



**Hospital Caterers Association
Wessex Branch, working in association with
Weymouth and Kingston Maurward College
are delighted to invite you to join ...**

Salon Culinaire 2025

21 May Weymouth College of Hospitality and Food

- *New classes to enter, focussed on taste and appearance.*
- *Anyone working in healthcare eligible to enter.*
- *Attendance not necessary for static classes; others can deliver entries on your behalf.*
- *Weymouth catering students and other colleges may enter.*
- *All students receive an attendance certificate for their portfolio.*
- *Supplier exhibition showcasing food, drink and catering equipment*
- *Awards presented to all student entries and those healthcare staff placed first, second or third in each class, with further awards for best overall performance.*
- *Entry form on the back page of this programme - book your place now.*
- *Raffle on the day to support this years charity CRUMBS*

***Come and show off your skills, eat, drink and mingle,
look and learn, win some prizes - have some fun!***



HEADLINE SPONSOR



**WEYMOUTH AND
KINGSTON MAURWARD
COLLEGE**



**WEYMOUTH AND KINGSTON MAURWARD COLLEGE,
DEPARTMENT OF CATERING AND HOSPITALITY,
CRANFORD AVE, WEYMOUTH, DT4 7LQ**



Hospital Caterers Association Wessex Branch SALON CULINAIRE Wednesday 21 MAY 2025

PROGRAMME

8.00 to 09.00am	Trade exhibition set up Avenue Restaurant
8.30 to 9.00am	Student registration, set up and display of static entries. All exhibits to be ready for judging by 10.00am with allergen information
9.10am	Briefing for judges in Avenue Restaurant
09.00 to 10.30am	Healthcare staff registration, set up and display of static entries with allergen information
09.30 to 10.30am	Live Healthcare Allergen Free
10.00 to 11.00am	Live Healthcare Ready, Steady, Chef
10.30 to 12.00pm	Judging of static classes
11.00 to 12.00pm	Live Student Fish Dish
11.30 to 12.30pm	Live Student Fish Dish
12.30 to 1.30pm	Live Healthcare Curry Class
1.00 to 2.00pm	Live Healthcare Curry Class
2.30pm	Raffle draw in aid of Crumbs
2.45pm	Students award ceremony
3.00pm	NHS staff award ceremony





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HEALTHCARE STAFF STATIC CLASSES

*We're leaving the classes fairly fluid this year, to encourage entrants to inject their own personalities and share with us their favourite recipes for the classes they enter.
Flavour is the name of the game - we want the food to look great and taste fantastic.*

*** Allergen information to be displayed along side all static entries**

CLASS 1: Bread

Bakers dozen. Rolls should be of different shapes and presented.

Will be judged on presentation, texture and taste.

CLASS 2: Patient Tray Bakes

Competitors choice three different patient traybake options evenly in size and to include at least one gluten free option .

Will be judged on variety, presentation and taste.

CLASS 3: Time For Pie

Competitors choice of any savoury pie.

Will be judged on presentation and taste.

CLASS 4: Time For Tapas

Competitors choice of 'bite-sized food' with suitable sides - may be Indian, Spanish, Greek etc. Three portions.

Will be judged on presentation and taste.





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HEALTHCARE STAFF LIVE CLASSES

CLASS 5: Allergen Free

One hour to cook and present an allergen free main course, two portions of competitor's choice.
Entrants to bring own ingredients and equipment.
Ingredients must be taken into the kitchen in their raw state.
Will be judged on kitchen skills, presentation and taste.

CLASS 6: Ready, Steady, Chef!

Working alone competitors will have one hour to cook and present two portions of a main course from supplied ingredients.
Will be judged on individuality, kitchen skills, presentation and taste.

CLASS 7: Curry

One hour to cook and present a curry of competitors choice.
Entrants to bring own ingredients and equipment.
Ingredients must be taken into the kitchen in their raw state.
Will be judged on kitchen skills, presentation and taste.

The college has a variety of plates and dishes to present all live class entries, or you may bring your own. All entrants responsible for clearing down and making the kitchen ready for the next class.





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STUDENT CLASSES

This is a great opportunity for students to experience entering a competition in a friendly and positive environment. Judges will give useful feedback and all entrants will be given a certificate to add to personal portfolios. For some, there will be medals and trophies to win. Supplier exhibits will demonstrate some of the food, drink and equipment currently on the market and getting your name known to managers and other healthcare staff could lead to future opportunities.

STATIC CLASS 8:

Fruit Tart

Competitors choice of tart, 20 to 22cm diameter, filled with suitably flavoured pastry cream, decorated with fresh fruit and glazed.
Will be judged on presentation and taste.

STATIC CLASS 9:

Bread Rolls

Four brown and white rolls, with different finishes and shapes.
Will be judged on presentation and taste.

LIVE CLASS FOR STUDENTS

- Competitors to provide all equipment and ingredients.
- Ingredients to be taken into the kitchen in their raw, unprepared state.
- Allergen information to be provided.
- All items will be tasted.
- Will be judged on prep, kitchen skills, taste and presentation.

CLASS 10:

Live Fish Dish

60 minutes to produce two portions of a fish dish with shellfish element, presented on a plate ready to serve.



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RULES

- ♦ **All exhibitors, competitors and visitors must sign in at the desk located in the entrance to the Avenue Restaurant. This is a college safeguard policy.**
- ♦ Please do not arrive before your scheduled registration time – see programme.
- ♦ Parking is available on site, you will be given a parking permit to display on registration on the day (park up then come and register for parking pass).
- ♦ All individual entries must be made on official entry forms.
- ♦ All exhibits must be the work of the exhibitor.
- ♦ No entries from healthcare staff will be accepted after the official closing date.
- ♦ Student registration will be closed one week before the day. Exhibits must be ready for judging by 10.30am.
- Healthcare staff exhibits will be accepted between 9.00 and 10.30am on the day.
- Judging will commence at 10.30am.
- ♦ On arrival, all exhibits must be registered at the reception desk where competition labels will be issued for all individual exhibits. Please remember your allergen information for display.
- ♦ A small area will be available for plating up static classes and it is expected that all preparation will be completed prior to arrival.
- ♦ All exhibits must have an official competition label next to them, ready for judging.
- ♦ Judging will take place on the day. All exhibit areas must be cleared during the judging period.
- ♦ The Judges' decision is final.
- ♦ Exhibits cannot be removed before the judging has taken place.
- ♦ No exhibits will be accepted after judging has commenced.
- ♦ The organisers have the right to refuse an exhibit not fulfilling the specification. (Attention is drawn to sizes, etc. stated on the class specification sheet).
- ♦ Excessive waste will result in marks being deducted. Please bring only what you need.



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Wessex Branch
SALON CULINAIRE
Wednesday 21 MAY 2025**

SALON CULINAIRE 2025: ENTRY FORM

(Please print your details clearly)

Closing date for healthcare staff entries is Friday 9 May 2025.

Student entries should be handed to your course leader as soon as possible, entry will close one week before.

Each competitor to use only one form please

Competitor's Name

Student or NHS staff

Job Title

Address of hospital
or establishment

.....

.....

Telephone Number

Email Address

Please list the classes you are entering:

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Email your completed form to: Paul.Harvey14@nhs.net

**Or post to: Tracey Mcdonagh, Alderney Hospital, Ringwood Road,
Poole BH12 4NB**

STUDENTS: Please hand your entry form to your course leader.