

# The Emirates Culinary Guild - Marshalling - Ice Carving Competitions 2020



## Ice Carving Marshals Job Description

### The Marshal/s at Ice Carving

The ice-carving class is very busy and very time-imperative. If there is a slip in the timing of the competitors going through, it will eventually impact later in the day on the ability to set up the stage for the awards ceremony.

### Primary purpose of Job:

To ensure the safe, smooth and timely running of the ice carving classes as laid out in the Briefs of the Classes for Entry and the ice-carving competition schedule.

### The Ice Carving Stage:

1. Stage dimensions: 6x4 meters
2. Designed to accommodate four single carvers at one time
3. The stage is built in sections which are then joined together
4. Under the stage is a large tank to hold the water from the ice
5. Left over ice and shavings from the carvers are captured in a tank and emptied by the stewards
6. There is a Perspex retaining wall one meter in height from the stage floor. It is made in sections that are to be removed when the stage is needed for presentations/awards
7. The Perspex wall is fitted on all 3 sides - with a gap for the step-up entry
8. The wall is erected so as to act as a barrier to prevent ice chippings from falling onto the floor of the salon area
9. The floor of the stage is made from slats so that ice chippings will fall through it

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## Job Notes:

1. First-Aid kit must be at-hand and ready for use as well as emergency contact numbers for Emergency Services
2. Ice blocks must be on stage ready to be carved at least one hour before the competition begins. This is to give the blocks time to temper to the right temperature for carving.
3. Ensure that required ice has been ordered from the ice factory
4. Ensure that the ice-delivery schedule accords with the ice required for each scheduled competition
5. Follow up with VP administration or Guild Chairman for delivery of ice
6. Ensure competitors are at the ice carving stage when the ice arrives. This is in order for them to help position the ice blocks – and for them to ensure that their ice blocks are seated correctly
7. Supervise the safe handling of the ice blocks onto the stage with the help of the icemen and competitors
8. Any excess blocks should be sent for storage to a hotel as nominated by the Guild Coordinator or Guild Chairman, follow up with Chief Marshal as to which hotel
9. Two full-time professional stewards will be available throughout the salon, plus venue housekeeping staff during exhibition hours
10. Ensure that stewards are equipped with mops, squeegees, cloths and ice tongs
11. A large garbage skip on wheels is to be provided for removal of ice chippings and also for the draining of the tank if no direct drainage is available. Skip should be able to hold 100-200 litres of water. However, the water should be taken away in small batches.
12. Supervise the stewards' removal of chippings and water to maintain a safe working area for competitors and safe area for spectators
13. Ensure competitors are following safe practices during the competition to avoid accidents. This is vital when and if power tools are permitted to avoid serious injuries to competitors, judges, stewards, and public.
14. At various intervals during the competition, remind the competitors of the time remaining before they are required to finish
15. Ensure that each ice carving is correctly marked with the assigned number so that the judges give their score to the correct competitor

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16. In the event that the competition is held outside of the normal Salon Culinare then the appointed marshal must coordinate with Guild Coordinator and Guild Chairman for ice carving stage building and ordering & delivery of ice blocks.
17. Any incidents or queries should be directed to the Chief Marshal, Guild Coordinator or Guild Chairman for help and necessary action
18. After the carvers have finished and judging has finished - then the ice carvings should be safely removed away from interfering with the next batch of competitors