



CONDITIONS OF PARTICIPATION

Live vegetables and fruits carving - individual



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



MEMBER OF:



WORLD
ASSOCIATION
OF CHEFS
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Live vegetables and fruits carving - individual Conditions of participation

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

Registration deadline: 31.07.2016

Objective

A 3 hour competition consisting of a preliminary round and a final.

In this category each contestant may only enter once.

Participants must prepare their exhibit from scratch, no preparation in advance will be allowed.

PARTICIPANTS

- a) Individual participants are welcome to take part in the contests without consideration of: their age, occupation, or citizenship.
- b) A person can submit one application only.
- c) In order to ensure an orderly use of working tables during the qualification, the organizers will exclusively decide on an applicant's date and time of contest, though all participants' suggestions will be considered.
- d) Participants will be informed on their qualification date and time beforehand.
By applying to the contests, participants accept its rules and conditions.
Non acceptance of these rules will result in disqualification of the applicants.
- e) Pre-Selection: 22.10.2016, 23.10.2016, 24.10.2016
Final: 25.10.2016

RULES

- a) Competition starts at 10:30 am – End at 01:30 pm
The participants will be assigned to their workplace by one of the jurors 30 minutes before the start of the competition.
The participants must finish their carving, arrange their compositions and clean their work station within this 3 hour competition time.
- b) Each competitor will be assigned to a working table with 1,20 meter in lengths.
This table has to be used for working as well as setting up the finished piece.
- c) A chair and a waste bucket will be provided by the organizer. All other materials such as tools, cutting boards, cleaning materials etc. must be brought by the participant.
- d) The following material **must** be used:
One piece of pumpkin of choice. The whole pumpkin must be used.
Either at one whole piece of carving, or cut in pieces and carved.

Plus up to 5 different kinds of fruits and vegetables **may** be used (no must).

Fruits and vegetables must not be pre-cut, neither peeled.

Exception: if only a small cut of a large vegetable is intended to be used, only a portion of one vegetable may be brought to the competition.

The competitors are responsible to bring their required products themselves to the competition

Note: There is no limit in quantity of each kind of fruit and vegetables that may be used.

Note: Different kinds of radishes, melons, zucchinis, etc. will count all separately as one kind each.

- e) All items must be placed on the table. No items underneath the table except a garbage bin.
- f) All damaged products can be changed even during the race, with the consent of two of the judges.
- g) The use of electrical tools is not allowed.
- h) Glue is not allowed
- i) Toothpicks and skewers may be used to attach carved parts to each other.
- j) The Live carving contest consists of a preliminary round scheduled on 3 different days, and one final, done at the 4th day.
- k) For advancing to the final a score of 80 points on the preliminary round has to be reached.
- l) The final and total score in this competition is reached by adding the points reached in the preliminary round as well as the final round (and divided by 2, to reach the combined total number of points)
- m) At the daily award ceremony the results of the days preliminaries will be announced. Participants not reaching the finals will be awarded their respective certificate/ medal.

For participants reaching the finals only their names will be called, without mentioning their score.

Composition

- a) Carving must be pleasing not aggressive. If found offensive, displays may be removed by the jury or the organizers.
- b) Any advertising included in designs is not allowed.
- c) No racist symbols are allowed.
- d) Carvers are encouraged to place a card stating the theme of the exhibit next to it.
- e) Participants are encouraged to use various carving techniques.
- f) Participants may use toothpicks, skewers, supports, textiles and other decoration materials practically used to enhance a banquet composition.
- g) Non-food coloring, and chemical glues are not allowed in this category.
- h) Use of unsanitary decoration items (soil, sand, fur) is prohibited.

Hygiene and uniform

- a) During the competition, participants will wear their professional uniforms.
- b) The use of gloves is not mandatory.
- c) In the course of work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures.
- d) Any help at any time during the contests is not allowed. Participants will be disqualified, if any outsider approaches the workplace in the course of preparations and/or contests.

Presentation & clean-up

- a) Upon finishing carving, a participant shall remove all waste and tools from his/her table and hand over the workplace to a juror in a proper condition.
- b) Only finished displays should remain on the table.

Useful hints to competitors of vegetable carving competitions:

Method of Work - Techniques

- Details and the accuracy of the work:
 - Cleanliness of the incision (there shouldn't exist knife lines imprinted onto a surface already prepared).
 - Depth of the section
 - Thickness of the section
 - Methods of incision used

The competitors must know what is better to work with a knife or chisel. The most important thing is to work with a knife!!! With other tools, you can help yourself if it is necessary.

- Precision of the details
- Symmetry when dealing with repeated elements
- 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 residing part of the peel is smoothed and clean (in case it is not removed completely already).

Composition

The choice of products, their color harmony including the peel and the core are important as well as the ability to demonstrate all of it.

- One very important part of the contest is the arrangement of the prepared composition. The way the different elements are combined and how they appear together.
- Is there a distinctive theme?
- Theme is cleverly interpreted, well researched, and clearly understood.
- There is a clear focal point.
- Design is elegant, sophisticated, sober, peaceful and joyful.

- Centerpiece contains contrasting textures.
- Display is fragile and well balanced.

Presentation

- Piece is completed on time.
- Theme is inoffensive and non-violent.
- The figurines being carved need to be attractive.
- The use of decorative elements such as artificial flowers, ribbons, beads and similar is prohibited. Such elements can only be made of fruits or vegetables.
- Display is light, proportionate, and well balanced.
- Elegantly colored
- The display is kept fresh during the whole length of the event.

Correct professional preparation

- Anatomically correct (when applicable)
- Properly assembled, no visible seams.
- Assembled pieces fit perfectly.

Degree of difficulty

- Degree of difficulty is high.
- It took a good effort to plan and to create.

Creativity and Originality

- First impression - how the elements of the arrangement come together to present a successful ensemble.
- Novelty of presentation - interesting and unusual combinations that are esthetically pleasing.
- Unusual incisions, carving techniques.
- Possibility of use in a banquet or reception.

Organization of the work place

- Before the contest, no raw materials processing is allowed with the exception of the mandatory washing. In case, a piece of fruit or vegetable is needed, one is to proceed with the cut after the start of the contest is given. The same goes for the peeling, cutting, clipping etc.
- It is permitted before the start of the live competition to make a little incision in order to inspect the thickness of the peel or the state of the material.

Hygiene

- Participants wear proper attire (hair is restrained) and follow the guideline standards of hygiene:
 - During the execution of the project
 - When storing the resulting carvings
 - While exhibiting them
- Gloves are not necessary when carving display centerpieces.

The maximum total score in each vegetable carving category is 100 points.