



CULINARY
WORLD CUP
24-28.11.2018



EXPOGAST

13th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

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COMMUNITY CATERING TEAMS 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

All the national teams are going to be officially introduced during the opening ceremony, which will take place on **Friday 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.

Outfit of the team of the community catering

The members of the community catering teams are required to wear their cooking outfit and hat during the ceremonies.

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 28th of February

The final and complete registration with the nominal announcement of the team and its members has to be made until this moment.

For a publication a picture in color of the team will be needed, please send it by mail to cwc@pt.lu until the **31st of August 2018**.

The menu proposition has to be submitted on the same mail address at the same moment as the picture of the team.

The precise recipe for 150 people has to be submitted to the jury at the start of the competition and has to include:

- the costing,
- ordering of goods,
- all the recipes,
- the nutritional value calculation of each dish.

The team will be required to pay a participation fee of 350 Euro plus a deposit of 500 Euro. The paid deposit will be reimbursed at the end of the competition if the team manager can present a handover in due form of the kitchen and of the professionally correct execution of the hot kitchen competition at the Restaurant of the Community Catering.

In case of no show and if the requested program is not accomplished, no money will be refunded at all. Transfer costs are at the expense of the team.

The payment (fee plus deposit) needs to be done by online payment during the registration process (VISA, MASTERCARD). The team can only participate if the 850 Euro have been registered.

The registration fee includes 7 entry tickets for the whole during of the exhibition. All needed items will be handed out in the Vatel-Club office "Entrée Nord" at Luxexpo The Box, Luxemburg-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).

Accommodation

The cost of accommodation for all national teams in Luxembourg is at the expense of the organizer. Accommodation needs to be booked by the teams on their own. The organizer will reimburse the cost of maximum 40 Euros per person for a limited period of 2 nights and 4 persons for a total of maximum 320 Euros. Refund is only possible against presentation of the original invoice of the hotel.

Team composition

The applying community catering team must be member and supported of its national association. The community catering team consists of 4 persons: 1 executive chef and 3 cooks.

One helper is allowed to help the team.

The helper is only allowed to wipe/polish the plates and wash up

The helper is allowed to carry but not place in fridge or freezer

The helper is allowed to be during the entire competition in the kitchen once the competition starts

However, he must be clearly discernible from the other members of the team.

A further helper may take care of the decoration of the cold buffet (salads / desserts) and the refilling of the buffet during service time. This helper is not allowed to enter the kitchen. This helper only is allowed to step between the buffet and the pass.

For organizational matters, the surnames and names of the four (4) team members and (maximum) two (2) helpers must be submitted at registration.

IMPORTANT: All of the team members have to work in the same establishment or for the same company.

Program requirements

The teams have to conceptualize, plan, organize and realize a lunch on the theme "Against Food Waste" including pricing, ordering of goods, edit recipes, nutritional value calculation, preparation, decoration and food distribution.

The respective day of work in the Restaurant of the Community Catering will be determined by drawing lots during the Spring Fair taking place at Luxexpo The Box in Luxembourg-Kirchberg in the first months of 2018. The exact date of the drawing lots will be communicated in due time to the registered teams.

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 platters and meals are available at the best quality in Luxembourg.

As an advance order is necessary, the participants can receive a list of special shops upon request. The teams must procure all products by themselves.

Preparation and mise en place

The community catering teams must themselves provide for the working stations for the preparation of the exhibition items.

Hot kitchen program - Restaurant of Community Catering:

Number of guests: 150

Service: self-service based on the free-flow-system; in addition, one main-course has to be cooked/finished & served at the front-cooking station.

The following elements are required:

- 1 soup
- 2 meat dishes or 1 meat & 1 fish dish
- 1 vegetarian dish
- 2 starch side dishes
- 2 vegetables side dishes
- 1 salad buffet (at least 4 variations 3 dressings or vinaigrette)
- 1 dessert

It must be possible to place the entire menu on the service tray. Exception may be the dessert, if it can be taken at a later time from the guest (eg. Ice cream).

Total cost of goods shall not exceed EUR 5 per person.

Permitted food to be brought into the kitchen at the start of the competition:

- Salads - cleaned and washed but not cut or mixed.
- Vegetables, fruit, potatoes, onions, and starch products - cleaned, washed, not cut, must be raw.
- Tomatoes might be blanched and peeled, broad beans might be shelled, no vegetable purees.
- Fish - gutted, scaled but NOT filleted. Additional fish bones are allowed.
- Shells must be raw in their shells, but cleaned.
- Crustaceans must be raw or boiled, but not peeled.
- Meat/Poultry - deboned, not portioned, not trimmed, not cut. Bones for stock or sauces may be cut into small pieces. No grinded meat can be brought in.
- Stock - basic stock, not reduced, not seasoned and not spiced.
- Hot and cold samples must be available for the judges.
- The jury tastes the stocks at the mise en place check.
- Pastry sponge, biscuit, meringue – can be brought in, but not cut. It has to be used as ingredient for a further use in the recipe.
- Basic recipes can be weighted out but no further processing.
- Fruit pulps - fruit purees may be brought in but not as finished sauce.
- Decor elements must be, at 100%, made in the kitchen

Applies to all components: It may be processed up to a maximum of 6 (six) convenience products (CV products).

The CV products brought (highlighted as CV product) must be presented to the jury during the morning mise en place control.

It counts as 1 (one) CV product:

- any product that has been partially or completely prepared by the food industry (stuffed pasta, fresh pasta, cut salads in a controlled atmosphere, frozen vegetables, fruits, dressings, ice creams, dried or frozen herbs, pre sliced ham/bacon, raw sliced meat for escalope, roulade, paillard ...

and / or

- any allowed goods as listed in the above list if it shows one further work step (eg. fish filleted =1CV product, cut vegetable =1CV product, ...)
- All CV-Products (bought or self made) have to be labelled correctly with all components and ingredients and packed properly as same as for the industrial CV products.
- In case of breach of the above mentioned rules the respective teams will be penalized with a maximum deduction of 10 points of obtained in the hot kitchen.

Kitchen of the restaurant community catering

The kitchens in the community catering restaurant are well equipped and are visible to the public.

The community catering teams are requested to perform in clean working clothes.

Kitchen furniture and physical inventory are to be handled with care. Each community catering team is liable for missing equipment. Hygienic and accurate work will be judged as well as the state of the kitchen after cooking.

Each kitchen is equipped with 10 plug sockets of 220 volt.

Additional small machines (max 8 with electric power), utensils, or hand tools can be brought by the crew.

Open charcoal, wood burning, Green egg and/or barbecues will not be permitted.

Only 2 additional Scanbox or similar GN 1/1 cooling or heating equipment is allowed.

Maximum load of 10 kW must not be exceeded.

The overload is controlled by a fuse

Schedule of the competition

- 06.15am. the competition starts, storing of goods in the kitchen,
- 06.45am. 'mise en place' check by the jury.
- 07.00am onwards the kitchen will be cleared for work by the chairman of the jury or his representative.
- From 12.00pm until 2.00pm the menus will be served
- 02.00 to 02.30pm cleaning of the kitchen and working area.
- 02.30pm the team is obliged to leave the kitchen

Teams with delay at the start of service or during service will be penalized with a deduction of 5 points obtained in the hot kitchen.

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 international jury starts working at 06h00 am.

The judging of the plates takes place during service, which means 4 menus will be judged per service, without the team being able to determine which plates.

The served menu must correspond with the announced menu.

The team representative will have two (2) members of the jury at his disposal on a daily basis for a feedback concerning the accomplished programs.

Equipment and serving

A completely equipped preparation kitchen will be supplied by the organizing instance. An equipment list is sent out 6 months prior to the competition.

Cooking utensils will be provided by the organizing instance.

Dishes and serving utensils (plates, sauce pans, soup bowls ...) are provided by the organizer.

A detailed list of the provided utensils, kitchen plan and serving utensils is sent out 6 months prior to the competition.

Teams may add one additional item of china to one of the dishes on condition that:

- The original set of china, specified by the organizer, is used and no item is changed
- The additional item has to be purchased from the official china sponsor of the competition
- The team is responsible for their own china and it will be handed over to the team unwashed after the dinner
- The team has no claim against the organizer in the event pieces of china are broken, stolen or lost

Judging points

Mise en place	10 points
Correct professional preparations	25 points
Hygiene,	
Working skills/techniques	
Kitchen organization	
Balanced nutritional value & Respect of the theme	5 points
Presentation & service	10 points
Design of the output	
Comfortable atmosphere	
Taste	50 points
Total	100 points

The prescribed number of 150 portions must be respected. Insufficient quantities are penalized by a deduction of points.

The decisions of the jury are final and irrevocable.

Material costs

The raw materials for the elaboration of the exhibition plates and decorations are at the expense of the teams.

Benefits

The organizer refund $150 \times 5 = 750$ € per community catering team of the cost of products purchased.

Hygiene

By decree of the jury chairman, the organizer exercises the right to disqualify any team in breach of international hygiene regulations.

NOTE: WACS Hygiene on competition and WACS ethics and codes of conduct can be downloaded on the WACS websites under competition.

(<https://www.worldchefs.org>)

Awards ranking/prizes

Distribution of points

For the community catering competition the following prizes are awarded according to points scored:

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

Each team member (4 members) receives a medal and diploma according to the points scored.

Final classification

The best ranked community catering team receives the Villeroy & Boch - Culinary World Cup "Community Catering Award" extra prize in gold

The second ranked team receives the Villeroy & Boch - Culinary World Cup "Community Catering Award" extra prize in silver.

The third ranked team receives the Villeroy & Boch - Culinary World Cup "Community Catering Award" extra prize in bronze.

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.