



General information



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



MEMBER OF:



**WORLD
ASSOCIATION
OF CHEFS
SOCIETIES**



IKA 2016 – Erfurt

The International Culinary Exhibition, well-known to the most female and male chefs as IKA/Culinary Olympics, was carried out for the first time in Frankfurt on the Main in the year 1900 by the former Director of the German Chefs at that time, Carl Matthäus Banzer. Every four years the biggest and most traditional culinary exhibition takes place. It has become the Mecca for cooks and pastry chefs worldwide. This professional competition will be entered by 45 nations from all over the world, which will compete for the Olympic victory in Erfurt 2016.

The German Chefs Association (VKD) and the Messe Erfurt GmbH would like to welcome the participants warmly to Erfurt.

1. Sponsor of the Exhibition

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

The exhibition is open daily to trade visitors from 10.00 a.m. to 6.00 p.m.

The Competition starts with the entry of the Nations at 21 October, the competitions of the IKA/Culinary Olympics are held from October 22 to 25 October 2016.

At 26 October the competition closes with the great winners' honors and the closing ceremony.

The VKD is entitled without being liable for any claims for compensation, to cancel the exhibition, to postpone it or to alter its duration and opening times. In the case of postponement or reduction (of duration), the contract shall be of the same value for new dates and new duration. In such case the exhibitor shall not be entitled to withdraw or to claim compensation.

2. 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 e-mail: ika@vkd.com

3. Competition requirements

Chefs, pastry chefs, female chefs, female pastry chefs, from all fields, who have successfully completed an apprenticeship or a recognized training.

4. Photographs

The exhibitors of the IKA 2016 assign all rights concerning photographs to the VKD.

5. Recipes

The exhibitors of the IKA 2016 assign all rights concerning photographs to the VKD.

6. Judging

The jury will be appointed by the VKD. They will judge according to the issued conditions of participation and guidelines of the VKD. The results of the jury are final and incontestable. With participating in the exhibition, the exhibitor accepts the here mentioned conditions.

7. Notes

All agreements concerning the exhibition have to be drawn up in writing.

8. Customs

When importing meat and food, the detailed legal European Veterinary regulations and the German Import and Customs Regulations have to be followed strictly.

For questions, please contact:

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9. Anlieferung der Ausstellungsarbeiten

The entrance to the international platters display will take place via Wirtschaftseinfahrt Fair Erfurt. Please, note the signposting. A plan of the exhibition centre Erfurt is enclosed. The entrance of the exhibition centre will be opened from 5.00 a.m. According to the registrations, the exhibits/table decoration must be finished by 7.00 a.m. otherwise it will lead to point deduction. The times have to be kept strictly, as otherwise a correct judgement by the jury is impossible. Exhibits, which do not apply to the guidelines of the VKD can be removed by the jury or not admitted.

Parking:

By drive into the fairgrounds you have to pay a deposit of 50 EUR which will be repaid after driving out. Parking in front of the halls is not allowed.

You can park at the exhibitor parking lot (not in front of the halls) but you need a valid parking ticket which could be bought at the Wirtschaftseinfahrt.

Platters and decorations have to be removed daily between 6.00 p.m. and 7.00 p.m.

10. Labelling

The exhibition items have to be uniformly labelled in order to designate them properly. (names of the exhibition items and of the chef/pastry chef).

11. Tipps & Tricks

- The denomination of recipe is the main criteria for the judging of all meals.
- The correct nomination of all exhibition items is compulsory.
- Originality - new ideas.
- Numerical consistency of the main portions of pieces and garnish.
- The displayed portion should be more or less 75% of the commercial portion
- The quantity of sauce should be adapted to the displayed portion.
- Proper and precise cuttings of garnish and main pieces.
- The announcement of the meals must correspond with the preparation.
- All uneatable garnishes are to be avoided.
- The character of the exhibition items should be preserved.
- Ingredients and toppings must harmonize in quantity, taste, and color with the main piece and should correspond to the knowledge of modern diet.
- Functional, flawless, and light culinary preparation.
- The objects may be cut by the jury.
- Platters must not be overloaded; sides can be prepared separately.
- Warm meals must not be prepared on buffet platters.
- Avoid everything uneatable, plinths and similar items. (croutons are allowed)
- Paper underlays should only be used for fried meals.
- The covering of plate and platter margins leaves an unhygienic impression.
- Accurate basic preparation, according to current modern cooking standards.
- The meals should make a natural dainty impression.
- Artificial binder is allowed with the use of whipped cream and cream.
- Not minutely cut or turned vegetables entails penalty points.
- Meat- and vegetables juices must not make the platters unsightly.
- With meat - if fruit is used - only dress with small, slim fruit slices.
- Proper and correct cutting of meat, meat cooked in an English manner is to be roasted 'à point', which means pink, so that no red meat juice comes out.
- Slices of meat must be arranged with the cut side in the direction of the beholder.
- Hot meals which are displayed cold should be coated with jelly.
- More gelatin than usual may be added to the jelly.
- For the purpose of conservation, the sides and toppings should not be completely soft boiled but covered with jelly.
- Drops of jelly are to be removed.
- The jury will consider the habits and customs in the kitchen.

- **showpiece**

Only natural ingredients should be used for the fabrication of the showpiece as for example sugar, marzipan, chocolate, etc. In a few exceptions aiding devices may be used as for example wire for the handle of the sugar basket or for glazed sugar with

- **flowers**

Generally they should be avoided as far as possible. In no case is it allowed to cut Styrofoam which is then sprayed with couverture, not even for constructions. This results in a deduction of points.

- **Crèmes**

Bavarian cream for example should not deviate from the original recipe, but should be made more durable by adding more gelatin and sugar. Eventually one can glaze the dessert for example with wine jelly.

- **mousse**

Cream mousse (chocolate) or fruit mousse should not deviate from the original recipe but should be made more durable by adding more chocolate, sugar, gelatin or carrageen. In no case is it allowed to use recipes consisting only of sugar, milk, coloring and gelatin.

- **soufflés and puddings**

For the imitation of soufflé and pudding one should reach an optimal presentation for the specialist. The original recipe should be made more durable by adding sugar, nuts, almonds, biscuit crumbs or crème powder. Carrageen could also help.

- **Freshly baked (for example apple beignets)**

Use pre-processed fruit for example dry or candied.

The beer- or wine paste should be made more durable by adding sugar and flour.

- **ice-cream, sorbets, parfait**

For the imitation of ice cream one should reach an optimal presentation for the spectators. The addition of flavoring (for example strawberry) takes place in a natural way.

- **Jelly**

Jelly terrines should not deviate from the original recipe. They can be made more durable by adding sugar and gelatin. Pickled fresh fruit should better be treated with sugar first. In no case is it allowed to use merely water, sugar, coloring, and gelatin.

- **Foam sauces (Sabayon)**

Foam sauces should not deviate from the original recipe. They can be made more durable by adding sugar and emulsifying agents such as lecithin and glycerin and more stable by adding carrageen.

- **Fruit sauces**

In the fruit sauce there must be at least 1/3 of pulp. The addition of glucose, glycerin, gelatin etc. makes the sauce look good for a longer period of time. In no case should sauces without pulp be presented. 7. Chocolates, petit fours, tea biscuits.

Chocolates, petit fours and tea biscuits must be of unitary size and a weight of 6-14 g.

There must be four different kinds of petit fours filled with different flavors.

All exhibition items must be properly labelled on the exhibition tables as well as on the registration form. Please check yourself locally that each item has been given the right label.

Furthermore, it is important that all items must be displayed at the arranged time.

Essential points to avoid

- Exhibited item that has already been judged before.
- The use of plastic ornaments.
- The use of damp silver cutlery.
- For the service improper tableware.
- Repetitions in the preparation methods.
- A excessive use of food colouring

Allowed cutlery, platters, and under layers.

Culinary exhibition items can be presented on different surfaces and receptacles.

Cold dishes:

Silver tablets

Silver platters

Mirrors

Stainless steel

Polished wood

Glass platters

Glass

China

Glas