



CONDITIONS OF PARTICIPATION

Individual Exhibitors

Individual Live Artistic Fruit and
Vegetable Carving
(K5)





INDIVIDUAL LIVE ARTISTIC FRUIT AND VEGETABLE CARVING (K5) 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

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 or participating team.

Preparation of the exhibits

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

Competition requirements:

Individual live artistic fruit and vegetable carving (K5)

The participants have to carve a design within 3 hours, using a wide variety of skills and working exclusively in the contest zone.

Dimensions of the exhibits

- For the carving, a minimum height of 20cm excluding the base applies
- The maximum height including the base is 120cm
- Maximum dimensions of the base are 80cm x 80cm

Work stations during competition

The organiser will provide the participants with the following items for the competition space:
One work table sized ca 1.0 m x 0.7 m and one chair.

No access to an electrical outlet.

You are free to use a head lamp

The tables will be assigned by drawing lots.

The participants must prepare their exhibit from scratch, no preparation in advance will be allowed.

The participants will have to:

- Carve a design
- Work exclusively in the competition area
- Complete everything within 3 hours
- Use a wide variety of skills

Evaluation by the judges

International jury

- All members of the jury are officially recognized and approved experts.
- The jury is allowed to cut any of the items if required.
- None of the artistic fruit and vegetable carving 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 after the competition in the exhibition area.

Jury points:

Individual live artistic fruit and vegetable carving

Design and composition	30 points
Technical skills and degree of difficulty	40 points
Creativity and originality	20 points
Mise en place and hygiene	10 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 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/ornament for a banquet or reception.

Rules applicable to the carved exhibits

- 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.
- Competitors have 3 hours to carve one composition.
- The competitors must finish their carving and assemble their decorative piece, clean their worktable, remove all waste and tools from the table and hand over the worktable to a juror in proper condition within this timeframe.
- Competitors have to prepare their exhibit from scratch; advanced preparation of any elements is prohibited.
- 5 different fruits/vegetables have to be used (1 large, 4 small). All 5 fruits/vegetables must be carved and presented.
- The competitors will be allowed to enter the competition area 30 minutes before the start of the competition to set-up their worktable and display area.
- Before the competition starts a member of the jury will familiarise the competitors with all applicable rules for this category.
- Each competitor will be assigned to a worktable (sized ca. 1.0m x 0.7m), a chair and a rubbish bin. This table has to be used to work on as well as to set up the finished piece.
- Each competitor shall place his entry card on the carving station. The same card shall be attached to the exhibit.
- The rubbish bin must only contain the seeds, peels and trimmings generated during the carving process. More than one piece may be carved out of one fruit or vegetable.
- The fruits/vegetables to be used have to be brought by the competitors themselves.
- The fruits/vegetables must be clean, but not peeled or pre-cut. Exception: If only a small cut of a large fruit/vegetable is intended to be used (i.e., beak of a bird, colourful ornament of a figure, etc.).
- All items must be placed on the table. The only items allowed under the table are the rubbish bin and a container with water.
- During their work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures.
- Participants who do not qualify for the final will be awarded their respective diploma/medal during the award ceremony on the day of their participation.

- Any damaged fruits/vegetables can be changed even during the competition with the consent of two of the judges.
- Carvings must be pleasing, not aggressive or violent, unless the topic of the competition requires it. If found offensive, displays may be removed by a member of the jury or the organiser.
- 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).
- All carvings have to be exhibited until the end of the scheduled duration. An early removal of the carvings is not allowed.
- The finalists will be announced at the end of all semi-finals.
- The jury criteria used to score the finalists are the same as the ones used for the semi-final.
- In this competition, the final total score is calculated by averaging the points obtained during the competition day and final.
- The schedule of the final may differ from the schedule of the semi-finals.

Permitted

- Participants are allowed to use their own equipment – a water bucket, cutting boards, rubbish bags, cleaning wipes, knives, etc. During the contests, you need to place all equipment, excluding the water bucket, on the table. The area under the table shall be completely free of any bags or boxes and is subject to revision by the jury.
- Toothpicks, wood skewers, supports, textiles and other decorative materials used in practice to enhance a banquet composition are allowed.
- Participants may use the help of an assistant to transport their foodstuffs and material to the competition hall, however, this assistant is not allowed to stay in the competition area.
- The participants are allowed into the competition area 30 minutes before the start of the competition to set-up their workspaces and display areas.
- Small cuts made to check the quality of the product are allowed.

Prohibited

- The assistant is not allowed in the competition area at any time.
- Pre-cut or peeled products are not allowed.
- If a competitor only needs a small piece of a certain fruit or vegetable, he/she is allowed to bring along a small cut of this specific fruit or vegetable instead of the entire fruit or vegetable. This piece should not be peeled and must be shown to the judges for them to allow its use.
- Any advertising included in designs is not allowed. No racist or religious symbols are allowed.
- Use of unhygienic decorative items (e.g., earth, sand, animal fur and moss) as well as cult objects (crosses, ikons and other attributes of religious practices) are not allowed.
- No electric carving or peeling tools are allowed.
- The use of decorative elements, such as stones, artificial flowers, ribbons and beads, are not allowed.

Hygiene and dress code

- During the competition, participants must wear their professional cooking uniforms.
- The use of gloves is not mandatory.
- Hair must be pulled back and restrained.
- Chef hats are not mandatory.

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 ·



Messe Stuttgart
Mitten im Markt

