



CULINARY OLYMPICS






**MESSE STUTTGART
14 – 19 February 2020**

Masterful creations, happy winners

More diverse, more international, bigger: the IKA/Culinary Olympics is on record course. A total of 2,000 chefs took part in 2016 when Singapore won the international competition. This record number shall be exceeded once again in 2020. Visitors in Stuttgart can look forward to a superlative cooking competition. A review of 2016 is already whetting the appetite:



Participants and gold medals in 2016

-  **32 senior teams**
Olympic champion: Singapore
-  **19 junior teams**
Olympic champion: Sweden
-  **52 regional teams**
IKA Cup Winner:
Stockholm Culinary Team
-  **19 community catering teams**
Olympic champion: FAZER
Culinary Team from Finland
-  **550 individual exhibitors**

Past winners in the category "National teams"

- | | | |
|-------------|-------------|---|
| 2016 | Singapore |  |
| 2012 | Sweden |  |
| 2008 | Norway |  |
| 2004 | Sweden |  |
| 2000 | Sweden |  |
| 1996 | Switzerland |  |
| 1992 | Canada |  |
| 1988 | Switzerland |  |
| 1984 | Canada |  |
| 1980 | Germany |  |
| 1976 | Switzerland |  |
| 1972 | Japan |  |

A very warm welcome to the largest international festival of culinary arts!

Great culinary skills evolve from tradition and passion. In no other cooking competition can this be experienced so intensively as during the IKA/ Culinary Olympics. We are proud of the largest, oldest and most colourful international exhibition of culinary arts. Professional chefs from all over the world – whether young chefs or master chefs – compete against one another here in a fair team competition. As the organiser of the event, the German Chefs Association (VKD) primarily provides young talents with a platform and an opportunity to demonstrate their potential.

Anyone following tradition must also keep an eye on the future. We will try something new during the 25th edition of the IKA/ Culinary Olympics. Naturally without forgetting the old strengths which have shaped our Association and the team competition. The competition is being held in Stuttgart for the first time, and also concurrently with INTERGASTRA 2020, the leading trade fair for the hotel and restaurant industry. The Chef's Table, our new discipline, will set the participants exciting challenges because the visitors will also sit and eat directly in the cooking boxes.

Come and celebrate these and many other culinary highlights with us from 14 to 19 February 2020. We will be delighted to see you here.

Yours,

Andreas Becker



Andreas Becker,
President of the German
Chefs Association



Messe Stuttgart



Perfection and precision: about the competition

Teams from all over the world, gathered together for a unique competition: that's the IKA/Culinary Olympics. In no other cooking competition do so many professional chefs measure their skills against each other.

The teams apply to take part in the following categories:



National
Teams



Junior
National Teams



Regional
Teams



Community
Catering Teams



Armed
Forces Teams



Individual
Exhibitors

Chef's Table, Restaurant of Nations, Live Carving: the whole spectrum of culinary arts will be demonstrated in different disciplines. The participants will be faced with a genuine acid test: they will show how concentration, precision and dedication produce creative compositions, every one a work of art in itself. In order to keep a cool head during the competition, the chefs train intensively – and have been doing so two years before the actual competition. Until finally every movement is perfect and the team members understand each other implicitly.



Sure instinct: the participants pay attention to every detail when presenting the dishes.



Critical looks: the jury only awards points to the best creations.

Individual style, the cooking tradition in their own country and the skills of the individual members: every team uses this as a basis to solve their assigned tasks in the competition. In addition to the overall creative performance, the members of the jury closely examine every detail. Perfection, precision and an excellent taste in the prepared food are not the only criteria here. Time management, work organisation and cleanliness in the kitchen, and the presentation of the food are also included in the judging.

The jury: the best judge the best

Critical looks over spectacles, meticulous notes on tablets: 60 jurors from the participating countries evaluate the performance of the teams and decide who wins gold, silver or bronze at the end of the day. The best are judged by the best during the IKA/Culinary Olympics.



Only someone who has undergone training with the Worldchefs and can demonstrate many years of jury experience manages to make it onto one of the jury chairs in the largest international culinary arts competition. Every one of the jurors is an expert in their own field. The jury is therefore organised into groups to judge the individual disciplines. Top priority is always attached to fair, professional and objective judging of the team's performance.

Masters, magic, menus: a unique cooking experience

There is always a hint of magic in the air when the kitchen masters step up to the stove. Quick, precise work and the beauty of the culinary creations are combined in breathtaking moments to form superb culinary art. The question is: will this work withstand the probing glances of the jury members? Visitors will be able to experience how this is done – and see the boundless jubilation of the winners – at close quarters.

Anticipation at the start:
after two years of
intensive training, it's
now finally time to fight
for the medals.





Happy feelings: the teams produce unique creations during the IKA/Culinary Olympics. Once the jury has crowned the winner, the jubilation knows no bounds – also a unique experience for the visitors.

Culinary showdown: that's what the competitions are

Whether a menu or a buffet – in every competition discipline the participants demonstrate what true culinary art can achieve. They work with high concentration and always under the rigorous eyes of the omnipresent jury. Every individual plate must be perfect since the competitors do not know which one is judged. The results are ingenious ideas and creations which participants and visitors will still remember years later.



National
Teams



The great competition between countries: when it's all about seeing your own country come out on top, even the most experienced chefs start to sweat.

- **Restaurant of Nations:** a three-course menu for 110 people. The menus will be sold to the visitors and served at the table.
- **Chef's Table:** seven different dishes for twelve people – from dips and cold and hot plates through to petit fours. The visitors will enjoy the dishes right in the middle between the cooking boxes of the teams. A complete vegan course is also included.



Junior
National Teams



Learning from one another and growing together when performing difficult tasks: participation in this competition is always both an honour and an opportunity for young talents up to the age of 25.

- **Restaurant of Nations:** a three-course menu for 60 people. The menus will be sold to the visitors in the Restaurant of Nations and served at the table.
- **IKA Buffet:** a buffet for twelve people. Comprises: cold and warm finger food, a hot main dish, seafood, game and desserts.

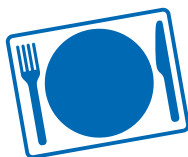


Regional Teams



Which five-strong team will win? During the battle between the regions, visitors and participants will experience a competition with the air of a derby.

- **Culinary art:** finger food and an exclusive menu.
- **Pastry art:** artistic desserts and pastry variations.



Community Catering Teams



The community catering teams are catering specialists. For the Restaurant of Community Catering their culinary skills will be in demand just as much as their organisational talent.

- **Restaurant of Community Catering:** presentation of a lunch table including preparation, serving and correct calculation of ingredients and prices.



Armed Forces Teams



In this competition teams will cook using typical catering systems for armed forces. They will compose their menus using fresh regional products from a daily changing basket of goods.

- **Kitchen Battle:** two armed forces teams each will compete against one another. The objective will be to ideally cater for 60 people.



Individual Exhibitors



Food artists and carving virtuosos will present edible works of art and sculptures made of vegetables, butter or chocolate.

- **Individual Culinary Art**
- **Individual Pastry Art**
- **Individual Classic Fruit and Vegetable Carving**
- **Individual Live Carving**
- **Artistic Sculptures**

The path to Olympic glory: it works like this

Whether a young chef or a master chef, taking part in the biggest international culinary arts competition is a great honour for everyone. This creates motivation on the hard road to Olympic victory: during many years of training the participants perfect their skills and sharpen their eye for ingredients and details. There is great ambition in the competition due to the history and importance of the IKA/Culinary Olympics. But a spirit of fairness and togetherness predominates – that's also what makes the IKA/Culinary Olympics so special.

Closing date for applications: 30 September 2018

Teams can submit their application in the respective category to the German Chefs Association (VKD) via the online module.



Draw: 14 February 2019



The teams and dates of the individual competitions will be determined in a draw organised by the VKD.

Olympic villages

The regional vocational schools for the hotel and restaurant industry will support the participants before and during the competition: in the training kitchens the teams will prepare for their great competition. The youth and community catering teams will be accommodated in the residential schools. The trainees from the regional vocational schools will also act as service volunteers during the IKA/Culinary Olympics. International encounters and a harmonious atmosphere in the Olympic villages will create lasting impressions for everyone.



At the heart of the enjoyment region:
Stuttgart and the Olympic villages.

Competitions: 14 to 19 February

As soon as the Olympic flame has been lit, the participants in the IKA/Culinary Olympics will only have one objective: to gain as many points as possible. The jury will judge the teams and individual exhibitors in each competition discipline.



The competitor scoring the highest number of points at the end of the day in the largest international culinary arts competition will be the stage winner of the day in the individual ranking. Several gold, silver and bronze medals will be awarded in each category based on the number of points. The competitors will only learn the exact number of points on the last day of the competition.



Prize presentations for the Olympic champions: 19 February 2020

The title "Olympic Champion 2020" will be awarded in the "National", "Junior", "Community Catering" and "Armed Forces" categories. A team will be crowned as Olympic Champion in every discipline.

At the end of the four days of competition, the total number of points in all disciplines will determine who will secure the top step on the podium as the overall winner of the IKA/Culinary Olympics in the senior and junior team categories.



The victorious regional team will be the proud bearer of the title "IKA CUP Winner".

Culinary skills with tradition and a future

The IKA/Culinary Olympics boasts a long history. Its origins date back to the year 1900. What started as a competitive exhibition has developed into an international event. The enduring fascination of the team competition is outliving cookery shows and kitchen trends – from the fitness trend and superfood through to molecular cuisine.

1900

Start of the world's first culinary arts exhibition in Frankfurt



1996

New location: the 19th IKA/Culinary Olympics in Berlin – for the first time not staged in Frankfurt

1951

New beginning: the first culinary arts show after the Second World War, organised by the VKD which was founded in 1948



1992

Staged for the first time under the name "IKA/Culinary Olympics"

2000

Centenary: the 20th IKA/Culinary Olympics – première in Erfurt



**INTERGASTRA – partner of the
IKA/Culinary Olympics 2020**



Around 1,400 exhibitors and 100,000 trade visitors from all over Europe met at INTERGASTRA 2018 in the highly modern trade fair and congress complex in Stuttgart. In 2020 the trade fair will also cover the entire range of topics in the industry on an exhibition area of around 110,000 square metres



2020: the 25th IKA/Culinary Olympics in Stuttgart

The courage to try something different and constantly reinvent itself: this characterizes both the IKA/Culinary Olympics and the trade fair INTERGASTRA. During the industry meeting point in the enjoyment region of Stuttgart, exhibitors shine with spectacular performances and show the future of restaurants and hotels. Then there are intensive exchanges between professionals and experts in the scene. The trade fair therefore provides an ideal setting for the superlative culinary competition.



Find out more at
intergastra.com

Collective strength: VKD and its partners



The German Chefs Association (VKD) acts as the supporter and organiser of the IKA/Culinary Olympics.

Numbering around 9,000 members, the VDK is the largest group of chefs in Germany. The Association supports and advises its members on professional matters. It promotes young people and the development of the chef profession.

> www.vkd.com



The Baden-Württemberg branch of the German Hotel and Restaurant Association (DEHOGA) coordinates the Olympic villages and helps in the organization of the training kitchens and accommodation of the competitors.

More than 12,500 entrepreneurs from the hotel and restaurants industry are organised in the Baden-Württemberg branch of the German Hotel and Restaurant Association (DEHOGA). DEHOGA represents the interests of the hospitality industry towards politicians and supports its members by offering a large number of services.

> www.dehogabw.de

Messe Stuttgart



As the new venue for the IKA/Culinary Olympics, Messe Stuttgart will answer all questions relating to organisation and infrastructure during the event.

Messe Stuttgart is one of the largest and most modern event venues in Europe. It has a trade fair and congress centre with multi-award-winning architecture and ideal air, road and rail connections.

> www.messe-stuttgart.com



5 reasons to be there

1 Olympic spirit: share in the exciting hustle and bustle of the competition, and cheer on the teams – this creates a unique atmosphere and gives the spectators goose bumps!

2 Culinary highlights: experience the whole world of culinary skills and enjoy future trends today.

3 Exclusive insights: be right in the middle when the masters of cuisine compete against one another. The transparent kitchens will make every movement visible.

4 International variety: professional chefs from all over the world will passionately compete in their typical country style for the gold medal.

5 Great tradition: the best of the best have been competing fairly against one another in the IKA/ Culinary Olympics since 1900.

Share the Spirit!

Find more information on the teams
and the competition at

> **www.culinary-olympics.com**

Post, share, spread the word!



@IKA0lympics

#IKA2020

#intergastra2020



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