



The Emirates Culinary Guild - Marshalling - Main Competition Area 2020

Overview

The main display area of a competition where all exhibits and awards ceremonies take place.

Primary purpose of Job

To ensure the safe and smooth running of the competition area

Requirements

1. Stage as per specification supplied to venue
2. Podium with Microphone and PA system for announcements
3. Tables for display of static exhibition classes
4. 80 Rope Stanchions for blocking off public access to Salon areas as determined by Guild Committee
5. Table cloths and runners for all tables for display purposes
6. Tables determined by area available, Chief Marshal, VP Administration and Chairman to organize tables through venue/Jumeirah Hospitality
7. Class name cards to be collected from Main Sponsor and displayed prominently on tables if provided

Job Details

1. Prior to competitors entering the exhibit area, ensure that competitors' numbers are affixed to the class tables
2. Ensure that competitors are directed to the correct table and position for each exhibit
3. To ensure all competitors are using their allocated space only and not more than that stipulated in the rules and regulations
4. Ensure Class name tags/ numbers are display prominently on all class tables
5. Ensure that tables are re-arranged if necessary, and prepared in the evening prior to competition days

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6. Ensure competitors do not go outside of the Salon area prior to the exhibition opening times
7. Ensure competitors and helpers leave the Salon area before judging begins
8. Ensure Sponsors affix logos as directed by Chief Marshal, VP administration, Chairman or President
9. Prepare all tables with clean tables cloths daily as and when required
10. Coordinate with Chief Marshal or Guild Chairman for delivery and cleaning of tablecloths
11. To prepare three tables on the stage for awards ceremonies tables to be covered with clean tablecloths when required (see 'Table Set-up for Award Ceremonies' below) Coordinate this aspect with the Chief Marshal or Guild Chairman
12. To assist the Chief Marshal, Guild Chairman and VP administration with the awards ceremony as directed by them
13. To assist the Butchery competition Marshals with table set up and any other requirement from the Butchery Marshal
14. To ensure that the salon area is completely cleared of all exhibits at the end of the competition day. As directed by the Chief Marshal and/ or the Guild Chairman. Any items left in the salon area are to be removed and taken to the designated area where 'left items' are stored.
15. To liaise with venue housekeeping for cleaning of the carpets in the Salon area
16. Supervise the stewards to maintain a safe working area for competitors and safe area for spectators and judges
17. Ensure first aid box is located at stage area and that its location is communicated to all Marshals
18. Ensure competitors are following safe practices during the competition to avoid accidents

Table Set-Up for Award Ceremonies

Awards take place on the ice carving stage of the Salon Culinaire at the time designated by the Chief Marshal, Guild Chairman or the VP administration.

1. 3 tables plus extra on final awards for trophy's
2. Medals as per VP administration to be arranged on the table
3. Presentation plates, prizes as per Vp administration to be placed on the tables
4. Orderly arrangement of winners onto the stage

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5. Final awards all medals, trophy's, prizes to be arranged neatly and presented well.