



# Intergastra IKA/Culinary Olympics

14<sup>th</sup> - 19<sup>th</sup> February 2020,  
Stuttgart



## Conditions of Participation

Artistic sculptures (Category D)



Messe Stuttgart  
Mitten im Markt



 INTERGASTRA



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# ARTISTIC SCULPTURES (CATEGORY D) CONDITIONS OF PARTICIPATION

## Intergastra – IKA/Culinary Olympics

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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, 15<sup>th</sup> February 2020 to Wednesday, 19<sup>th</sup> February 2020 at fair Stuttgart.

### The exhibition is open daily

for participants from 5.00 h to 19.00 h,  
for visitors from 10.00 h to 18.00 h.

### Opening ceremony

The opening ceremony will take place on Friday, 14<sup>th</sup> 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, 19<sup>th</sup> February 2020, at the Fair Stuttgart, start: 10.00 h.

### Daily ceremony

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

### Registration

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

### Registration until 30<sup>th</sup> September 2019

Final and complete registration with nominal announcement of the competitors name has to be made until then.

The competitor will be required to pay a participation fee of 80 EUR.



In case of no-show and if the required program is not accomplished, no money will be refunded at all.

Payment must be done through online payment during the registration process (VISA, MASTERCARD). Participants are only allowed to participate once the 80 EUR have been paid per program. Transfer costs are at the expense of the remitter and transferred money won't be refunded in any case. The registration fee includes one (1) daily entry tickets for the participation day. Registration papers will be send via e-mail or handed at the VKD office located at the ICS at fair Stuttgart by 13<sup>th</sup> /14<sup>th</sup> February (09.00 h – 17.00 h), upon all fees paid.

### Registration modifications

Once registration has been made, the competitor will receive acknowledgment mail including login and password information. Competitors may proceed to changes free of charge before 1<sup>st</sup> January 2020 through their personal login. After 1<sup>st</sup> January 2020 modification requests need to be forwarded to [ika@vkd.com](mailto:ika@vkd.com). Those modification changes will be billed 35 EUR each before judging.

### Program requirements – Artistic sculptures (Category D)

Category D is about show and artistry. The exhibits in this category should demonstrate to the visitor the difference between cookery and culinary artistry.

- Base maximum 80 cm x 80 cm x 12 cm height
- Length max 100 cm, height min 60 cm to max 150 cm

#### Category D 1: Culinary Artistry

- Cold food decorations and showpieces are sculptures made out of margarine, ice, salt cut into decorative shapes and forms etc.
- Display may extend beyond width and length of the base but cannot exceed the maximum height.

#### Category D 2: Pastry Artistry

- Pastry ornamental sugar work can be: Icing, pulled or brown sugar into forms and lacework, painting with chocolate, ornamental chocolate work, chocolate cut into decorative shapes and forms, creations made of nougat and tragacanth, pastillage, gum paste, objects modeled in marzipan and decorative cakes.

### Table

1 × 1,5 m = 1,5 m<sup>2</sup> table – with one power outlet. White table top and white skirting. In the interest of safety in the halls it is forbidden to dismantle the tables or to add one's own tables. A power supply of 220 volt, 16 A is available under the table. It is strictly forbidden to use living animals as table decorations.

**IMPORTANT:** The program has to be displayed in its entity in one day. Each exhibition item can only once be accepted to the competition.



## Labeling

The plates and exhibition items have to be uniformly labeled in order to designate them properly. The organizer has the right to remove plates that do not fulfill the standard requirements of artistic sculptures (category D).

## Material costs

The cost of materials for the exhibition items and decorations are to the expense for the exhibitor.

## International Jury

- judges accredited in artistic sculptures
- the jury can cut any of the items if necessary
- artistic sculptures will not be tasted
- the decisions of the jury are final and irrevocable

## Judging

The exhibition items must be exhibited at 07.00 h. The withdrawal will start approx. at 19.00 h.

In case of late finishing of the setup the jury will deduct points.

All exhibition items will be judged individually according to the 100 points system.

No half points will be awarded.

## Judging point's

Presentation and innovation	30 points
Composition	30 points
Correct professional preparation	
Skills, techniques	30 points
Serving arrangements	10 points
 TOTAL:	 100 points

## Feedback

The competitor will be given feedback at the competition day.

A couple of judges will be in the hall of the cold exhibition after 14.00 h.

## 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 receive – 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 competitors must produce all products by themselves.

## Awards

### Ranking/prizes

For each complete program one medal is awarded according to the points scored and one diploma is awarded to the competitor.

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

## 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.

## Explanations

### Design & Composition

- a. Piece must be presented on time
- b. Piece must be between 60 cm and 150 cm tall
- c. Piece must be three dimensional and appealing from all angles
- d. Dimensions and theme (when required) must be respected – theme may be imposed by the contest organizers
- e. Theme must be cleverly interpreted, well researched, and clearly understood
- f. Theme must be inoffensive and non-violent
- g. Display should be light, proportionated and well balanced
- h. Display should be elegantly colored
- i. More than three techniques must be used on each centerpiece
- j. There must be a clear focal point
- k. Design must be elegant, sophisticated, sober, peaceful and joyful
- l. Use of modals is limited
- m. Centerpiece should be fragile and well balanced



### **Technical skills & degree of difficulty**

- a. Anatomically correct (when applicable)
- b. If a centerpiece is designed to be a realistic representation of an object, animal or person, etc. or a combination of such items, these features should be proportional to one another and anatomically correct
- c. Symmetrical pieces should be precisely reversed identical
- d. Centerpieces should be properly assembled: pieces fit perfectly, no visible seams, no finger marks
- e. Nougatine and/or caramel must be perfectly cooked (not burnt and thin)
- f. All coloring should be true to nature, refined and blended
- g. Airbrushing should be delicate and sophisticated
- h. Painting and/or silk screen must be clean and free of smooth
- i. Expert assembling may not require any binder (e.g. chocolate, sugar, fondant, royal icing)

### **Creativity & Originality**

- a. Piece should be original and creative
- b. Innovative technique should be used
- c. New or innovative tools should be used
- d. Degree of difficulty should be high
- e. Centerpieces should take many hours to plan and create