

Technical Rider

I dance and I feed you

Radhouane El Meddeb

La Compagnie de SOI

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SETUP DURATION

One day, including performance.

PERFORMANCE DURATION

90 minutes.

SETS

It's not a conventional space, spectators will be seated on the ground or on seat surrounding the space.

STAGE

A white dance floor (matified) 8x8m.

SOUND

A good quality sound system for the venue and a small mixing table for the Ipod, music will be provided from Radhouane El Meddeb's Ipod. He will be the only one to handle the mixing board. The sound system should be mounted to a ceiling or wall (preferably in height).

DRESSING ROOMS

The team is composed of a dancer-choreographer and an administrator. Provide at least one dressing room with shower, toilets, soaps and towels. Provide 3 bottles of still mineral water 1.5l per performance and an assortment of fresh and dry fruits.

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To be provided by the organizer

SETS

5 tables which will be used for cooking (details below)

- **4** yellow tables
<http://www.ikea.com/fr/fr/catalog/products/40104294/>
- **1** yellow table with reinforcement (with strengthening) (Radhaouane El Meddeb will use to jump on)
<http://www.ikea.com/fr/fr/catalog/products/20011408/>

Color ref. YELLOW RAL 1018

MATERIAL FOR THE PREPARATION OF THE COUSCOUS

- 2 heating electric plates or plates with individual inductions of 20cm diameter minimum, and 2000 watt of power each.
- 1 kettle
- 3 good knives and 2 peeling knives
- sponges
- dish soap
- trash bags

COUSCOUS INGREDIENTS (for one performance)

- 1 liter olive oil
- 250g concentrated tomato

FRESH PRODUCTS (to buy the day of the performance)

- 2 kg lamb (shoulder or leg of lamb, halal meat) cut into pieces (**with no bones**)
- 12 carrots
- 6 zucchini
- 8 large potatoes
- 1 large white cabbage (not chinese cabbage)
- 6 onions
- 1 kg of pumpkin
- 1.5kg of spinach
- 250g of frozen beans
- 500g chickpeas (not dry)

SPICES

- 100g Harrissa
- 100g Cinnamon
- 100g Cloves
- 100g salt
- 100g Ras El Hannout
- 100g Powdered cilantro
- 100g Paprika

Semolina

- 3kg of **fine** semolina "Dari" brand

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To be provided by the organizer

Accessories (for one performance) a variety of colors and mixtures

- **Round plastic plates** (no cardboard)
4 different colors (white, red, blue, green, black), and/or with cool patterns.
Especially not small size plates.
Quantity : 50 of each color
- **Plastic spoons** (not small cake spoons)
4 different colors.
Quantity : 40 of each color
- **Plastic forks** (not small size)
4 different colors (white, red, black, silver...).
Quantity : 40 of each color
- **Paper napkins** (large),
5 different colors
Quantity : 50 of each color
- **3 rolls of paper towels**

Staff Requirements

The organizer will provide for the performance:

- 1 access to kitchen with a water supply point (sink).
- 1 person to peel vegetables before the performance and to store and clean utensils after the performance ; provide 3 hours of preparation and 2 hours to clean and tidy the dishes.

CLEANING

The organizer shall provide cleaning of dishcloths rags and the costumes after each performance.

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PHOTOS

