



# COMMUNITY CATERING TEAMS CONDITIONS OF PARTICIPATION



**cooking unlimited**  
22<sup>ND</sup> TO 25<sup>TH</sup> OCTOBER 2016 IN ERFURT/GERMANY



MEMBER OF:



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES





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## **Community Catering Teams – Conditions of participation**

### **Inoga – IKA / Culinary Olympics 22-25 October 2016, Erfurt**

The German Chefs Association, in the following shortly named as VKD, is the honorary sponsor, the commercial sponsor is the Messe Erfurt GmbH.

#### **Duration and opening hours**

The Inoga – IKA / Culinary Olympics takes place from Saturday, 22 October 2016 to Wednesday, 25 October 2016 at Fair Erfurt GmbH.

#### **The exhibition is daily open**

for participants from 5.00 h to 21.30 h  
for visitors from 10.00 h to 21.00 h

#### **Opening Ceremony**

The community catering teams are going to be officially introduced during the opening ceremony which will take place on Friday, 21 October 2016, at the Fair Erfurt GmbH, start: 5.00 h.

#### **Outfit of the Community Catering Teams**

The members of the national teams are requested to wear their cooking outfit and hat during the opening ceremony.

#### **Closing Ceremony**

The award ceremony and the announcement of the Inoga – IKA / Culinary Olympics winners will take place on Wednesday, 26<sup>th</sup> October 2016, at the Fair Erfurt GmbH, start: 10.00 h.

#### **Receptions and Activities**

Countries or national teams that wish to organize a reception or event during the inoga – IKA / Culinary Olympics 2016 are kindly requested to contact the organizers at least 6 months in advance.

#### **Registration**

Online registration is to be processed via [www.olympiade-der-koeche.de](http://www.olympiade-der-koeche.de)  
For information or questions in relation to the online registration, contact us by email: [beate.teichmann@vkd.com](mailto:beate.teichmann@vkd.com)

## Registration until 30 June 2015

- Final and complete registration with nominal announcement of the team (and team members) by 30 June 2015 at the latest.
- For publication a color picture of the team is needed (email to [beate.teichmann@vkd.com](mailto:beate.teichmann@vkd.com), by 31 March 2016).
- The menu proposition has to be submitted by 31 May 2016.
- The precise recipe for 150 people has to be submitted to the jury at the start of the competition.

## Team Composition

A community catering team must consist of four (4) persons. It must include one executive chef and three (3) staff members, such as cooks, chefs apprentices, kitchen assistants and/or kitchen aides and they must all work for the same company.

From 07.00 am to 01.30 pm the organizer provides a helper. The helper is only allowed to carry food items into the kitchen. The helper should mainly take the dishes into the kitchen.

## Deposit

The community catering teams will be requested to pay a deposit of 800 € and a participation fee of 300 €. The payment of the deposit and of the participation fee can only be done via our Internet site [www.olympiade-der-koeche.de](http://www.olympiade-der-koeche.de) via (VISA, MASTERCARD).

Transfer costs are at the expense of the remitter.

The paid deposit will be reimbursed after the competition and under condition of a handover/restitution in due form:

- of the kitchen and the food distribution,
- of the hotel and kitchen that had been on the disposal of the community catering teams,
- of the professionally correct execution of the hot kitchen competition at the Restaurant of the community catering.

## Accommodation

The cost of accommodation for all community catering teams in Erfurt, Germany is at the expense of the organizer. Two (2) double rooms per registered community catering team will be booked limited to two (2) nights, from 21st to the 26th October 2016.

For community catering teams who choose to book a hotel on their own, the organizer can reimburse the cost of maximum 80 € per double room/night (breakfast incl.) for a total of maximum 320 €. Refund is only possible against presentation of the original invoice.

## Programme Requirements

Three (3) teams per day will perform on four (4) subsequent days during the inoga – IKA / Culinary Olympics. Three (3) fully equipped kitchens and three (3) food service stations ensure equal conditions. The teams must conceptualize, plan, organize and realize a culinary lunch, theme: a „typical national dish from your country” a culinary lunch event including costing, ordering of goods and materials, creation of recipes and menus, preparation and organize the set-up of the food service area.

- Teams have 5 hours of cooking before the start of service.
- Teams are to prepare for 150 guests
- Service; self-service based on the free-flow system. In addition, the main course will be served at a front-cooking station.

The following elements are required:

- 1 soup
- 2 meat dishes or 1 meat and 1 fish
- 1 vegetarian dish
- 2 starch side dishes
- 2 vegetable side dishes
- Salad buffet
- 1 dessert

It must be possible to place the entire menu on the service tray.

Exception may be the dessert, it can be taken a later time from the guest (e.g. ice cream).

## Explanation

### (what foods are permitted to be brought into the kitchen)

- Salads - cleaned and washed but not cut or mixed.
- Vegetables, cleaned, peeled, washed, not cut must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees.
- Fish - gutted, scaled but NOT filleted.
- Shells should be raw in their shells but cleaned.
- Crustaceans should be raw or boiled but not peeled.
- Meat/Poultry - deboned, not portioned, not trimmed, bones may be cut into small pieces, no grinded meat can be brought in.
- Stock - basic stock, not reduced, not seasoned and no additional items (garlic, wines, etc.) Hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue, can be brought in but not cut.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps - fruit purees may be brought in but not as finished sauce.
- Decor elements must be 100% must be made in the kitchen.
- 30% convenience products can be used but convenience food cannot be a main ingredient.

## Description of convenience products

Some convenience food items will be permitted. The items listed below will be acceptable:

- Soup and sauce bases from a commercial supplier
- One of the vegetables can be a frozen choice
- Dried or frozen herbs
- Pre-sliced prosciutto or ham that is commercially vacuum packed
- Sausages are allowed as long they are not the main ingredients

**In case of breach of the above mentioned rules the respective teams will be penalized with a deduction of 10% of the points obtained in the hot kitchen programme.**

## Customs

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

From overseas the regulations must be respected. Each participant / team 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 plates/platters and meals are available at the best quality in Germany. As an advance order is necessary, the participants can be provided with a list of special shops upon request. The teams must produce all products by themselves.

## Material costs

The raw materials for the elaboration of the exhibition plates are at the expense of the community catering teams.

## Benefits

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

## Kitchen of the Restaurant Community Catering

The kitchens in the community catering competition 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. The crew can bring additional small machines, utensils, or hand tools. Maximum load of 10 kW must not be exceeded.

The overload is controlled by a fuse.

## Team

All four (4) active team members are authorized to be in the kitchen during cooking.

The helper is allowed to tidy the kitchen and do the washing up during the work in the kitchen. However, he must be clearly discernible from the other members of the team.

Schedule of the competition

- 06.15 h competition starts, storing of goods in the kitchen
- 06.45 h control of the mise en place
- 07.00 h - 12.00 h preparation
- 12.00 h - 14.00 h service
- 14.00 h - 14.30 h cleaning of the kitchen and working area.

Teams with delay at the start of service or during service will be penalized with a deduction of 5% of the points.

## International jury

The international jury consists of officially recognized and approved experts. With the completion of the registration the participant (team) accepts the conditions of participation.

- The international jury starts work at 06.15 h.
- The judging of the plates takes place during service, which means 4 plates will be judged per service, without the team being able to determine which plates.
- The served menu must correspond with the announced menu
- The international jury checks if the teams stay in the prescribed configuration.

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

## Judging Points

Mise en place	10 Punkte
Correct professional preparations	20 Punkte
Hygiene	
Working skill/techniques	
Kitchen organization	
Nutritional value	5 Punkte
Presentation & Service	15 Punkte
Taste	50 Punkte

**Total            100 Punkte**

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

## 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.

(<http://www.worldchefs.org/en/node/533>)

The judges will control temperature and perfect condition of food.

## Award Ceremony

The daily prize giving ceremony takes place at 16.30 h in the premises of Messe Erfurt.

## Awards

### Classification/Prices

For the community catering competition the following prizes are awarded according to points score.

100 points gold medal with diploma and distinction

99,99 – 90,00 points gold medal with diploma

89,99 – 80,00 points silver medal with diploma

79,99 – 70,00 points bronze medal with diploma

69,99 – 60,00 points diploma

The best ranked community catering team receives the IKA Team Award 2016 - Community Catering in gold

The second ranked community catering team receives the IKA Team Award 2016 - Community Catering in silver.

The third ranked community catering team receives the IKA Team Award 2016 - Community Catering in bronze.

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

## 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.