



Intergastra IKA/Culinary Olympics

14th - 19th February 2020,
Stuttgart



Conditions of Participation Military Teams



Messe Stuttgart
Mitten im Markt



 INTERGASTRA



MILITARY TEAMS CONDITIONS OF PARTICIPATION

Intergastra – IKA/Culinary Olympics 14th - 19th February 2020, Stuttgart

The German Chefs Association, in the following shortly named as VKD, is the honorary sponsor of IKA/Culinary Olympics, the commercial sponsors are the fair Stuttgart GmbH and Dehoga Baden-Württemberg.

Duration and opening hours

IKA/Culinary Olympics takes place in parallel to Intergastra tradeshow from Saturday, 15th February 2020 to Wednesday, 19th February 2020 at fair Stuttgart.

The exhibition is open daily

for participants from 5.00 h to 21.30 h,
for visitors from 10.00 h to 21.00 h.

Opening ceremony

The military catering teams are going to be officially introduced during the opening ceremony which will take place on Friday, 14th February 2020, at the fair Stuttgart, start: 17.00 h.

Closing ceremony

The award ceremony and the announcement of the Intergastra – IKA/Culinary Olympics winners will take place on Wednesday, 19th February 2020, at the fair Stuttgart, start: 10.00 h.

Daily ceremony

The daily ceremonies with the announcement of the medals and awards of the day take place on each competition day starting at 16.30 h.

Outfit of the military catering teams

Members of the military catering teams are requested to wear their cooking outfit and hat during all ceremonies.

Registration

Online registration is to be processed via www.culinary-olympics.com
For information or questions in relation to the online registration, please contact us via e-mail: ika@vkd.com

Registration until 30th September 2018

Final and complete registration with nominal announcement of the team (and team members) has to be made until then.

A team photo in color is needed for publication. Please send it via e-mail to ika@vkd.com until 30th September 2019.

The menu proposal must be submitted along with the team photo using the same e-mail address.

The precise recipe for 120 people must be submitted to the jury at the start of the competition and has to include:

- the costing
- ordering of goods
- all the recipes
- the nutritional value calculation of each dish.

The teams are required to pay a participation fee of 350 EUR plus a deposit of 800 EUR. The deposit will be refunded after the end of the competition if the team manager can present a handover in due form of the kitchen and of the professionally correct execution of the hot kitchen competition in the “Restaurant of Military Catering”. In case of no-show and if the required programs are not accomplished, no money will be refunded at all.

Payment (fee plus deposit) must be done through online payment during the registration process (VISA, MASTERCARD). Teams are only allowed to participate once the 1,150 EUR have been registered as paid. Transfer costs are at the expense of the remitter and transferred money won't be refunded in any case. The registration fee includes six (6) general entry tickets for the entire duration of the exhibition. Registration papers will be handed at the VKD office located at the ICS at fair Stuttgart by 13th/14th February (09.00 h – 17.00 h), upon all fees paid.

Registration modifications

Once registration has been made, the team will receive acknowledgement mails including their login and password information. Teams may proceed to changes free of charge before 1st January 2020 through their personal login. After 1st January 2020 modification requests need to be forwarded to ika@vkd.com. Those modification changes will be billed 35 EUR each. Payment for late changes is required when the teams receive their registration papers on-site (tickets and information).

Accommodation

The cost of accommodation for all military catering teams in Stuttgart is at the expense of the organizer.

Accommodation has to be booked by the teams on their own. The organizer will reimburse the cost of maximum 40 EUR per person for a limited period of two (2) nights and

four (4) persons for a total of maximum 320 EUR.

Refund is only possible against presentation of the original invoice of the hotel.

All further accommodation has to be booked by the teams themselves.

Team composition

The military catering team consists of four (4) members (chefs) and two (2) helpers. The organizer will not pay for the helpers or give medals to them.

Two (2) helpers are allowed to help the team and come along with the team.

One of them is only allowed to wipe/polish the plates and wash up, to carry but not place goods in the fridge or freezer.

The other helper is allowed to carry but not to place goods in fridge or freezer.

Furthermore, from 9.30 h on this helper is allowed to fill and refill salad and fingerfood (glasses, spoons as well as at the buffet). She /he is not allowed to do any other work.

The organizer will provide a chefs mantel for this helper. After finishing work he must step out of the kitchen.

The helpers must be clearly distinguishable from the other team members.

For organizational matters, the surnames and names of the four (4) team members and the maximum of two (2) helpers must be submitted at registration.

The judges' folders include the four (4) names from the active team members.

Program requirements

The military catering teams have to conceptualize, plan, organize and realize a lunch on the **theme “roots”** including pricing, ordering of goods, edit recipes, nutritional value calculation, preparation and food distribution.

The respective day of work in the “Restaurant of Military Catering” will be determined by drawing in February 2019. 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 European Union.

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.

Preparation and mise en place

VKD provides for the military catering teams a list of working stations for their preparation. This list with appropriate working stations will be offered by VKD at the end of May 2018.

Program

Hot kitchen program – “Restaurant of Military Catering”:

Number of guests: 120

Service: self-service based on a free-flow-system, in addition one main-course has to be cooked/finished & served at the front-cooking station.

The following elements are required:

- one salad (glass - max 400 ml)
- finger food, two different kinds (one spoon, one glass) – one of them has to be vegetarian
- 2 meat dishes or 1 meat and 1 fish dish, 1 vegetarian dish
- 2 starch side dishes
- 2 vegetable side dishes
- 1 dessert

It must be possible to place the entire menu on the service tray. Exception may be the dessert (e.g. ice cream). To get a perfect dessert the guest can take it at a later time.

Total cost of goods shall not exceed 5 EUR per person.

Benefits

The organizer refunds $120 \times 5 \text{ EUR} = 600 \text{ EUR}$ per military catering team of the cost of products purchased.

Kitchen “Restaurant of Military Catering”

The kitchen in the “Restaurant of Military Catering” is well-equipped and visible to the public. The military catering teams are requested to perform in clean working clothes.

The china for the “Restaurant of Military Catering” is offered by the organizer. The china will be presented during the drawing in February 2019.

Kitchen furniture and physical inventory are to be handled with care. Each team is liable for missing equipment. Hygienic and accurate work will be judged as well as the state of the kitchen after cooking.

Electrical Equipment - basic rules

Each kitchen is equipped with ten (10) plug sockets of 220 volt. Maximum load of **10 kW** must not be exceeded. The overload is controlled by fuse.

- A **maximum of eight** appliances and machines can be used in the hot kitchen competition, in addition to what is already supplied by the organizer.
- The team may also bring a max of **two ScanBoxes**, boxes on wheels, warm or cold.
- It is the teams' responsibility to ensure that the electrical load is **not exceeded** causing a power failure.
- If a team causes a power failure because of power overload, they can be **penalized up to 10 points**.
- It is not permitted to exchange equipment during the competition, unless there is a machine failure and the jury chairman approves.

Electrical Equipment

accepted in the "Restaurant of Military Catering"

- Induction plate
- Slow cooking and warm holding unit
- Vacuum sealers
- Warm temperature regulator
- Airbrush compressor
- Ice cream maker
- Blender
- Hand mixer
- Blast chiller
- Heating unit
- Microwave oven
- Dehydrator
- Pacojet
- Smoking unit
- Sous-vide circulator
- Pasta maker
- Thermomix
- Tabletop mixer
- Deep fryer
- Meat slicing machine
- Vegetable processor
- Plate heater

All other equipment is prohibited.

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

- Basic stock – can be brought in, but not reduced, seasoned or thickened
Samples for tasting
- Salads
 - cleaned, washed but not mixed or cut
- Vegetables, fruits, potatoes, onions
 - cleaned, peeled, washed, raw, not cut (exception for vegetables where seeds have to be removed). For example squash, but only allowed to be cut in halves
 - onions can be halved to check quality
 - vegetables like tomatoes may be blanched and peeled
 - broad beans may be shelled
 - vegetable/fruit purées can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site. Samples for tasting
- Fish
 - gutted, scaled not filleted
- Shells
 - cleaned, raw in their shells
- Crustaceans
 - raw or boiled, not peeled
- Meat/Poultry
 - deboned, not portioned, meat not trimmed, minced or ground
 - sausages have to be made on site
 - raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen but not seasoned or marinated
- Pastry sponge, biscuit, meringue
 - can be brought in, but not cut, sliced or chopped
 - macarons cannot be brought in
 - meringue as a décor has to be dried on site
- Fruit/vegetable pulps and fruit/vegetable purees
 - can be brought in, but not reduced, seasoned or thickened
 - Final sauce or coulis must be prepared on site. Samples for tasting
- Decor elements
 - 100 % done on site
- Bones for stock
 - bones (including extra) can be brought in cut into small pieces
- Eggs
 - can be separated and pasteurizes, but not processed in any other way
- Dry ingredients
 - can be weighed and measured

Applies to all components. It may be processed up to a maximum of five (5) convenience products (CV products).

The CV products brought (highlighted as a CV product) must be presented to the jury during the morning mise en place control.

It counts as one (1) CV product:

Any product that has been partially or completely prepared by the food industry (stuffed pasta, fresh pasta, cut salads in a controlled atmosphere, frozen vegetables and/or fruits, dressings, ice creams, sliced ham/bacon, raw sliced meat for escalope, roulade, paillard etc.).

And/or

- Any allowed goods as listed in the above list if it shows one further work step (e.g. fish filleted = 1 CV product, cut vegetable = 1 CV product, ...)
- All CV-products (bought or self-made) have to be labelled correctly with all components and ingredients packed properly the same way industrial CV products are packed and must be traceable.
- In case of breach of the above mentioned rules the respective teams will be penalized with a maximum deduction of 10 points.

Time schedule

The kitchen will be available to the teams at	05.30 h
Mise en place and control	06.00 h
Start for the practical preparations	06.30 h
Service starts at	11.30 h
Last order	13.00 h
Cleaning the kitchen	13.30 h
Leaving the kitchen	14.00 h

Teams not completing their tasks within the allowed time or delays during service, or leaving the kitchen after 14.00 h will have up to 5 points penalty deduction by the lead judge from their final mark of that section. Deduction of maximum 15 points will be reduced from the final marks.

Equipment and service

- A completely equipped preparation kitchen will be provided by the organizer. An equipment list is sent out six (6) months prior to the competition.
- Cooking utensils will be provided by the organizing instance.
- Serving utensils (sauce pans, soup bowls...) have to be brought in by the teams.
- A detailed list of the provided utensils and a kitchen plan is sent out six (6) months prior to the competition.
- A set of china, specified by the organizer, has to be used and no further items are allowed.

International jury

The international jury consists of recognized and approved experts. With the participation to the exhibition the entrant accepts the here mentioned conditions.

The international jury starts working at **6.15 h**.

The judging of the plates takes place during service, which means four (4) menus will be judged per service, without the team being able to determine which plates.

The served menu must correspond with the announced menu.

The team representative will have two (2) members of the jury at her/his disposal on a daily basis for feedback concerning the accomplished program.

Details will be announced at the team managers briefing.

Judging points

Mise en place	10 points
Correct professional preparations	25 points
Hygiene	
Working skills/techniques	
Kitchen organization	
Balanced nutritional value and respect of the theme	5 points
Presentation and service	10 points
<u>Taste</u>	<u>50 points</u>
TOTAL:	100 points

HACCP

- The team must present a checklist of the temperatures of their food products before they have been placed in the chilled transport boxes.
- The team must check the temperature of the products again as soon as they are stored in the fridges of the competition kitchen.
- The protocols must be presented to the judges during the mise en place check and the team has to provide a laser thermometer for the judges to check temperatures.

Hygiene

The competition organizer reserves the right to disqualify any team, on decision of the lead judge, in case of non-compliance with the international hygiene standards.

Note: Worldchefs hygiene on competition and Worldchefs ethics and codes of conduct can be downloaded on <http://www.worldchefs.org>.

The judges will control temperature and perfect condition of food.

Awards

Ranking/prizes

For the military catering competition the following prizes are awarded according to scored points.

- 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
- 59,99 – 0 points confirmation of participation

The four (4) members receive a medal and diploma according to the scored points.
The two (2) helpers receive a diploma.

Final classification

The military catering team ranked best is “Olympic winner military catering team” in the category military catering - IKA/Culinary Olympics 2020 and receives a gold medal.

1st runner up in category military catering receives a silver medal.

2nd runner up in category military catering receives a bronze medal.

Insurance

All exhibitors must take out professional indemnity insurance to cover any risks associated with their participation in the exhibition.