



YOUNG CHEFS NATIONAL TEAMS CONDITIONS OF PARTICIPATION



cooking unlimited
22ND TO 25TH OCTOBER 2016 IN ERFURT/GERMANY



MEMBER OF:



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES





Young Chefs National 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 am to 09.30 pm

for visitors from 10.00 am to 09.00 pm

Opening Ceremony

The Young Chefs national teams are going to be officially introduced during the opening ceremony which will take place on Friday, 21st October 2016, at the Fair Erfurt GmbH, start: 17:00 h.

Outfit of the Young Chefs National Teams

The members of the Young Chefs 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, 26th October 2016, at the Fair Erfurt GmbH, start: 10.00 am.

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

For information or questions in relation to the online registration, contact us by email: 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 (e-mail to beate.teichmann@vkd.com, by 31st March 2016).
- The menu proposal has to be submitted by email to beate.teichmann@vkd.com by 31 May 2016.
- The precise recipe for 60 people has to be submitted to the jury at the start of the competition.

Team Composition

Only national associations which are member of the world association of chefs societies (WACS) are allowed to register a Young Chefs national team for the Inoga - IKA/Culinary Olympics.

A country can only be represented by one Young Chefs National Team. A Young Chefs National Team consists of five (5) members: chefs, pastry chefs and team manager and a helper. The helper can wash up.

The participants must be under the age of 25 or must be an adult trainee (over 25 years old) who has not been in the industry more than 5 years as confirmed by your National President and academy enrollment details.

The team must be formed of the same team members for the programme „edible buffet“ and the hot kitchen competition.

For organizational matters, the surnames and names of the five (5) team members and the helper must be submitted at registration. The judge`s folders include the five (5) names from the active team members. The names are the same as with the registration.

Deposit

The Young Chefs national teams will be requested to pay a deposit of 1,000 € 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 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 exhibition table for the edible buffet,
- of the hotel and kitchen that had been on the disposal of the Young Chefs National Teams,
- of the professionally correct execution of the hot kitchen competition at the Restaurant of nations.

Accommodation

The cost of accommodation for all Young Chefs National Teams in Erfurt is at the expense of the organizer. 3 double rooms per registered Young Chefs national team will be booked limited to five nights, from 21st to the 26th October 2016.

For Young Chefs National 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 1.440 €. Refund is only possible against presentation of the original invoice.

Competition Requirements

The Young Chefs National Teams prepare the following two-part programme:

- 1 day edible buffet
- 1 day restaurant of nations – hot kitchen

The respective day of work in the Restaurant of nations will be determined by drawing in autumn 2015. Place and date of the drawing will be notified in a timely manner.

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 confirmation 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 national teams.

Programme

The following programme is to be presented entirely to the international jury on the exhibition day.

Programme „Edible Buffet“

This is a live cooking edible buffet for **12 persons** and includes both cold and hot items prepared based on a certain theme.

A basket list, only for the main course, will be sent out one (1) month before the day of the competition. If so required, a list of local specialized food suppliers may be sent to the participants on request. The main ingredients will be provided by the organizers.

The complete recipe must be delivered to the head judge on the first day of the competition.

Cold and Hot Buffet

- 4 various kinds of finger food; 2 cold and 2 hot, (as buffet service)
- 1 cold buffet platter for 12 persons with fish and/or shellfish and/or seafood (to be decided by the organizers); 3 various preparations with 3 garnishes and at least 2 accompanying sauces, (as buffet service).
- 1 hot preparation to be prepared in front of clients (live-cooking) with decorations in accordance with modern nutritional standards (as a plated service in front of the guests). Chafing dishes are provided by the organizer if needed.
- 1 Dessert, consisting of 2 components (at your choice), with decorations as plated service.

Explanation edible buffet

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

- Salads – cleaned, washed, not mixed or cut
- Vegetables – cleaned peeled, washed, not cut must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées
- Fish – gutted, scaled but NOT filleted
- Shells should be raw in their shells but cleaned
- Crustaceans should be raw or boiled but not peeled
- Meats/Poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces
- Sausages has to be done in the kitchen, no grinded meat can be brought in
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges
- Biscuit, meringue, pastry sponge, pre-fabricated biscuit, macaroon, and sweetmeats are allowed, but not cut nor rolled out Basic pastry recipes can be brought in weighed out but no further processing
- Fruit pulps – fruit purees may be brought in but not as a finished sauce
- Decor elements – 100 % must be made in the kitchen

Teams violating these rules will be penalized up to 10 % from the maximum potential score.

Time Schedule:

The kitchen will be available to the teams at	01.30 pm
Mise en place and control	02.15 pm
Start for the practical preparations	02.30 pm
Service from	07.30 pm

Teams not completing their task within the allotted time or delays during the service will have a 5 % penalty deduction by the lead judge from their final mark of that section.

Team Composition

- All five (5) team members are allowed to work in the kitchen.
- The five (5) chefs for the edible buffet must be identical to the hot kitchen team.
- The team manager is only allowed to carry the items to the kitchen and not allowed to put them into fridges, freezers and /or shelves.
- Once the kitchen work starts, the team manager must step out of the kitchen.
- The helper may not wear a chef jacket.
- The helper is allowed to carry but not to place items in the fridge or freezer.
- The helper is allowed to polish plates and service vessels and can wash up
- The helper is not allowed in the kitchen once the competition starts
- There is a 5 % penalty of the total possible score if too many people are in the kitchen.
- Hygienic rules must be followed.

Judging Points

Mise en place	10 points
Correct professional preparations	25 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points
TOTAL :	100 points
Fingerfood	100 points
Cold buffet platter	100 points
Main course	100 points
Dessert platter	100 points
Total	400 / 4 = 100 points

Buffet Table

For each team a buffet table is put at its disposal, 2 m x 2,5 m = 5 m².
Neutral table centerpiece with a sign displaying the name of the exhibiting nation.

General Rules

It is not permitted to change or cover any part of the surface of the table or the skirting.

Menu card holders and plinths/socles for plates and platters are the only additional items allowed. The diameter of the plinths/socles must be smaller than the plates/platters that they carry.

Benefits

The organizers refund 100 € per team of the cost of products purchased.

Equipment and service:

- A completely equipped preparation kitchen will be supplied by the organizers. An equipment list is sent out six (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 to be provided by the teams
- A detailed list of the provided utensils and kitchen plan is sent out six (6) months prior to the competition.

International Jury

The international jury consists of recognized and proven professionals.

With the completion of the registration the participants (team) accepts the conditions of participation. The representative will have two (2) members of the jury at his disposal on a daily basis for a feedback concerning the accomplished programmes.

The decisions of the jury are final and irrevocable.

Programm Hot Kitchen:

Restaurant of the Nations – Young Chefs

As a further competition task, the participating Young Chefs National Teams have to produce a 3-course menu: 60 menus before must be prepared in front of the visitors to the inoga - IKA/Culinary Olympics. As plate service these menus will be offered for sale to the visitors in the Restaurant of the Nations – Young Chefs.

Menu composition

- 1 Course: 60 cold appetizers/starters with seafood/fish as a main ingredient or a combination of both.
- 2 Course: 60 main courses using either butcher's meat, poultry or game (or combination)
- 3 Course: 60 desserts to consist of a baked item, sauce and a fruit component.

Explanation hot kitchen

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

- Salads - cleaned and washed but not cut or mixed
- Vegetables, fruit, potatoes, onions, and starch products - cleaned, washed, not cut, must be raw
- Fish - gutted, scaled but not filleted, additional fish bones are allowed
- Shells should be raw in their shells, but cleaned
- Crustaceans must not be peeled
- Meat/Poultry - deboned, not portioned, not cut.
Bones for stock or sauces may be cut into small pieces
- Sausages has to be done in the kitchen, no grinded meat can be brought in
- Stock - basic stock, not reduced, not seasoned and not spiced
- The jury tastes the stock at the mise en place check
- Biscuit, meringue, pastry sponge, pre-fabricated biscuit, macaroon, and sweetmeats are allowed, but not cut nor rolled out
- 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 100% site assembled

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.

Benefits

The organizers refund $60 \times 6 \text{ €} = 360 \text{ €}$ per Young Chefs national team of the cost of products purchased.

Kitchen of the Restaurant of Nations - Young Chefs

The kitchen in the Restaurant of Nations is well-equipped and is visible to the public. The national teams are requested to perform in clean working clothes.

Kitchen furniture and physical inventory are to be handled with care. Each national 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

Five (5) team members are allowed to work in the kitchen. The team manager is not allowed to help in the kitchen.

When service starts, the team manager can do the announcing. The announcer is only allowed to clean the plate and is not permitted to place any garnishes/decorations or sauces on the plate.

The helper is only allowed to carry the items in to the kitchen and not allowed to put them into fridges, freezers and/or shelves.

The helper is not allowed to wear a chef jacket.

Once the kitchen work starts, the helper must step out of the kitchen.

A dishwasher is allowed and may be assigned to the helper. The same helper is also allowed to polish the plates.

The kitchen at the exhibition is available for stocking up goods from 6.00 am

The team members have to put away the goods themselves. The helper is not allowed to wear a chef jacket.

From 06.00 am onwards there will be a briefing for the use of the kitchen equipment.

From 06.30 am to 06.55 am there will be the mise en place check by the jury.

From 07.00 am onwards the kitchen will be cleared for work by the chairman of the jury or his representative.

A picture has been sent to beate.teichmann@vkd.com in the prescribed time.

(1 September 2016 at the latest).

The minimal size of the photo must be 2560 x 1920; minimal resolution 200dpi.

Recipes of the hot menus must be submitted to the jury at the beginning of the competition.

From 11.30 noon the menus will be served.

Teams with time delay at the time of service start or during service will be penalized up to 5 % from the maximum potential score in the hot kitchen.

International Jury

The international jury starts working at 07.00 am.

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

The served menu must correspond with the displayed menu.

The international jury checks if the teams stay in the prescribed configuration.

Judging points

Mise en place	10 points
Correct professional preparations	25 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points
TOTAL:	100 points

Appetizer/starter	100 points
Main course	100 points
Dessert platter	100 points

Total 300 / 3 = 100 points

The prescribed number of portions 60 must be adhered. Insufficient quantity will be penalized by point deductions.

Hygiene

The competition organizer reserves the right to disqualify any team, on decision of the head judge, in case of non-compliance with the international hygiene standards.

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.

Awards

Ranking / Prizes

For the program Edible Buffet:

- 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

For the program Hot Kitchen:

- 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

MEDALS will be awarded in Edible Buffet and the Hot Kitchen

Winner

1st runner up

2nd runner up

GRAND TOTAL and overall Winner of the competition

Awards for Young Chefs National Teams

In the competition for the Olympic Winner IKA 2016 in Erfurt:

Edible buffet

The Young Chefs national team ranked best in category Edible Buffet is “Olympic Winner Young Chefs National Culinary Teams” in the category Edible Buffet - IKA 2016 and receives a gold medal.

1st runner up in category Edible Buffet receives a silver medal.

2nd runner up in category Edible Buffet receives a bronze medal.

Hot Kitchen – Restaurant of Nations

The Young Chefs national team ranked best in category Hot Kitchen is “Olympic Winner Young Chefs National Culinary Teams” in the category Hot Kitchen - IKA 2016 and receives a gold medal.

1st runner up in category Hot Kitchen receives a silver medal.

2nd runner up in category Hot kitchen receives a bronze medal.



Olympic Winner – Overall

The national team ranked best in all categories (Edible Buffet and Hot Kitchen) is “Olympic Winner Young Chefs National Culinary Teams” overall - IKA 2016 and receives a gold medal.

1st runner up in category overall receives a silver medal.

2nd runner up in category overall receives a bronze medal.

Each team member (5 members) receives a medal each according to the points scored with diploma in the culinary & pastry art programme and hot kitchen programme.

The national federation receives each one medal according to the points scored with diploma in the culinary & pastry art programme and hot kitchen programme.

the final classification is determined as follows:

Edible Buffet	100 points
Hot kitchen	100 points
Total	200 points

The decisions of the jury are final and irrevocable.

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.