

Taking Part is Everything

All information regarding the teams and competitions
can be found at:

→ www.culinary-olympics.com

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#IKA2024

#intergastra2024



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IKA/Culinary Olympics: Euphoria at the Stuttgart Premiere














Magical, Olympic, atmospheric: In February 2020, the IKA/Culinary Olympics took place for the first time in Stuttgart in parallel to the Intergastra and Gelatissimo. The top-class cooking event attracted more than 100,000 visitors to the exhibition halls of the Baden-Württemberg capital. In 2024 and 2028, goosebump moments will also be guaranteed in Stuttgart.



Participants and Gold Medals 2020

-  **29 National Teams**
Olympic Champion: Norway
-  **24 Junior National Teams**
Olympic Champion: Sweden
-  **32 Regional Teams**
IKA Cup Winner: Le Cercle des Chefs de Cuisine Lucerne
-  **28 Community Catering Teams**
Olympic Champion: National Catering Team of Denmark
-  **800 Individual Exhibitors**

The Winners of the last Years Category National Culinary Teams

- | | | |
|-------------|-------------|---|
| 2020 | Norway |  |
| 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 Warm Welcome to the Largest International Culinary Arts Event

This is where Olympic spirit meets culinary highlights: The IKA/Culinary Olympics attracts the international culinary elite to join the world's largest, oldest and most multi-faceted culinary art exhibition. Here, professional chefs from all over the world compete individually or in teams in a fair competition. As the organiser of the event, the German Chefs' Association (VKD) gives talented chefs a stage and the opportunity to showcase their potential. The participants keep creating new trends on the plates and the atmosphere of the cooking spectacle will be remembered by teams and guests for a long time.



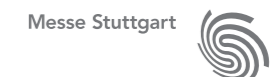
Daniel Schade
President
German Chefs' Association

The fascination surrounding this top-class event has a long tradition, with the Culinary Olympics having been a highlight for the global cooking community for almost 125 years and an integral part of our own association's history. In 2020, the IKA/Culinary Olympics took place in Stuttgart and in parallel to the Intergastra for the first time. For the 26th edition, the Baden-Württemberg capital will once again open its trade fair doors. When the teams cook for Olympic gold in the glass kitchens, visitors will be able to watch them up close on-site while fans from all over the world can follow the Olympic experience via the 'IKA TV' live stream.

We are delighted to be hosting the international culinary world once again from 2 to 7 February 2024. We invite you to celebrate numerous emotional and culinary highlights with us; and we look forward to you being there.

Best Regards

Daniel Schade
President Verband der Köche Deutschlands e. V. (VKD)
German Chefs' Association





OLYMPIC SPIRIT

About the Competition: Perfection and Precision

Go for Gold: The participants from all over the world compete with great enthusiasm in Stuttgart – to the delight of visitors and fans alike.



Anyone who has ever attended the IKA/Culinary Olympics will always remember its special flair and the feeling that makes this event so unique. No other international competition for chefs is as diverse, comprehensive and exciting as the top-class event in Stuttgart. The IKA/Culinary Olympics bring together the most talented culinary artists from all over the world – a ‘once in a lifetime’ event that has been repeated every four years since 1900.

Divided into different categories, talented chefs with a particular passion for the competition meet at the Culinary Olympics. They face up to their competitors and the jury of experts, show award-winning creations on the plates and start culinary trends.

The competition calls for maximum concentration and a great deal of know-how. Additionally, on the way to the podium, creative achievements count at least as much as cleanliness, hygiene and sustainability in the workplace. And: In the team categories, team spirit is often decisive when it comes to winning.



National Teams



Junior National Teams



Regional Teams



Community Catering Teams



Individual Exhibitors



→ to IKA Website





CULINARY CRAFT

The Competitions: A Great Culinary Showdown in Different Categories



On the competition days, everything is at stake for the participants of the IKA/Culinary Olympics. While culinary teams compete as a squad and fight for a place on the podium in various categories, the Individual Exhibitors are left to themselves. Creativity and skills will be required from everyone when culinary delights meet art.



→ to IKA Website



National Teams

The 'supreme discipline' for culinary teams from around the world: The teams take on this renowned competition with the will to represent their own country and show their best on their plates. Tickets can be booked subject to availability.

Restaurant of Nations:

a three-course menu for more than 100 guests will be served at the restaurant table

Chef's Table: half a dozen different dishes, at a large table in front of the competition kitchens – with personal service and close seating to the culinary team



Junior National Teams

The talents of tomorrow cook here: The members of the Junior National Culinary Teams on the IKA stage in Stuttgart are not older than 25 years, highly motivated and ambitious. Tickets can be booked subject to availability.

Restaurant of Nations:

a three-course menu for more than 50 guests will be served at the restaurant table

Junior Chef's Table: half a dozen different dishes, at a large table in front of the competition kitchens – with personal service and close seating to the culinary team



Regional Teams

With pride and passion for their respective region, the teams from all over the world compete against each other and demonstrate their cooking skills in the cold kitchen – just to look at. The challenge lies in the two-part competition.

Culinary Art: fingerfood and an exclusive menu

Pastry Art: desserts and pastry variations



Community Catering Teams

They are the specialists for excellent food on a grand scale: The team members of community catering and the armed forces show their strengths in organisation and culinary skills at lunchtime. With a changing shopping basket, selected products and a fixed cost of goods. Tickets can be booked subject to availability.

Restaurant of Community Catering: creating a lunch menu including preparation, service and calculation of ingredients and prices



Individual Exhibitors

International food artists and knife virtuosos create unique sculptures and artworks from chocolate, fruit, sugar in different categories.

With fingerfood, a five-course menu and dessert platters, the individual exhibitors create further culinary art just to look at.

Live Carvers will also sharpen their knives to create masterful figures made of vegetables and fruit.



KÜCHE 2

KÜCHE 1



EXCLUSIVE

The Path to Olympic Glory: This is How it Works



The goal is clear: be present, be excellent, be successful. The path to the IKA/Culinary Olympics starts many months, if not years, before the grand opening ceremony in Stuttgart. In countless training sessions and meetings, the teams and Individual Exhibitors work on their Olympic menus, programmes and showpieces. Later, the best of the best will stand on the podium. But despite all the ambition and personal commitment, it is the sense of community and fair cooperation that make the winners in the end.



→ to IKA Website

Registration

Start at the end of 2022: After months of preparation, teams and Individual Exhibitors can register online for the IKA/Culinary Olympics.

Drawing

Who? When? How? A draw will be held in spring 2023 to determine which teams will compete against each other on which day. This is going to be exciting!



Award Ceremony

The day of the honours: At the overall award ceremony, all those involved in the IKA celebrate the grand finale at Messe Stuttgart. The Olympic champions are chosen, the teams are thrilled and the audience is cheering. Who will be the Olympic champion? Who will win the medals and who will be immortalised in the Olympic books? Goosebump moments are guaranteed.



Opening and Competitions

The IKA can finally get started: After the parade of the nations at the opening ceremony, it gets exciting for the participants. Whoever has the most points at the end of the day will be the winner of the day's individual competition. Depending on the score, several gold, silver and bronze medals are awarded per category.



The Jury: Culinary Art Strictly Evaluated

Without them there would be no gold at the IKA/Culinary Olympics: the jury. Besides the competing chefs, the jury is the most important authority of the international cooking competition. More than 60 jurors decide on victory or defeat at the IKA/Culinary Olympics – a major responsibility.

Anyone who wants to be part of the IKA jury must have already been active in a team, be able to speak English and have attended a jury seminar. In addition, candidates must have relevant jury experience in order to judge at an international competition of this magnitude. The jury members of the IKA/Culinary Olympics are just as international as the participants.





INTERNATIONAL

IKA TV: Olympic Moments on the World Wide Web



First-hand Information

24/7 and always up to date: The IKA website is the right address for all important facts, news and updates.

Support on all Channels

The IKA's social media channels will be in Olympic top form – with new insights and brand new impressions every day.

Live Streams from the Kitchens

No chance to travel to the IKA? No problem. Follow the cooking spectacle live every day on IKA TV from anywhere in the world.

News from the IKA World

Exciting reports about the IKA, interviews and statements from the partners are broadcasted live and can be accessed later in the media center.

Excitement, Spirit and Applause

The best moments of the competitions can be found on the YouTube channel, which also bridges the waiting time until the next edition of the IKA.



#takingpartisteverything
#IKA2024



IKA/Culinary Olympics

The IKA/Culinary Olympics is a treat for all senses – preferably live right in front of the kitchen. If you can't be there in 2024, you still have the chance to follow very closely. Website, social media and IKA TV make it possible.



United Arab Emirates
Vereinigte Arabische Emirate



TRADITIONAL

Tradition and Future: Culinary Art 2024

Fascination for a Long Time

The IKA/Culinary Olympics has a long history. Its beginnings date back to 1900. What began as a performance showcase has developed into an inspiring international event. The enduring fascination of the competitions outlasts cooking shows and food trends – unforgettable culinary highlights set standards and provide many Olympic moments.

The courage to dare something and to keep reinventing yourself again and again: This is what characterises the IKA/Culinary Olympics and the Intergastra in equal measure. At the industry get-together in the gourmet region of Stuttgart, exhibitors present current industry trends, innovative products and groundbreaking concepts for the catering and hotel industry. Visitors will find many future-oriented ideas there and can take part in numerous lectures and events.

- 1900** | Prelude: the 1st International Culinary Art Exhibition of the World in Frankfurt
- 1951** | New: the first culinary art show after the Second World War, organised by VKD, founded in 1948
- 1992** | Change: for the first time under the name 'IKA/Culinary Olympics'
- 1996** | Relocation: the 19th IKA/Culinary Olympics in Berlin - for the first time not in Frankfurt
- 2000** | 100 years: the 20th IKA for the first time in Erfurt
- 2020** | Premiere in Baden-Württemberg: the 25th IKA/Culinary Olympics for the first time in Stuttgart



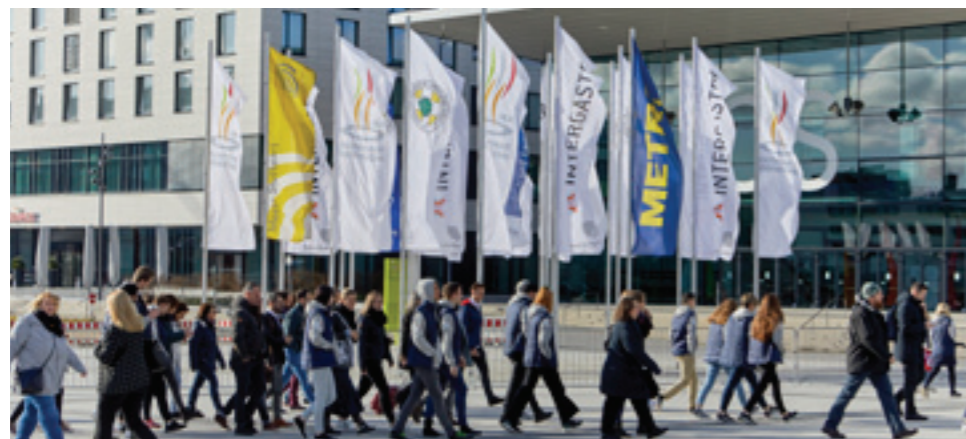
→ to IKA Website

Intergastra – Partner of the IKA/Culinary Olympics 2024

Around 1,500 exhibitors and more than 100,000 trade visitors from all over Europe met at Intergastra 2020 in the state-of-the-art exhibition and congress centre in Stuttgart. In 2024, the trade fair will again cover the entire range of topics in the industry on around 120,000 m2 of exhibition space.



→ www.Intergastra.de





GOOSEBUMPS

The VKD and its Partners: Stronger Together



The German Chefs' Association, Verband der Köche Deutschlands e. V. (VKD), is the organiser of the IKA/Culinary Olympics and coordinates the competition.

With around 7,200 members, the VKD is the largest association of chefs in Germany. True to the motto 'Many kitchens one association', the VKD unites the most diverse sectors of the hospitality industry under one roof and sees itself as the voice of the chefs.

The variety of the 'VKD family' is the foundation for the professional development of its members and for the future of the profession.



→ www.vkd.com



The Hotel and Restaurant Association, Hotel- und Gaststättenverband Dehoga Baden-Württemberg, supports the organisation of the training kitchens and the accommodation of the competition participants.

More than 12,500 entrepreneurs from the catering and hotel industry are organised in the industry association Dehoga Baden-Württemberg. The Dehoga represents the interests of the hospitality industry towards politics and supports its members with a wide range of services.



→ www.dehogabw.de



During the event, Messe Stuttgart will take care of all organisational and infrastructure matters.

Messe Stuttgart is one of the largest and most modern event locations in Europe. It has a trade fair and congress centre with multi-award-winning architecture and perfect connections via the airport, motorway and rail.



→ www.messe-stuttgart.de



On your Marks:

Five good reasons to participate

Olympic Spirit

Participating: The unique atmosphere and spirit of the IKA will be remembered for a long time.

Culinary Highlights

Trends on the plate: At the IKA, international culinary art shows its best sides and whets the appetite for more.

Exclusive Insights

'Glass kitchens': Visitors are nowhere closer to a top-class competition than at IKA/Culinary Olympics.

International Variety

Passion from all over the world: Participants come from more than 60 nations to represent their countries.

Great Tradition

Fascination for a long time: For more than 120 years, the IKA/Culinary Olympics has been an top-class event.

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