

CULINARY
WORLD CUP
24-28.11.2018



EXPOGAST

13th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

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INDIVIDUAL LIVE CARVING (K5) CONDITION OF PARTICIPATION



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Organiser and responsible supervisor of the international culinary exhibition EXPOGAST 2018 Villeroy & Boch - Culinary World Cup: Vatel-Club Luxembourg, Association of professional chefs of the Grand Duchy of Luxembourg, Amitié Gastronomique Francois Vatel.

For all information concerning the competition in relation to EXPOGAST 2018 Villeroy & Boch - Culinary World Cup please check our website **www.vatel.lu** or contact us by email: **cwc@pt.lu**

Organised by:



brain&more
agence de communication



Supported by:



LE GOUVERNEMENT
DU GRAND-DUCHÉ DE LUXEMBOURG
Ministère des Classes moyennes
et du Tourisme



Duration and opening hours

The Expogast 2018 Villeroy&Boch Culinary World Cup takes place from **Saturday, the 24th November 2018** to **Wednesday the 28th November** at Luxexpo The Box, Luxembourg-Kirchberg

The exhibition is open daily

For the participants from 5:00 am to 9:30 pm

For visitors from 11:00 am to 9:00 pm

Opening Ceremony

The national teams are going to be officially introduced during the opening ceremony, which take place on **Friday the 23rd November 2018** at 5:00 pm at Luxexpo The Box, Luxembourg-Kirchberg.

Closing Ceremony

The award ceremony and the announcement of the Expogast 2018 Villeroy & Boch - Culinary World Cup winners will take place on **Thursday the 29th November 2018** at 2:00 pm at Luxexpo The Box, Luxembourg-Kirchberg.

Daily Ceremony

The daily ceremony with the announcement of the medals and diplomas of the day takes place each competition day at 6:00 pm.

Registration

Online registration is to be processed via www.vatel.lu.

For further information or questions in relation to the online registration, contact us by email: cwc@pt.lu

Registration ends the 1st August 2018

The final and complete registration with the nominal announcement of the competitors name must be made until this moment.

The competitor will be required to pay a participation fee 75 Euro.

In case of no show and if the requested programs are not accomplished, no money will be refunded at all.

The payment (registration fee) needs to be done by online payment during the registration process (VISA, MASTERCARD). The competitor can only participate if the 75 Euro have been registered.

Transfer costs are at the expense of the competitor.

The registration fee includes 2 entry tickets for the exhibition.

All the needed items will be handed out in the VATEL-Club office Entrée Nord at LuxExpo The Box, Luxembourg-Kirchberg up from **Thursday 22nd 10:00 am** if all the open fees are paid.

Registration modifications

Once registrations have been made, the teams will receive acknowledgement mails including their login and password information. Teams may proceed to changes free of charge before **October 1st** through their personal login. After **October 1st**. Modification requests need to be forwarded to cwc@pt.lu. Those modifications changes will be billed 35 Euro each. Payment for late changes is required when the teams receive their registration papers on-site (tickets and information). Every table card that doesn't match with the given QR code on the exhibition table won't be judged.

Labelling

The plates and exhibition items have to be uniformly labelled on original table cards with the unique QR code from the organizer in order to designate them properly.

Customs

Generally there should be no problem with the import of goods in limited quantities into Luxembourg.

From overseas the regulations must be respected. Each participant receives - upon request - a participation card, which has to be shown at customs upon request. Each imported good underlies the health and hygienic food regulations as defined by the EU.

Goods and raw materials

All goods and raw materials required for the preparation of the showpieces are available at the best quality in Luxembourg. As an order in advance is necessary, the participants can receive a list of special shops upon request. The teams must procure all products by themselves.

Material costs

The cost of materials for the exhibition items and decorations are at the expense for the exhibitor.

Preparation and working stations

The organizers provide participants with the following items for the contest space

- One working table sized 1.0m x 0.7m. One chair.
- No access to an electrical outlet.
- Tables are assigned through the drawing of lots.
- Participants must prepare their exhibit from scratch, no preparation in advance will be allowed.

K5 – Individual live artistic fruit & vegetable carving

Participants are to carve a design, working exclusively in the contest zone, within 3 hours using a wide variety of skills.

The contest includes the semi-final qualification and the final.

Qualifiers can be carried out during one day or several days, depending on the number of applications.

The organizers will announce the day before the competition how many teams will qualify to compete in the final.

Finalists will be announced after all semi-finals have been completed.

Judging points – Live carving

Design & Composition	30 points
Technical Skills & Degree of difficulty	40 points
Creativity & Originality	20 points
Mise en place and hygiene	10 points
Total	100 points

Program requirements

Dimensions for individual participants:

Height minimum 60 cm and maximum 120 cm including the base

Base maximum 80 cm x 80 cm x 12 cm (height)

Display may extend beyond width and length of the base but cannot exceed the maximum height.

Design & Composition

Piece must be presented on time.

Piece must be three dimensional and appealing from all angles.

Dimensions and theme (when required) must be respected

- Attention to detail, finished appearance, proportion & symmetry. Piece must be presented on time.
- Piece must conform to the dimensions of each specific category. Piece must be three dimensional and appealing from all angles. Theme must be inoffensive and non-violent.
- Theme must be cleverly interpreted, well researched and clearly understood.
- Display should be light, proportionate and well balanced. There must be a clear focal point.
- Design must be elegant, sophisticated, sober, peaceful and joyful.
- The choice of products, their colour harmony including the peel and the core are important as well as the ability to demonstrate all of it.
- Only food colours are allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar is prohibited. Such elements can only be made of fruits or vegetables.
- The display must be kept fresh during the whole length of the event.

Technical skills & Degree of difficulty

- Structural techniques, utilization and craftsmanship. Work must be precise and accurate.
- Cleanliness of the incision (there should not be any knife lines imprinted onto a surface already prepared).
- Depth of the section. Thickness of the section. Methods of incision used.
- The most important thing is to demonstrate knife skills. Details must be precise.
- If there is a 3D figure, it must be with the correct proportions.
- Symmetry when dealing with repeated elements must be exact.
- High relief (i.e. when carving separate forms – human, animal, vegetal, the relief should be high so the figurine is well defined and the form underlined).
- After the basic figure is finished, the remaining part of the peel must be smoothed and clean (in case it is not removed completely already).
- Carvings must be anatomically correct (when applicable).
- Elements must be properly assembled and seams must be discreet. Assembled pieces must fit perfectly.
- Degree of difficulty must be high.
- Such displays must represent many hours of planning and execution.
- For category K4 and K5 only, internal support such as glass, metal, plastic or wood may be used inside, however, totally invisible in finished carved items.


Creativity & Originality

- First impression, artistic impression.
- First impression must be pleasing - how the elements of the arrangement come together to present a successful ensemble.
- Piece should be original and creative - unusual combinations should be aesthetically pleasing.
- Innovative carving techniques and incisions should be demonstrated.
- New or innovative tools should be used.
- Degree of difficulty should be high.
- Centerpieces should take many hours to plan and create.
- This carving must be usable for a banquet or reception.

Rules

- Participants are to carve one banquet composition in 3 hours.
- Participants must finish their carving and assemble their displays and clean their work station, remove all waste and tools from table and hand over the workplace to a juror in proper condition within this competition time.
- Participants use whole fresh fruits and vegetables only but in any size and in any quantity.
- Products should be delivered by the participants themselves.
- Products must be clean but not peeled.
- All damaged products can be changed even during the competition with the consent of two of the judges.
- Each participant shall place their entry card on his/her carving station. The same card shall be attached to the design exhibited.
- Carving must be pleasing not aggressive or violent unless theme of the competition requires it. If found offensive, displays may be removed by the jury or the organizers.
- In the course of work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures.
- Participants shall use their own tools and no requirements to the manufacturer, size or shape are set forth.
- Maximum height of the composition is 120cm.
- Using natural greenery is permitted, it can stand in a pot with soil, but it should not exceed 1/3 of the composition.
- Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).
- **Timing and schedule for each competition will be announced in advance on the competition web site.**
- All carvings will be exhibited until the end of the scheduled display, early removal of the carvings is not allowed.
- The finalist will be announced at the conclusion of all semi-finals.
- Judging criteria used to score the finalists are the same as the ones used for the semi-final.
- The schedule of the final may be different from the schedule of the semi-finals.

Permitted

- Participants are allowed to use their own equipment – a water bucket, cutting boards, rubbish bags, cleaning wipes, knives, etc.  During the contests, you need to place all equipment, excluding the water bucket, on the table. The under-table space shall be completely free of any bags or boxes and is subject to revision by the Jury.
- Toothpicks, wood skewers, supports, textiles and other decoration materials practically used to enhance a banquet composition is allowed.
- Participants may seek help of an assistant to transport their product and material to the competition hall but the assistant must not stay in the competition area.
- The participants are allowed in the competition area 30 minutes before the start of the competition to set-up their working spaces and display areas.
- Small cuts made to check the quality of the products is allowed.

Prohibited

- The accompanying person is not allowed in the competition area at any time.
- ~~Pre-cut or peeled products are not allowed.~~
- Except If a competitor only needs a small piece of a certain vegetable, he/ she is allowed to bring along only a small cut of that vegetable, no need to bring a whole piece. This piece should not be peeled and must be shown to the judges so they can allow its use.
- Any advertising included in designs is not allowed. No racist or religious symbols are allowed.
- Use of unsanitary decoration items (earth, sand, soil, animal fur and moss) as well as cult objects (cross, icons and other attributes of religious practices) is not allowed.
- Any electric tools for carving, peeling, etc., are not allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons and beads is not allowed.

Hygiene and dress

- During the competition, participants will wear their professional cooking uniforms.
- The use of gloves is not mandatory.
- Hair must be pulled back and restrained.
- Chef hats are not mandatory.

International jury

The international jury consists of officially recognized and approved experts. With the participation to the exhibition the entrant accepts the here mentioned conditions.

The participant will have a member of the jury at his disposal on a daily basis for a feedback concerning the accomplished program.

The decisions of the jury are final and irrevocable.

Awards ranking/prizes

Distribution of points

For each complete program one medal is awarded according to the points scored and one diploma is awarded to the manufacturer or one medal to the company, the competitor is working for.

100 points:	gold medal with diploma and congratulations of the jury
90-99.99 points:	gold medal and diploma
80-89.99 points:	silver medal and diploma
70-79.99 points:	bronze medal and diploma
30-69.99 points:	diploma

Insurance

The organizer assumes no responsibility for private exhibition material or other objects of value. The exhibitors must themselves insure the risks of participation to the exhibition.