



CONDITIONS OF PARTICIPATION

Individual Exhibitors

Individual Culinary Art





INDIVIDUAL CULINARY ART

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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

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 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). 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 culinary art

a) Finger food

- Two (2) different items prepared cold and served cold for six (6) persons.
- Two (2) different items prepared hot and served cold for six (6) persons.
- One (1) separate plate with one (1) piece of each item for presentation purposes.
- Weight should be 10 to 20 g each, to be eaten in one bite, should be served on/in porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery is allowed.
- The items may be served with a dip/sauce.

b) A 5-course fine dining gastronomic menu for one person including a dessert.

Tables

1 x 1.5m = 1.5m² 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 culinary art.

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 culinary arts.
- The jury is allowed to cut any of the items if required.
- None of the culinary art 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 culinary art

Presentation and innovation	30 points
Composition	30 points
Correct professional preparation, skills, techniques	30 points
Serving arrangement/aesthetic plating appeal	10 points
Total points:	100 points

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



PARTNERS OF IKA/CULINARY OLYMPICS 2024



· Gold ·



· Silber ·



· Bronze ·

