



NATIONAL TEAMS CONDITIONS OF PARTICIPATION



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



MEMBER OF:



**WORLD
ASSOCIATION
OF CHEFS
SOCIETIES**



National Teams conditions of participation

Inoga – IKA/Culinary Olympics 22nd -25th 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 9.30 pm
for visitors from 10.00 am to 09.00 pm

Opening ceremony

The national 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 pm.

Outfit of the national 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, 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 30th 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, by 31 March 2016).
- The menu proposition has to be submitted by email to beate.teichmann@vkd.com by 31 May 2016.
- The precise recipe for 110 people has to be submitted to the jury at the start of the competition (recipe format: Excel).

Team composition

Only national associations which are member of the World Association of Chefs Societies (WACS) are allowed to register a national team for the Inoga - IKA/Culinary Olympics.

A country can only be represented by one national team. A national team consists of 6 members including chefs and pastry chefs.

The team must be formed of the same members for the programs culinary art, pastry art and the hot kitchen competition "Restaurant of the Nations".

For organizational matters, the surnames and names of the six (6) team members and the (maximum) four(4) helpers must be submitted at registration. The judge's folders include the six (6) names from the active team members. The names are the same as with the registration.

Deposit

The national teams will be requested to pay a deposit of 1.000 Euro and a participation fee of 400 Euro by online payment during registration process (VISA, MASTERCARD).

Transfer costs are at the expense of the remitter.

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).

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

- of the kitchen and exhibition table,
- of the hotel and kitchen that had been on the disposal of the national teams,
- of the professionally correct execution of the hot kitchen competitions at the Restaurant of the Nations.

Accommodation

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

For national teams who choose to book a hotel on their own, the organizer can reimburse the cost of maximum 80 Euro per double room/night (breakfast incl.) for a total of maximum 1.440 Euro. Refund is only possible against presentation of the original invoice.

Competition requirements

The national teams prepare the following two-part programme:

- 1 Day culinary & pastry art programme
- 1 Day hot kitchen programme in the Restaurant of the Nations

The respective day of work in the Restaurant of the 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.

Culinary art programme

a) Four (4) different kinds of finger food for six (6) people

Weight: between 10 g and 20 g each. To be eaten in one bite, should be served on porcelain, glass, cups, spoons, or any other appropriate service ware.
Additional cutlery is not allowed.

- Can be served with dipping sauce
- Two (2) different kinds prepared cold and served cold
- Two (2) different kinds prepared hot and served cold
- One (1) plate a part with one (1) piece of each for presentation

b) One (1) cold festive/buffet platter for eight (8) people and one (1) plated to give the jury the optical effect of portion size.

A festive/buffet platter consisting of:

- three main items with one garnish for each main item
- the end pieces to be placed on the platter close to the representing slices
- the buffet platter has to be served with a salad and at least two (2) sauces or chutney on the side. Salad is not a garnish and has to be served separate.
A bowl/dish for serving salad/sauces/chutney must be presented a part
- bread and butter will not be judged
- Garnishes should not be mistaken for finger food
- no plates, bowls or similar items are allowed on the platter.

c) Three (3) different starters for one (1) person

- One (1) hot starter where all components has to be hot, displayed cold
- Tow (2) cold starter where all components has to be cold, displayed cold

d) One (1) lacto-ovo vegetarian three-course lunch menu for one (1) person

- starter cold or hot, presented cold
- main course, prepared hot, presented cold
- dessert

e) One (1) festive menu for one (1) person

- consisting of 5 courses (dessert included)
- dessert included

Judging points for culinary art programme:

| | |
|----------------------------------|-----------|
| Presentation & innovation | 25 points |
| Composition | 25 points |
| Correct professional preparation | 25 points |
| Serving arrangement | 25 points |

TOTAL: 100 points

Pastry art programme

a) one (1) show item

- height: min 60 cm and max 100 cm
the base is set at 40 x 60 cm but the entire piece may extend over the width of the base
- free choice of subject
- only use eatable food
- the show piece should have at least three (3) different techniques

b) four (4) different individual plated desserts for one (1) person

- One (1) dessert with chocolate as the main ingredient
- One (1) dessert with fruit as the main ingredient
- Two (2) dessert of the team's own choice

c) Display of sweet biscuits, chocolates, petits-fours or friandises

- Four (4) different kinds for six (6) people = 24 pieces
- Weight: 6-14 g a piece
- One (1) plate with one (1) of each for examination by the jury

Judging points for pastry art programme:

| | |
|--------------------------------------|-----------|
| Presentation & innovation | 25 points |
| Composition | 25 points |
| Correct and professional preparation | 25 points |
| Serving arrangement | 25 points |

TOTAL: 100 points

Ranking culinary show:

| | |
|--------------|--------------|
| Culinary art | 60 % |
| Pastry art | 40 % |
| Total | 100 % |

For the culinary & pastry art programme, the six (6) team members are allowed to place the exhibition items on the table. Four (4) additional people may help the team. A total of ten (10) people must not be exceeded.

In case of breach of the above mentioned rules the respective teams will be penalized with a deduction of 5 % of the points obtained in the culinary & pastry art programme by decree of the chairman of the jury.

Exhibition Table

The exhibition surface allocated to each national team measures 3 m x 4 m = 12 m², and it has a neutral covering and is mantled with skirtings'. A table display is not allowed. The VKD provides a neutral table display of the size of 150 x 50 cm in the center of the 12 m² table. Appropriate lighting is provided by the organizer.

Important: The programmes are to be displayed in their entity in one day. Each exhibition items can only be accepted once to the competition.

The only additional items allowed on the tables are menus and plinths for the plates. The diameter of the plinths must be smaller than the plates/platters they have to support.

Labelling

The plates and exhibition items have to be uniformly labelled in order to designate them properly (names of the dishes & team).

The organizer has the right to remove plates that do not fulfil the standard requirements of culinary art.

Judging

The exhibition items must be exhibited daily at **7.00 am**. The withdrawal will start at **06.00 pm**.

In case of breach of the above mentioned rules the respective teams will be penalized with a deduction of 5% of the points obtained in the culinary & pastry art programme by decree of the chairman of the jury. All exhibition items will be judged individually according to the 100 point system. No half points will be awarded.

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

Hot Kitchen Programme

Restaurant of the Nations:

The participating national teams have to prepare a 3 course Menu: 110 menus are to be prepared, allowing the visitors of inoga – IKA/Culinary Olympics to observe the preparation and cooking process. The menus (served on individual plates) are to be served and sold at the Restaurant of Nations.

Menu composition

- 1st dish:** 110 appetizers/starters with seafood/fish as main ingredient or a combination of both. The main component of the dish must be warm but the remainder can have some cold components.
- 2nd dish:** 110 main courses using a either butcher's meat, poultry or game (or combination).
- 3rd dish:** 110 desserts to contain elements contrasting in textures and temperatures.

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

- 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

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 $110 \times 10 \text{ €} = 1100 \text{ €}$ per national team of the cost of products purchased.

Kitchen restaurant of the Nations

The kitchen in the Restaurant of the 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 team can bring additional small equipment but need to declare and seek permission to the organizer. Maximum load of 10 kW must not be exceeded. The overload is controlled by a fuse.

Team

All six (6) active team members are authorized to be in the kitchen during cooking. When the service starts, one of the team members must step out and 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.

One 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.

The kitchen at the exhibition is available for stocking up goods from 12.00 Noon.

The six (6) team members have to put away the goods themselves. Four (4) helpers of the team may assist. A total of ten (10) people must not be exceeded. The helpers are not allowed to wear the same chef clothes as the other members of the team.

From 12.30 am onwards there will be a briefing for the use of the kitchen equipment.

From 12.30 am to 12.55 am there will be the “mise en place” check by the jury.

From 13.00 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 07.00 pm 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.

Internationale Jury

The international jury starts working at 12.00 noon.

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 preparation | 25 points |
| Hygiene | |
| Working skills/techniques | |
| Kitchen organization | |
| Service | 5 points |
| Presentation | 10 points |
| Taste | 50 points |

Total **100 points**

Distribution of points:

| | |
|------------------------------------|------------|
| 1 st dish (starter) | 100 points |
| 2 nd dish (main course) | 100 points |
| dessert | 100 points |

Total **300 / 3 = 100 points**

The prescribed number of 110 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.

Awards

Ranking / Prizes

For the culinary & pastry art programme the following prizes are awarded according to points scored: 100 points gold medal with diploma:

- 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 programme hot kitchen at the „Restaurant of Nations“ the following prizes are awarded according to points scored:

- 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

Awards for national teams

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

Culinary Art

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

2nd runner up in category culinary art receives a silver medal.

3rd runner up in category culinary art receives a bronze medal.

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

2nd runner up in category pastry receives a silver medal.

3rd runner up in category pastry receives a bronze medal.



Hot Kitchen – Restaurant of the Nations

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

2nd runner up in category hot kitchen receives a silver medal.

3rd runner up in category hot kitchen receives a bronze medal.

Olympic winner – Overall

The national team ranked best in all categories (culinary art, pastry and hot kitchen) “Olympic Winner National Culinary Teams” overall - IKA 2016 and receives a gold medal.

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

3rd runner up in category overall receives a bronze medal.

Each team member (6 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:

Culinary & pastry art programme 100 points

Hot kitchen programme 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.