



REGIONAL TEAMS CONDITION OF PARTICIPATION



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



MEMBER OF:



**WORLD
ASSOCIATION
OF CHEFS
SOCIETIES**



Regional 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 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: 05.00 pm.

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

Registration

Registration till 31 March 2016

The regional teams will be requested to pay a deposit of 800 Euro and a participation fee of 375 €. 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.

Registration fee includes

- Exhibition table
- 5 day tickets

Team composition

A regional team consists of 5 chefs including team captain and pastry chef plus 3 helpers. The helpers will not wear a chef jacket. The helpers are only allowed to carry items to the table and not allowed to work with the items or place them on the table. Hygienic rules must be followed.

For organizational matters, the surnames and names of the 5 team members and the (maximum) 3 helpers must be submitted at registration.

Competitssion Requirements

The regional team presents the following two part programme:

- 1 programme culinary art
- 1 programme pastry art

Deposit

The regional teams will be requested to pay a deposit of 800 € and a participation fee of 375 €.

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 as well as decoration are at the expense of the regional teams.

Preparation of the Exhibits

The regional teams must provide a working place for making the exhibition works themselves.

Programme

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

Programme Culinary Art

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

additionally one (1) plate a part with one (1) piece of each for presentationne (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) festive menu for one (1) person

- consisting of 5 courses (dessert included)

Judging points

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

TOTAL: 100 points

Programme Pastry Art

a) Four (4) different desserts to be arranged as single portions

- One (1) dessert with chocolate as the main ingredient
- One (1) dessert with fruit as the main ingredient

Two (2) dessert after own choice

b) One (1) platter / Choice candy, chocolates, petits-fours

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

Judging points

Presentation & innovation	25 points
Composition	25 points
Proper and professional preparation	25 points
Serving arrangement	25 points

Total number of possible points: 100 points

The five (5) team members are allowed to place the exhibition items on the table. Three (3) additional people may help the team. A total of eight (8) 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 cold programme by decree of the chairman of the jury.

Exhibition Table

The exhibition surface allocated to each regional team measures 3 m x 3 m = 9 m² and it has a neutral covering and is mantled with skirtings. In the interest of safety it won't be allowed to alter the tables or to bring own ones. A power supply 220 V 16 A is available under the table.

The table decoration is allowed and is at the expense of the regional teams. It is strictly forbidden to use live animals as table decorations.

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

Labelling

The plates and exhibition items have to be uniformly labelled in order to designate them properly. (names of 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 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.

Awards Ceremony

The awarding of medals and certificates takes place daily at 16.30 h in the premises of Messe Erfurt.

Awards

Ranking / Prizes

For the culinary & pastry art programme the following prizes are awarded

100 points gold medal with diploma and congratulations of the jury

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 both categories Culinary Art and Pastry Art

Grand total and overall Winner of the competition summary of points

Culinary Art (60 %) and Pastry Art (40 %) = 100 points



MEDALS will be awarded overall

Winner

1st runner up

2nd runner up

Closing Ceremony

Awards best regional team in the competition for the IKA Cup 2016 in Erfurt:

The regional team ranked best in total is “IKA Cup Winner Regional Culinary Teams” IKA 2016 and receives a gold medal.

2nd runner up in total receives a silver medal.

3rd runner up in total receives a bronze medal.

Each team member (5 members) receives a medal according to the received points with a diploma.

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.