



CONDITIONS OF PARTICIPATION

Community Catering





COMMUNITY CATERING

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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 and community catering teams at 03:30 pm (15:30). These timings may be subject to change due to organisational matters.

Community catering teams outfit

The members of the community catering teams are required to wear their cooking outfit, including chef hat during all ceremonies.

Registration

Registrations will be processed online only. For further information or questions in relation to the online registration, contact us by email: ika@vkd.com

Registration deadlines

The final registration, including the team's name and the names of all team members, has to be completed by 30 September 2023.

The team has to send a colour picture of the entire team by e-mail to ika@vkd.com by 30 September 2023 to be used for publication. The menu proposal must be sent to the same e-mail address together with the team photo.

The community catering teams are required to pay a participation fee of EUR 500.00 plus a deposit of EUR 1,000.00. 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.

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

Payment (fee plus deposit) must be made online during the registration process. We accept the following credit cards: Visa and Mastercard. The teams are only allowed to participate once the registration fee of EUR 1,500 has been credited in the recipient's account. Transfer costs are at the expense of the remitter and under no circumstances will the amounts transferred be refunded.

The registration fee includes six (6) general entry tickets for the entire duration of the exhibition.

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 team will receive an e-mail including their login and password information in order for the team to process any changes, which will be free of charge before 1 January 2024.

After this date, any further request to make changes can only to be processed by mail to ika@vkd.com or during the competition in the jury administration office. Any such changes will be billed at EUR 70.00 each. Payment has to be made during registration upon arrival or for later changes at the VKD administration office.

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.

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 participating team. For further information, please also refer to benefits for the **Community Catering Teams**.

COMMUNITY CATERING TEAMS

Team composition

The community catering and military team consists of:

- 4 chefs
- 2 kitchen helpers

The helpers must wear clearly different dresses than the 4 chefs.

- 1st kitchen helper: Right from the start of the competition (and throughout its duration), this kitchen-helper is only allowed to be in the kitchen to wash dishes and clean the work surfaces and kitchen equipment.
- 2nd helper: This helper is allowed to count and polish the plates (outside the kitchen); he/she can also take care of checking the guests' tickets and of revenue control with the organiser. The 2nd helper is also responsible for bringing the conference food to the judges' room at 10:00 in the morning at the very latest.

For organizational purposes, the surnames and names of the four (4) team members and two (2) helpers must be submitted during registration. The judges' folders include the four names of the active team members.

Competition Requirements:

The Community Catering teams have to participate in the following 3-part contest on the same day:

- Starter
- Main component
- Conference catering

Goods, foodstuffs and beverages

The respective day of work in the "Restaurant of Community Catering" will be determined by drawing of lots in April/Mai 2023. The teams will be notified well in advance where and when the drawing of lots will take place.

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 competing teams have to procure all products themselves. Blacklisted products are prohibited.

Preparation and mise en place

The competing teams have to organise the workplace for the preparation and mise en place for the contest by themselves.

International jury

- All judges are Worldchefs certified judges.
- By participating in the competition the participants expressly accept these conditions.
- The jury will taste the prepared components of the dishes.
- Each team manager will have two (2) members of the jury at their disposal each day for feedback regarding the accomplished contest elements. Details will be announced during the team manager's briefing.
- Any decision of the jury is final and irrevocable.

Contest of Community Catering

The participating community teams have to prepare a menu and conference catering: The menu has to be prepared for 120 guests allowing the visitors of the Intergastra - IKA/Culinary Olympics to observe the preparation and cooking process. These (individually plated) menus will be sold. The conference catering has to be prepared for 24 guests.

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.

Menu Composition

The following elements are required:

Part 1: Starter

1 bowl - ovo-lacto-vegetarian or vegan, 5 components, plus pastry

What belongs in a bowl?

Choose the following distribution: one half should be vegetables or salad, a quarter should be a carbohydrate component and the other quarter a protein component.

1: Carbohydrates

Carbohydrates, e.g. whole meal pasta or rice, bulgur, potatoes, couscous, buckwheat or quinoa.

2: Vegetables or salads

The main ingredient of a bowl is a variety of vegetables or salads. The vegetables can be cooked, steamed or served raw. For example, carrots, broccoli and tomatoes and many other ingredients add colour and freshness to the bowl. Salads add bite to the meal.

3: Protein components

Protein - whether baked, raw or fried, seasoned or unseasoned. Several sources of protein can also be combined. For example, chickpeas, kidney beans, lentils, seitan and soy-based products such as tofu or tempeh.

4: Sauce

Sauce can be, for example, a dip, hummus, herb curd, a salad dressing or a vinaigrette.

5: Topping

Nuts, seeds, sprouts or fruity berries are particularly suitable as toppings.

Whether warm or cold, steamed or fried, grainy or crunchy – there are no limits to the creation. Unlike salads, these components are not mixed together, but the individual food groups are arranged aesthetically in the bowl. This way, many different tastes and flavours are combined in the bowl.

The contents have to be cut into bite-sized pieces so that no knife is needed for cutting.

Part 2: Main component:

Vegetable component – a combination of three different vegetables.

One sort of the vegetable may be brought to the kitchen fermented or smoked.

The guest will be served:

1 vegetable component consisting of 3 different plated vegetables

In addition, there will be 2 starch side dishes (starches) and 1 side dish to be selected by the guests (pls. see below). The guest is served one sauce/dip, etc. Consequently, the team has to prepare the following items:

- 3 vegetables (pls. see above)
- 2 starch side dishes (to be chosen by the guest)
- 1 side dish (either meat or fish)
- 1 side dish (either vegan or ovo-lacto vegetarian)
- 2 different sauces, dips or chutney (to be chosen by the guest and served on the plate); one of them should be vegetarian.
- 1 mini dessert – is defined by the size of the dish, nothing frozen, maximum 2 components (baked, cream/mousse)

The minimum required weight of one prepared portion of the whole menu is 500 g. It must be possible to place the entire menu on the service tray.

Part 3

Healthy feel-good conference catering (snack 40g/45g) for 20 persons, plus 4 extras for the jury. No finger food requested. The conference food is consumed with cutlery.

Three different types of modern, healthy conference catering

24 pieces x 3 varieties = 72 pieces

- One variety (1) is of the chef's choice with meat, fish, poultry etc.
- One variety (1) has to be vegan.
- One variety (1) has to consist of low-sugar ingredients.
- The healthy feel-good conference catering (snack) will be displayed on a serving tray (e.g. brain food, wraps/canapés, overnight oats, gourmandise, energy balls, mini tartes, hearty little cakes, pancake dough rolls, dumplings, sticks etc.

The conference food should be ready by 10.00 in the morning so that the jury can taste and evaluate it.

The conference catering is **not included** in the menu.

Benefits

The organiser will refund 120 x EUR 6.00 = EUR 720.00 per team for the costs of the purchased products.

Community catering kitchens

The kitchen in the community-catering restaurant is well-equipped and is visible to the public. The community catering teams are requested to ensure they wear clean kitchen uniforms. The organiser will provide the crockery for the community-catering restaurant without any charge to the team. The porcelain crockery will be presented during the drawing of lots in April/Mai 2023.

The original set of crockery, as specified by the organizer, has to be used. It is not allowed to change any items!

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

Kitchen hardware/electrical equipment – basic rules

- The team is allowed to bring a maximum of two (2) transport boxes into the kitchen or boxes on wheels, trolleys, hot or cold. Those boxes have a maximum size of GN 2/1 and maximum height of 185cm.
- A maximum of eight (8) appliances and machines can be used in the Hot Kitchen competition, in addition to what is already supplied by the organiser.
- Each kitchen is equipped with 10 plug sockets of 220 volts. A maximum load of 10 kW must not be exceeded.
- Additional power outlets are not allowed! The overload is controlled by fuses.
- It is the team's responsibility to ensure that the electrical load is not exceeded as this will lead to a power failure. If a team causes a power failure because of power overload, they may be penalised with a deduction of up to 10 points off their obtained total points.
- It is not permitted to exchange equipment during the competition, unless there is a machine failure, and the chairperson of the jury approves this.

Electrical equipment accepted in the kitchen for the community catering contest

- Induction plate
- Slow cooking and food warmer unit
- Vacuum sealers
- Warm temperature regulator
- Airbrush compressor
- Ice cream maker
- Blender
- Hand mixer
- Blast chiller
- Heating unit (on wheels it will be counted as a warm transport box)
- Microwave oven dehydrator

- Pacojet
- Smoking unit
- Sous-vide circulator
- Pasta maker
- Thermomix
- Tabletop mixer
- Deep fryer
- Meat slicing machine
- Vegetable processor
- Plate heater

Any other equipment is prohibited.

Mise en Place

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

- Basic recipes can be weighted out but no further processing is allowed

Basic stock

- Can be brought in, but not reduced, seasoned or thickened; samples for tasting (cold and hot) must be provided to the jury
- Bones for stock (including trimmings etc.), cut into small pieces, can be brought in

Salads

- Cleaned, washed and cut, but not mixed

Dressings/Dips

- One of the two sauces/dips/ chutney of the main component can be brought in the kitchen

Vegetables, fruits, potatoes, onions

- Cleaned, can be cut/trimmed (any shape), BUT must be raw
- Vegetables, such as tomatoes, may be blanched and peeled
- Frozen vegetables and fruits are allowed
- Broad beans may be shelled
- Pulses may be brought soaked

One type of the three different vegetables (main course) may be brought in fermented or smoked.

Vegetable/fruit pulps and purées

- Can be brought in, but not reduced, seasoned or thickened; the final sauce or coulis product must be prepared on site; samples for tasting must be provided
- No glaze or concentrated juices
- Dried fruit or vegetable powder is permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted

Samples for tasting have to be ready for the mise en place check by the jury.

- Final sauce or coulis must be prepared on site

Dried fruit or vegetable

- Powder is permitted

- Herbs and spices, dried, frozen or fresh
- Spice mixes or div. paste are allowed

Pasta dough

- Is allowed, can be flavoured and rolled into sheets

Fish

- Smoked fish is allowed as long as it is further processed in the kitchen
- Gutted, scaled, filleted
- Fish filet C-trim (ruffly filleted), gutted, scaled, skin on, bone in, but not portioned

Shells

- Cleaned, must be raw in their shells

Crustaceans

- Raw or boiled, but not peeled
- Cleaned, washed, not mixed or cut
- Shrimps may be peeled

Meat/Poultry/Game

- May be deboned, portioned, trimmed, but not minced or ground
- Raw sliced meat for escalope, roulade, paillard
- Raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen, but not seasoned or marinated
- Sausages are allowed as long as they are further processed in the kitchen
- Sliced prosciutto, sliced bacon, sliced ham and chorizo are allowed as long as they will be further processed in the kitchen

Pastry sponge, biscuit, meringue

- May be brought in, but have to be used as an ingredient for a further use in the recipe
- Macarons can be brought in
- Meringue as a décor is allowed

Eggs

- May be brought in separated and pasteurised, but not processed in any other way
- Boiled eggs may be brought in peeled, but not cut

Flavoured oils and butter

- Are allowed to be brought in

Toppings

- Roasted nuts and seeds
- Caramelised oats or nuts
- Puffed cereals, grain, etc.

Decorative elements

- Must be 100 % done in the (with the exception of meringue)

In case of breach of the above-mentioned rules the respective teams will be penalised with a maximum deduction of 10 points.

NO other convenience products are allowed!

Time schedule:

The kitchen will be available to the teams at	05:00 am
Mise en place and control	05:30 am
Start for the practical preparations	06:00 am
Conference food to be ready by	10:00 am
Service starts at	11:30 am
Last orders	01:00 pm (13:00)
Exiting kitchen by	02:00 pm (14:00)

Teams who do not complete their task within the allowed time or cause delays during the service will be penalised with a deduction of up to 10 points off their total obtained points for this contest by the head judge.

A photo of each dish of the menu has to be sent to ika@vkd.com within the set deadline (30 September 2023 at the latest). The minimum size of the photo must be 2560 x 1920 pixels; minimal resolution 200 dpi. If the team does not send the photos in time, it will be penalised with a 10-point deduction off its total points.

The recipes of the hot menus must be submitted to the jury at the beginning of the competition.

International jury

All judges are accredited Worldchefs certified judges.

With the participation in the exhibition the participant accepts the conditions outlined in this document.

The international jury starts working at 05:30 am.

The evaluation of the plates by the judges will take place during service, which means four (4) plates will be evaluated per service, without the team being able to determine which plates.

The served menu has to correspond to the submitted menu.

The team members will have two(2) members of the jury at their disposal on a daily basis to receive feedback regarding the contest elements already accomplished.

More details will be announced at the team briefing a few hours before the opening ceremony.

Any decision of the jury is final and irrevocable.

Information to be provided to the jury by the team at the time their mise en place is checked:

- The exact recipes of the menu for 120 people and for the healthy feel-good conference catering items for 20 people
- The exact costing of the menu for 120 people and for the healthy feel-good conference catering items for 20 people.
- The list of ordered goods, foodstuffs and beverages
- The nutritional value calculation of each dish
- The checklist of requested temperature protocols (HACCP)
- Presentation of the eight (8) permitted electrical appliances

Jury points Parts 1 & 2:

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	20 points
Balanced nutritional value, respect of the topic	5 points
Presentation and service	10 points
Taste	50 points
Total points:	100 points

Jury points Part 3:

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	20 points
Balanced nutritional value, respect of the topic	5 points
Presentation and service	10 points
Taste	50 points
Total points:	100 points

Sub totals

Part 1 & 2	200 points
Part 3	100 points
TOTAL	300/3 = 100 points

The prescribed number of 120 portions plus the conference catering must be respected. Insufficient quantities are penalised with a deduction of points.

HACCP

- The team must present a complete HACCP documentation with the temperature records during the mise en place and preparation process for transportation of their foodstuffs before they are 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 team has to monitor/check the temperatures of the fridge/freezer during the competition.
- The team has to monitor/check the temperature of the food (warm and cold dishes) when it is served.
- The protocols must be presented to the judges whilst monitoring the mise en place, and the team must provide a laser thermometer for the judges to check temperatures..
- The kitchen helper is allowed to check the temperatures.

Hygiene

The competition organiser reserves the right to disqualify any team in case of non-compliance with the international hygiene standards upon decision of the chairperson of the jury.

Note: Worldchefs hygiene for competitions and Worldchefs ethics and codes of conduct can be downloaded on <https://worldchefs.org/CulinaryRules/>

Awards

Distribution of points

For the community catering competition, the following prizes are awarded based on the total points scored:

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

The final classification is determined as follows

The best ranked community catering team receives the IKA/Culinary Olympics 'Community Catering Award' prize in gold. The second ranked team receives the IKA/Culinary Olympics 'Community Catering Award' and a diploma in silver. The third ranked team receives the IKA/Culinary Olympics 'Community Catering Award' and a diploma in bronze and a 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.

Environment, sustainability and waste

To protect our planet, we all have to be mindful of our impact on the environment by looking for sustainable products, reducing unnecessary packaging and food waste.

The organiser will provide bins for organic, plastic and burnable items. All competitors' mise-en-place must be transported and stored in reusable containers, eco-friendly paper and packaging.






The teams are encouraged to use recycled materials wherever possible and avoid the use of unnecessary disposable containers.

Before, during, and after the competition, the teams must appropriately prepare and account for the leftovers, trimmings and food waste reduction.

Water and electricity have to be managed carefully. It is not allowed/permitted or suggested to bring in more material as needed.

Overproduction of food, more than the stated portion calculation, will result in a loss of 5 points in the category "Hygiene and food waste".

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>



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