



# CONDITIONS OF PARTICIPATION

## Regional Teams





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## REGIONAL TEAMS

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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.

#### Regional teams' outfits

The members of the regional teams are required to wear their cooking outfit, including a chef's hat, during all ceremonies.

## 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 ends on 30 October 2023

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

The team has to send a colour picture of the entire team by e-mail to [ika@vkd.com](mailto:ika@vkd.com) by 30 October 2023 to be used for publication.

The regional teams are required to pay a participation fee of EUR 400.00 plus a deposit of EUR 500.00 (total of EUR 900.00). The deposit will be refunded at the end of the competition if the contests were executed in a professionally correct manner and within the given timeframe.

In addition, the exhibition table will have to be cleaned at the end of the day between 07:00 pm and 09:00 pm (19:00 - 21:00).

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 900.00 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 eight (8) 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 a confirmation e-mail with their login and password information. Team 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.

## Regional Teams

### Team Composition

- Five (5) chefs, including a team manager and a pastry chef
- 3 helpers
- The helpers must wear uniforms that differ from that of the five (5) chefs in the team. The helpers are only allowed to carry the items to the table; they may neither assist with the completion nor may they handle completed items or place them on the table.
- International hygiene standards must be complied with.

### Competition requirements:

The regional teams have to participate in the following 2-part contest on the same day:

- One (1) culinary art contest
- One (1) pastry art contest

### 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 competing teams have to produce all products themselves. Blacklisted products are prohibited.

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

### Preparation and mise en place

The competing teams have to organise their workplace for their preparations and the mise en place for the two contests by themselves.

## Required contest elements:

### Culinary Art contest

- a) Finger food - for six (6) persons x four (4) different items = 24 pieces.
- Finger food items have to weigh between 10g - 20g and the guests should be able to eat them in one bite.
  - They have to be served on/in crockery, glass, cups, spoons or any other appropriate service ware. No extra cutlery is permitted.
  - They may be served with a dip/ sauce.
  - Two (2) different types of finger food (prepared cold and served cold) for six (6) persons
  - Two (2) different types of finger food (prepared hot, but served cold) for six (6) persons
  - One (1) has to be vegan
  - One (1) separate plate/platter with one (1) piece of each type of finger food for presentation to the judges
- B ) Cold buffet platter
- One (1) cold festive buffet platter for eight (8) and one (1) plate for presentation to the judges for them to assess the visual impression and size of the portions
  - Three (3) main ingredients with one (1) garnish for each main item
  - The end (butt) pieces have to be placed on the platter close to slices cut for presentation purposes
  - The festive buffet platter has to be served with a salad and at least two (2) sauces or chutneys on the side
  - Salads are not considered a garnish and have to be served separately
  - A bowl/dish to serve salad/sauce/chutney must be presented separately
  - Bread and butter will not be evaluated by the jury
  - Garnishes should not be mistaken for finger food
  - No plates, bowls or similar items are allowed on the platter
  - The festive buffet platter must be displayed in a classic style (as one single unit)
- C) Starters
- One (1) hot starter (appetizer) where all components have to be prepared hot, but presented cold
  - Two (2) different cold starters (appetizer). One (1) of them has to be vegan. All components have to be prepared and presented cold
  - All have to be presented as a single portion
- D) Five (5) course fine dining gastronomic menu for one (1) person, including dessert
- One vegan starter and different from section

### Pastry Art contest

- A) Four (4) different individual plated desserts for one (1) person
- One (1) with chocolate as the main ingredient
  - One (1) with fruit as the main ingredient
  - Two (2) of the teams' own choice

B) Display of sweet biscuits, chocolates, petit fours or friandises

- For six (6) persons x four (4) items = 24 pieces
- One of the petit four items has to be vegan
- Weight: 6 - 14 g each
- One (1) separate plate with one (1) item each for presentation purposes

If the teams are unable to complete their task within the allocated time, or cause delays during service, the head judge will impose a penalty of up to 10 points off their total points obtained for this contest.

### Table

3 x 3 m = 9 m<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. It is strictly forbidden to use live animals as part of the table decoration.

**IMPORTANT:** All exhibition items have to be displayed on the same day. Each exhibition item may only be presented once in the competition.

### 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 the exhibits.

### Display of the competition exhibits

All exhibits must be placed on the respective tables by 07:00 am. The team captain and the team pastry chef must be on standby next to the Regional table to explain various food items (07:00 - 09:00). 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.

### Preparation and mise en place

The teams have to organise the work areas for the preparation and mise en place of their contest elements themselves.

### International jury

- All judges are qualified chefs and/or pastry chefs.
- The culinary arts elements will be judged by chefs only.
- The jury is allowed to cut any of the items if required.
- Neither culinary nor pastry art dishes will be tasted.
- Petit fours must be plated and sliced for examination/evaluation by the jury.
- Any decision of the jury is final and irrevocable.

## Jury points:

### Culinary arts contest

Presentation and innovation	30 points
Composition	30 points
Correct professional preparation, skills, techniques	30 points
Service	10 points
Total points:	100 points

### Pastry art contest

Presentation and innovation	30 points
Composition	30 points
Correct professional preparation, skills, techniques	30 points
Service	10 points
Total points:	100 points

Regional Teams contest in culinary Arts (70%) and pastry art (30%) = 100 points.

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.

## 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.

## Awards

### Distribution of points

For the regional team competition, the following prizes are awarded based on the total points scored:

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

The 5 chefs will receive a medal and diploma based on the total points scored. The three helpers will receive a diploma.

### Award ceremony

Only the team's chefs, pastry chef and team manager are allowed on stage. Each of them will receive a medal and diploma based on the total points obtained. The team manager will receive the medal for the country's association and 3 diplomas for the helpers.



## **Final awards**

Medals will be awarded:

Winners:

1<sup>st</sup> runner up

2<sup>nd</sup> runner up







Grand total and overall winner of the IKA/Culinary Olympics 2024, Regional Teams contest in culinary Arts (70%) and pastry art (30%) = 100 points.

## **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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