



## CONDITIONS OF PARTICIPATION

# Individual Exhibitors

Individual Classic Fruit and  
Vegetable Carving  
(K1)





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# INDIVIDUAL CLASSIC FRUIT AND VEGETABLE CARVING (CATEGORY K1) CONDITIONS OF PARTICIPATION

## Intergastra – IKA/Culinary Olympics

2 - 7 February 2024, Stuttgart

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

### Duration

The IKA/Culinary Olympics 2024 will take place from Friday, 2 February to Wednesday, 7 February 2024 during Intergastra, organised by Messe Stuttgart GmbH.

### Opening hours

The exhibition is open daily:

Participants: 05:00 am to 10:00 pm (05:00 - 22:00)

Visitors: 10:00 am to 10:00 pm (10:00 - 22:00)

### Opening ceremony

The national culinary teams and the community catering teams will be officially introduced during the opening ceremony on **Friday, 2 February 2024** during Intergastra at the Stuttgart fairgrounds.

### Closing and award ceremony

The closing and award ceremony, during which the team competition winners of the IKA/Culinary Olympics 2024 will be revealed, will take place on **Wednesday, 7 February at 11:00 am** during Intergastra at the Stuttgart fairgrounds.

### Daily winner announcement

On every day of the culinary competition, there will be an award ceremony announcing the medals and diplomas of the day for the cold exhibits at 03:30 pm (15:30).

These timings may be subject to change due to organisational matters.

### Registration

Registrations will be processed online only. For further information or assistance with your online registration, please contact us by e-mail: [ika@vkd.com](mailto:ika@vkd.com)

## Registration deadlines

The final registration has to be completed by 1 October 2023.

Each competitor will be requested to pay a participation fee of EUR 110.00.

To complete the registration process, this fee must be paid online via Visa or Mastercard.

The registration fee includes 2 entry tickets to the exhibition.

In case of a no-show, or non-fulfilment of the required competition elements, no fees will be refunded.

## Access authorization – if the fees were paid in full.

Documents (entry ticket, marking tag etc.) can be picked up from 31 January – 2 February 2024, in the VKD Office, Messe Stuttgart, Messeplazza 1, 70629 Stuttgart, groundfloor, room Stuttgart, opening hours:

31 January 2024	01:00 pm to 06:30 pm (13:00 – 18:30)
01 February 2024	09:00 am to 06:30 pm (09:00 – 18:30)
02 February 2024	09:00 am to 03:00 pm (09:00 – 15:00)

From 3 February 2024, all documents can be picked up at the Check in VKD.

## Changes of completed registrations

Upon completion of the registration, the competitors will receive a confirmation e-mail with their login and password information. Competitors will be allowed to make changes at no cost using their personal login before 1 January 2024. After 1 January 2024, any modification requests will have to be sent to [ika@vkd.com](mailto:ika@vkd.com) for processing. You will be billed EUR 70.00 for each change of registration, before the modification will be applied.

## Customs

In general, there should be no problem with the import of goods in limited quantities into Germany. Please ensure to adhere to the applicable regulations for imports from overseas. We recommend that you inform yourself well in advance of potential import restrictions. Upon request, we will issue a confirmation of participation in the IKA/Culinary Olympics for each participant/team, so that this can be presented to the customs representatives if required. All imported goods are subject to the applicable EU regulations pertaining to health, food hygiene and food safety.

## Goods, foodstuffs and beverages

The high-quality goods, foodstuffs and beverages you require for the preparation of your dishes, plates and platters can all be purchased in Germany. Since it is necessary to place the purchase orders in advance, the participants can request a list of special shops from the VKD (please e-mail us at [ika@vkd.com](mailto:ika@vkd.com)). The competitors must prepare all foodstuffs from scratch.

## Cost of goods, foodstuffs and beverages

The cost of goods, foodstuffs and beverages going into the exhibition items and decorations are at the expense of the respective participant.

## Preparation of the exhibits

The competitors are in charge of organising their workspace for the preparation of the exhibits.

## Competition requirements:

### Individual classic fruit and vegetable carving (K1)

Create your own banquet composition carved out of fresh fruits and vegetables, combining various products within one design. The list of fruits and vegetables to be used is unlimited. Participants should try to maximise the balance in their composition and their use of elements, including balancing the design and contents, colour pallet and a highly artistic carving performance in all elements of the composition.

## Dimensions of the exhibits

- Minimum height 60cm, maximum height 120cm including the base (maximum size of the base 80cm x 80cm x 12cm [length x width x height]).
- While the exhibit may extend beyond the length and width of the base, it must not exceed the maximum height.

## Tables

1 x 1.5m = 1.5m<sup>2</sup> table – with one power outlet each. White tabletop with white skirting. In the interest of safety in the halls, it is forbidden to remove, rearrange or add one's own tables. A power supply outlet of 220 volt and 16 A is available under each table.

## Labelling

- The exhibition items have to be uniformly labelled to ensure their meaning is understood clearly.
- All competitors must place their entry card (with participation QR code next to the exhibit).
- The judges will not evaluate any exhibition tables marked with a card that does not match the QR code provided.
- The organiser reserves the right to remove plates that do not fulfil the standard requirements of individual classic fruit and vegetable carving.

## Display of the competition exhibits

All exhibits must be placed on the respective tables by 07:00 am.

Out of respect for the visitors, the exhibits may only be removed after 06:00 pm (18:00).

The exhibits or parts thereof may only be presented once.

## Evaluation by the judges

### International jury

- All judges are accredited in classic fruit and vegetable carving.
- The jury is allowed to cut any of the items if required.
- None of the classic fruit and vegetable exhibits will be tasted.
- Any decision of the jury is final and irrevocable.

All exhibited items will be evaluated individually based on a 100-point system. No half points will be awarded.

In case of a violation of the above-mentioned rules and regulations, the respective competitor will be penalised with a deduction of 10 points obtained in this category, following the decision of the chairperson of the jury.

### Feedback

The competitor can receive feedback on the day of the competition.

A couple of judges will be available in the cold exhibits hall from 02:00 pm to 03:00 pm (14:00 - 15:00) every day.

### Jury points:

#### Individual classic fruit and vegetable carving

Design and composition	30 points
Technical skills and degree of difficulty	50 points
Creativity and originality	20 points
Total points:	100 points

### Jury criteria:

#### Design & composition

- The exhibits have to be presented on time.
- Each exhibit has to be 3-dimensional and appealing from all angles.
- Dimensions and theme (if required) must be respected.
- Attention has to be paid to detail, finishing, proportion and symmetry.
- Theme must not be offensive or violent.
- Theme has to be cleverly interpreted, well-researched and clearly presented.
- Display has to be light, proportionate and well-balanced with a clear focal point.
- All elements have to be properly assembled; any seams must be discreet.  
Assembled pieces have to fit perfectly.
- The design must be elegant, sophisticated, suave, peaceful and joyful.
- The choice of products, their harmonious colour, including the peel and core, are important as well as the ability to demonstrate all of it.
- Only natural food colourings are allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar are prohibited. Such elements may only be made of fruits and vegetables.
- The display must be kept fresh throughout the duration of the event.

## Technical skills & degree of difficulty

- Structural techniques, utilisation and craftsmanship. Work has to be precise and accurate.
- Cleanliness of the incision (knife lines must not be visibly imprinted into a prepared surface).
- Depth of the incision. Thickness of the incision. Methods of incision used.
- The most important thing is to demonstrate knife skills. Details must be precise.
- Correct proportions for 2- and 3-dimensional shapes.
- Repeated elements have to be in exact symmetry.
- High relief (i.e., when carving separate forms – human, animal, vegetal, the relief should be high, so the figurine is well-defined and the form highlighted).
- After the basic figure is finished, the remaining part of the peel should be smoothed and cleaned (in case it is not removed completely already).
- Carvings must be anatomically correct (when applicable).
- All elements have to be properly assembled; any seams must be discreet. Assembled pieces have to fit perfectly.
- The degree of difficulty must be high.
- The preparation of the exhibits must require many hours of planning and execution.

## Creativity and originality:

- First impression, artistic impression: The first impression must be pleasing and attractive. The composition of the elements has to form a harmonious, successful ensemble.
- The exhibit should be original and creative – unusual combinations should be aesthetically pleasing.
- Innovative carving techniques and incisions should be demonstrated.
- New or innovative tools should be used.
- The degree of difficulty must be high.
- The preparation of exhibits must entail many hours of planning and execution.
- The carving exhibit must be usable as a decorative piece for a banquet or reception.

## Rules applicable to the carved exhibits

Each participant must place the exhibition card with their own QR code next to their exhibit(s). If found offensive, displays may be removed by a member of the jury or the organiser. Designs may only be carved from raw food items.

## Permitted

- The use of toothpicks, wooden skewers, natural food colouring and any type of glue is allowed. Such structures/elements must be totally invisible to avoid a penalty (10 points off the total points earned for the exhibit).
- Using natural greenery is permitted. It may be in a pot with soil but its dimensions must not exceed 1/3 of the composition. The soil must be contained and decorated so that it does not touch the carved elements (to avoid contamination). Supports, textiles and other decorative materials are allowed in accordance with the principles of application for the creation of a centrepiece or ornament for a banquet.

## Prohibited

- The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited. No advertising may be included in the design/composition.
- Internal construction of any type, like glass, metal, plastic or wooden supporting structures, may not be used inside finished carved items (they are only allowed in category K3).
- These materials may only be used as stands used to display the carved pieces.
- No use of flowers and buds are allowed.
- All carvings have to be exhibited until the end of the scheduled duration.  
An early removal of the carvings is not allowed.

## Awards

### Distribution of points





For each completed competition, one diploma and one medal (if sufficient points were scored) is awarded to the competitor.

100 points	gold medal with diploma and distinction of the jury
99.99 - 90.00 points	gold medal and diploma
89.99 - 80.00 points	silver medal and diploma
79.99 - 70.00 points	bronze medal and diploma
69.99 - 30.00 points	diploma

## Insurance

The organiser assumes no liability for any loss or damage of private exhibition material or other objects of value. The exhibitors are responsible for securing adequate insurance cover against potential risks associated with their participation in the exhibition.

# CONTACT AND INFORMATION

-  [ika@vkd.com](mailto:ika@vkd.com)
-  [www.culinary-olympics.com](http://www.culinary-olympics.com) 
-  [@IKAolympics](https://www.facebook.com/IKAolympics)
-  [@dikaolympics](https://www.instagram.com/dikaolympics)
-  <https://bit.ly/YouTubeIKA>





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