



Marshalling at the Main Salon and Static Display Area 2020

Over View

The main area at the Salon and an area located behind the Salon area where competitors can finish their pieces prior to placing them in the salon area for judging. The areas location will be informed by the Chief Marshal, Guild Chairman.

Requirements

- Large Rubbish bins located around the area and by the live cooking area
 - 1 large bin for every 3 kitchens
 - 1 small bin in every kitchen
 - 1 large bin for every team live cooking kitchen
 - 1 bin for every 2 contestants of other live cooking stations
 - 1 bin per Arabic buffet area
 - 1 bin per dining area (if there are any)
- Tables set up on the perimeters of the area and also in the middle isle of the area or as directed by the Chief Marshal, Guild Chairman or President
- Number of tables will be determined by size of area
- Tablecloths are required.
- No chairs to be placed in the area.
- Salon entrance to be locked until instructions given by **Security Officer**, Chief Marshal, Guild Chairman, President or VP administration to open the doors.

Primary purpose of Job:

To ensure the safe and smooth running of the Salon preparation area.

Job Details:

1. Ensure competitors are directed to the preparation area in an orderly manner
2. Ensure competitors are directed to the registration area before being allowed to enter the competition area
3. Supervise the area in regards to hygiene and safety
4. Ensure that all competitors and helpers are wearing full chef's uniform

Marshalling at the Main Salon and Static Display Area 2020

5. During live cooking hot kitchen classes the Chief Marshal is to allocate one Marshal to inspect food products on arrival. And to ensure that these are brought in chilled thermo boxes. If this not then the marshal is to consult with the Chief Marshal and/or Guild Chairman or Chief Judge for further action.
6. Ensure only competitors and Helpers are in the Salon Preparation area and that **no one is wearing a back pack!**
7. Ensure no competitors enter the Salon area until given the all clear by the Chief Marshal, Guild Chairman or the Chief Judge
8. Ensure that at the end of each Competition session and during the set up stages that competitors follow clean as we go policy
9. To ensure one steward/housekeeping is on site to assist the marshals in keeping the area clean
10. Ensure smooth working relationship is held with venue security
11. Ensure that the parking area and drop off area at the rear of the Salon area is kept clear of cars and also rubbish
12. Ensure that at the end of the competition day no materials, equipment or food items are left in the Salon preparation area, these items to be removed to the allocated area
13. To ensure that competitors once finished setting up their exhibits clean their table to make room for fellow competitors
14. Ensure judge's room is kept clean and that only judges and people assigned by the Guild Chairman, President, Chief Judge and VP Administration enter the judge's room. This is to be strictly policed.
15. Ensure a sign is affixed to the door of the judges room saying "judges only"
16. Ensure no items removed from the Stewarding store without permission from Mr. Hayesh or Mr. Martin from Jumeirah