "Sample Judging Sheet - Cold Display/Edible Art".

FEEDBACK

All Edible Art competitors are encouraged to seek feedback from the judges. Please contact the Salon office.

RESULTS

Results will be recorded on award cards adjacent to the exhibit.

AWARD OF PRIZES

Awards will be made to the standard achieved. Where a standard is not reached, no award will be made.

- Gold Award – 90% or more
- Silver Award – 75% or more
- Bronze Award – 65% or more
- Certificate of Merit – 55% or more

PRESENTATION OF AWARDS

All awards for Edible Art exhibits will be presented at the final awards ceremony at 1530hrs on Thursday 26th March.

All competitors who will be attending to collect their awards should ensure that they are dressed in clean chef whites. This is important for presentation purposes and for the sake of class sponsors and photographs.