IKA
CULINARY OLYMPICS
MESSE STUTTGART
11 – 16 Feb 2028

CONDITIONS OF PARTICIPATION

National Teams

VERBAND DER KÖCHE DEUTSCHLANDS

Partner:

WORLD ASSOCIATION OF CHEFS SOCIETIES

DEHOGA BADEN-WÜRTTEMBERG

Messe Stuttgart
Mitten im Markt

INTERGASTRA
The Leading Trade Fair for the Hosts of Today and Tomorrow.
12.-16.02.2028 | Messe Stuttgart

Sponsoren:

RAK PORCELAIN

AMT GASTROGUSS

MKN

NATIONAL TEAMS CONDITIONS OF PARTICIPATION

Intergastra – IKA/Culinary Olympics

11 - 16 February 2028, 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.

For all information concerning the competition in relation IKA/Culinary Olympics 2028 please check out our Website www.ika.com

For organization matters, please contact us by email: ika@vkd.com

Duration

The IKA/Culinary Olympics 2028 will take place from Friday, 11 February to Wednesday, 16 February 2028 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, 11 February 2028 at 05.00 pm (17.00)** (changes might be possible) 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 2028 will be revealed, will take place on **Wednesday, 16 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.

National teams‘ outfits

The members of the national teams are required to wear their chef´s uniform, 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**
The registration deadline is **February 28, 2027.**

Registration deadlines

The final registration, including the team's name and the names of all team members, has to be completed by 30 September 2027.

The team has to send a colour picture of the entire team by e-mail to ika@vkd.com by 30 September 2027 to be used for publication. The menu proposal must be sent to the same e-mail address together with the team photo.

The national teams are required to pay a participation fee of EUR 1,500.00 plus a deposit of EUR 2,000.00. The deposit will be refunded at the end of the competition if the team manager hands over the kitchen in an immaculate condition; and if the team executed the hot kitchen competition in the "Restaurant of Nations" and the "Chef's Table" in a professionally correct manner.

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 3,500.00 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 ten (10) general entry tickets for the entire duration of the exhibition.

In case of a no-show, or non-fulfilment of the required competition elements, no fees (including deposit) will be refunded after the competition dates have been drawn.

Access authorization – if the fees were paid in full.

Documents (entry ticket, marking tag etc.) can be picked up from 09 February – 11 February 2028, in the VKD Office, Messe Stuttgart, Messepiazza 1, 70629 Stuttgart, Entrance West, opening hours:

09 Februrary 2028	01:00 pm to 06:30 pm (13:00 – 18:30)
10 Februrary 2028	09:00 am to 06:30 pm (09:00 – 18:30)
11 February 2028	09:00 am to 03:00 pm (09:00 – 15:00)

From 12 February 2028, all documents can be picked up at the Check in VKD desk.

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 15 December 2027.

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 80.00 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.

Preparation of the exhibits

The teams are in charge of organizing their workspace for the preparation of the exhibits.

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 hot kitchen – "Restaurant of Nations"**.

NATIONAL TEAMS

Team composition

Only national associations, which are members of Worldchefs, are allowed to register a nation team. Only one national team can represent a country. If a Nation does not send a team, VKD reserves the right to invite a team from that country.

A national team consists of six (6) members (chefs/pastry chefs) and a maximum four (4) helpers plus a substitute. The organiser will not pay for the helpers and the substitute or give medals to them. The team must consist of the same members for the "Chef's Table" and Hot Kitchen contests in the "Restaurant of Nations".

For organizational purposes, the surnames and first names of the six (6) team members and four (4) helpers and one substitute must be submitted during registration. The judges' folders must include the six (6) names of the active team members and the name of the substitute.

Competition requirements

The national teams have to participate in the following 2-part contest:
1-day "Chef's Table" contest
1-day Hot Kitchen contest in the "Restaurant of Nations"

The respective day of work in the "Restaurant of Nations" and "Chef's Table" will be determined by drawing of lots in June 2027. The teams will be notified well in advance where and when the drawing of lots will take place.

Goods, fooditems and beverages

The high-quality goods, fooditems 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 two contests by themselves.

Competent preparation, hand technical skills are encouraged and will be rewarded over the use of moulds and silpat stencils. All moulds must be made of **FOOD GRADE** materials.

Mise en place check, all food items need to be on the kitchen table for inspections, dairy and proteins can be stored in chillers.

The removal of organic waste must be controlled and approved by the jury.

International jury

- All judges are accredited Worldchefs certified judges (A-level).
- 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 (chef and pastry chef) at their disposal on the next day of the competition 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.

Hot Kitchen contest at the "Restaurant of Nations"

The participating national teams have to prepare a 3-course menu: This menu has to be prepared for 110 guests allowing the visitors of the Intergastra - IKA/Culinary Olympics to observe the preparation and cooking process. These (individually plated) menus will be served and sold at the "Restaurant of Nations".

Team composition for the "Restaurant of Nations"

- Six (6) team members, including a pastry chef; and four (4) helpers, ten (10) in total.
- The total of six (6) chefs and one (1) helper must not be exceeded inside each kitchen show booth.
- The team competing in the contest at "The Restaurant of Nations" must be the same as the one competing in the "Chef's Table" contest.
- The helpers must wear uniforms that differ from that of the six (6) chefs in the team.
- The four (4) helpers are allowed to carry goods, but may not place them in a fridge or freezer.
- The helpers are allowed to polish plates outside the kitchen booth.
- One (1) of the four (4) helpers may wash the dishes.

- With the exception of the helper who washes the dishes, no other helper is allowed in the kitchen once the competition starts. The helper at the Restaurant of Nations who is doing the washing up, may exchange with another team helper, if that person is listed as a reserve.
- To coordinate the service, one helper will make control of the pass during the Restaurant of Nations. The announcer/helper is only allowed to wipe/polish the plates and must not place any garnishes/decorations or sauces on the plates.
- The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way.

Each team must also nominate a substitute who will step in should a team member or helper be unable to continue during the competition due to an injury or a significant health issue.
The substitute, an additional person, will take over the role of the absent team member, or the role of the kitchen helper. The organiser will not pay for the substitute or give medals to them. Should the substitute be called upon to participate, they must wear the appropriate chef's jacket for their role (team jacket or helper jacket).

The team must consist of the same members for the "Chef's Table" and Hot Kitchen contests in the "Restaurant of Nations".

For organizational purposes, the surnames and names of the six (6) team members and four (4) helpers and the substitute must be submitted during registration. The judges' folders include the six (6) names of the active team members and the name of the substitute.

Menu composition

1st dish:

- A hot or mainly hot ingredient of fish and/or shellfish and/or seafood with suitable accompaniments. The first dish must be predominantly hot (more than 50%).

2nd dish:

- A hot preparation of meat and/or poultry and/or game with suitable accompaniments and garnished in accordance with modern nutritional standards. The dish must feature two different cuts of meat from the same animal and two different types of preparation (e.g. one braised, one roasted or fried etc.).

3rd dish:

- With three (3) main components, one of which has to be served warm/hot.
- The team may select sauces and decoration, however, these will not be considered to be a component.

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

Prescribed quantities

Recipes are to be calculated on the number of pax/guests you are catering for. The weight of the menu for the Restaurant of the Nations will be minimum 400 g. The maximum is based on the current nutritional standards.

Allergen labeling in accordance with EU guidelines must be included on the menus.

Allergens must be listed for each plate/course. Guests at the IKA/Chefs' Olympics who suffer from an allergy should be given the opportunity to obtain the relevant information if necessary, so that they can enjoy their meal safely.

https://food.ec.europa.eu/food-safety/campaign-2026/allergies_en

https://food.ec.europa.eu/document/download/e7ebc668-fa20-4b48-b0e5-c5992614986d_en?filename=campaign-26_factsheet_allergens.pdf

An example of allergen labelling will be published in the FAQs.

Benefits for the hot kitchen – "Restaurant of Nations"

The organiser will refund 110 x EUR 12.00 = EUR 1,320.00 per team for the costs of the purchased products.

Kitchen at "The Restaurant of Nations"

The kitchen in the "Restaurant of Nations" is well-equipped and is visible to the public. The national teams are requested to ensure they wear clean kitchen uniforms.

The organiser will provide the crockery for the "Restaurant of Nations" without any charge to the team. The porcelain crockery will be presented during the drawing of lots in June 2027.

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

- Bringing in shelves to place under the tables is permitted; however, table extensions or risers with additional storage space for equipment are prohibited.
- The team is allowed to bring a maximum of two (2) transport boxes into the kitchen or boxes on wheels, trolleys, warm 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. All power outlets are to be controlled by the team, multiple sockets are not allowed.
- 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 a 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 hot kitchen for the "Restaurant of Nations" and the "Chef's Table" contests

- Induction plate
- Slow cooking and food warmer unit
- Vacuum sealers
- Warm temperature regulator
- Airbrush compressor
- Ice cream maker
- Blender
- Hand mixer
- Blast chiller
- Cooling or heating unit (if 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 fat fryer
- Meat slicing machine
- Vegetable processor
- Plate heater

A new, modern device that is not listed may be brought by the team. Provided the divice does not exceed the power requirements and must be commercially available and from **Food Grade** materials.

Mise en Place
Items permitted to be brought for the Hot Kitchen contest at the "Restaurant of Nations"

Moulds and Stencils

The use of moulds and stencils is limited. For the three-course menu, competitors may use a maximum of two molds for individual portions, as well as two handmade or commercially available stencils.

Basic stock

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

Salads

- Cleaned, washed but not mixed or not cut

Vegetables, fruits, potatoes, onions
- Cleaned, peeled, washed, raw, not cut (exception for vegetables where seeds have to be removed, e. g. squash, but they are only allowed to be cut in halves)
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Pulses may be brought soaked.
- Onion/celery can be halved to check quality

Vegetable/fruit pulps and purées
- 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 vegetable purees allowed
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- No trays of pre-fabricated gels/jellies (leather) are permitted even if dehydrated
- Fermented items are permitted (tofu, kimchee, cider)

Fish
- Gutted, scaled, not filleted
- Fish heads can be removed, if required
- Smoked fish is allowed as long as it is are further processed in the kitchen

Shells
- Oysters, scallops, mussels clams, etc.
- Can be cleaned, must be in their shells

Crustaceans
- Raw or boiled, not peeled
- Cleaned, washed but not mixed or cut

Meat/Poultry
- Deboned, not portioned, meat not trimmed, minced or ground
- Sausages have to be made on site
- Raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen, but not seasoned or marinated
- The use of transglutaminase (meat glue) is not permitted
- Prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen

Pasta Dough
- Rolled out, but not cut into portions

Pastry sponge, biscuit, meringue
- May be brought in, but not cut, sliced, chopped or stenciled
- Macarons cannot be brought in prepared; the mixture may be brought in ready to use
- Meringue as a décor has to be dried on site
- No commercial or pre-fabricated stencils to be made, all done on site

Decorative elements
- Must be 100 % done on site
- No titanium dioxide (TiO2) – no metallic powder, no artificial food color
- Do not use gold or silver leaf
- No stenciled cookies ready to cook
- Artificially colored oils and butter are not allowed (natural coloring is still permitted)

Eggs
- Can be separated, and pasteurized, but not processed in any other way

Dry ingredients
- Can be pre-weighted and -measured

Flavoured oils and butter
- Are allowed

Wine/Spirits
- The bottle must be opened and transferred to a shatterproof container as part of the mise en place check..

Time schedule:

The kitchen will be available to the teams at	11:00 am
Mise en place and control	11:30 am
Start for the practical preparations	12:00 noon
Service starts at	06:00 pm (18:00)

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 2027 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

The international jury starts working at 11:00 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 must correspond to the photos provided in advance.

Jury points:

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	15 points
Innovation	5 points
Service	5 points
Presentation	10 points
Taste	50 points
Total points:	100 points

Sub totals

1st dish	100 points
2nd dish	100 points
3rd dish	100 points
TOTAL	300/3 = 100 points

Additional information's on scoring and the new section for innovation
Innovation (0–5 points)

- The introduction of a new technique or significantly improving an existing dish
- New style of plating presentation that enhances the customer or judge's expectation.
- Allow chefs or team to create a WOW factor.
- Scoring will start for zero (0) and go up to 5 marks

The chairperson of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.

"Chef's Table"

At the end of the kitchen booth, a "Chef's Table" is put at the disposal of each team. The exact size will be announced in June 2027.

In the interest of safety, it is forbidden to remove, rearrange or add one's own tables in the halls. The only additional items allowed on the table are the menu cards and plinths for the plates. The diameter of the plinths must be smaller than the plates/platters they have to support.
Only the crockery for the hot preparations (intermediate and main course) is provided by the organiser and will be presented during the drawing of lots in June 2027. All other tableware has to be brought by the teams themselves.

Topic or theme of the Chef's Table

The team must choose a topic or theme that has to be reflected in the different preparations. The theme/topic may reflect anything specific to a nation or to a special event, celebration or other occasion.

Team for the "Chef's Table"

- Six (6) team members, including a pastry chef; and four (4) helpers, ten (10) in total
- The total of six (6) chefs and one (1) helper must not be exceeded inside each kitchen show booth
- The team competing in the "Chef's Table" contest must be the same as the one competing in "The Restaurant of Nations" contest.
- The helpers must wear uniforms that differ from that of the six (6) chefs in the team.
- The four (4) helpers are allowed to carry goods, but may not place them in a fridge or freezer
- The helpers are allowed to polish plates outside the kitchen booth.
- One (1) of the four (4) helpers may wash the dishes.
- With the exception of the helper who washes the dishes, no other helper is allowed in the kitchen once the competition starts. The helper at the Chef's Table who is doing the washing up, may exchange with another team helper, if that person is listed as a reserve.
- The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way.

Team during service at the "Chef's Table"

- One (1) team member, the serving chef, is responsible for assisting the guests during service at the "Chef's Table".
- One team member has to cut/slice the remaining four (4) portions from each of the endpieces of the main ingredient to be dressed on the plates.
- One (1) team member has to explain the theme and the dishes to the guests.
- Six (6) sets of menus/recipes with clear description of the theme and dishes have to be provided to the judges.
- The tables may be set up by either the helpers or the team members.
- No helper is allowed to participate in serving the food.
- The centerpiece/decorative piece may only be handled by team members. No helpers are allowed to assist.
- The organiser will provide the waiters who will serve the guests at the "Chef's Table".

Menu Composition

- Dips or butter and breads (should reflect the respective national team's local traditions and specialities)
  - Two (2) different types of dips/butters are required to be made by the team in the kitchen and placed on the table for the guests. One (1) additional set will be set aside for the jury.
  - The team must offer bread which has to go with the dips/butter. It may be served warm or at room temperature. The bread is not included in the score.
- Cold and hot finger food
  - Four (4) different types of finger food: two (2) cold and two (2) hot varieties of finger food.
  - They should be dressed on two (2) platters for ease of service at the "Chef's Table".
  - Finger food items have to weigh between 10g - 20g and the guests should be able to eat them in one bite. They must not be served with any liquid/in bowl.

- Two (2) different types should be served cold (14 pieces of each = total of 28), ten (10) pieces of each will be served to the guests and four (4) pieces of each will be served to the jury.
- Two (2) different kinds should be served hot (14 pieces of each = total of 28), ten (10) pieces of each will be served to the guests and four (4) pieces of each will be served to the jury.

- One (1) cold festive platter for 12 to be comprised of fish and/or shellfish and/or seafood
  - Two (2) different preparations of the main pieces.
  - Two (2) appropriate garnishes to accompany the main pieces.
  - The main pieces for the festive platter must have an end piece (butt piece).
  - Two (2) main pieces have to be cut into eight (8) portions displayed on the platter.
  - Four (4) portions have to remain at the end of it. The end piece will later be carved by a team member in front of the guests – it must not be sliced by a helper.
  - A minimum of two (2) accompanying sauces/chutneys are to be served separately.
  - One (1) salad to be served separately.
  - The platter itself must be in one (1) piece, and appear as one unit, it must be moveable as one unit.
  - No plates, bowls, spoons or service vessels are permitted on the platter.
  - Ten (10) portions will be served to the guests and two (2) portions will be served to the jury.
- One (1) plant-based intermediate course to be plated in the kitchen
  - One (1) hot plated course featuring a combination of ingredients as chosen by the team; it has to be served with a sauce and suitable accompaniments.
- One (1) plated hot main course to be plated in the kitchen
  - The meat protein will be announced one month prior to the event. The team must bring the piece of meat to be used.
  - With suitable accompaniments and garnishes in accordance with modern and nutritional standards.
- One (1) dessert to be plated in the kitchen
  - With three (3) main components, one of which has to be served warm/hot.
  - The team may select sauces and decoration, however, these will not be considered to be a component.
  - No refined sugar may be used
- Petits Fours/Friandises
  - Fourteen (14) pieces x 3 varieties = 42 pieces
  - Two varieties (2) are of the chefs' choice.
  - One variety (1) must be plant based.
  - One of these three types of petits fours/friandises must be made without the use of any moulds.
  - The petits fours/friandises will be displayed on a serving tray.
  - The petits fours/friandises will be presented to the guests by the pastry chef.
  - Ten (10) pieces of each will be served to the guests and four (4) pieces of each will be served to the jury.

- The centerpiece/decorative piece
  - Minimum height required is 50 cm and the maximum height allowed is 60 cm above the base.
  - The maximum dimensions of the base are 40cm x 15cm x 60cm (length x width x height), but the centerpiece/decorative piece may extend beyond the overall width and/or length of the base.
  - The centerpiece/decorative should reflect at least 3 different techniques.
  - Non-edible structures or elements are not allowed in the centerpiece/decorative piece (except for the base).
  - All elements of the centerpiece/decorative piece must be self-supporting.
  - The centerpiece/decorative piece must be completely assembled and displayed on the table at the start of the allocated preparation time. The team can bring in six (6) pieces or more and has to finish the centerpiece on the spot.

Recipes are to be calculated on the number of pax/guests you are catering for. The weight of the menu for the Chef's Table will be minimum 500g. The maximum is based on the current nutritional standards.

Additional explanations regarding the menu composition

Rules for dip/butter

- The completed dips have to be prepared in the kitchen.

Rules for intermediate plant based course

- All products have to be plant based.

Main component

- Must be accompanied by a sauce and suitable accompaniments.

Benefits for the “Chef’s Table”

The organiser refunds EUR 220.00 per national team of the cost of the purchased products.

Mise en place items allowed to be brought to the kitchen for the “Chef’s Table” contest

Moulds and stencils

The use of moulds and stencils is limited. For a seven-course fine-dining menu or the Chef’s Table a maximum of four molds for individual portions and four handmade or commercially available stencils is permitted. In addition, competitors may use up to two baking tins, terrine molds, or trays for preparing non-individual items that are later cut or divided into portions.

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 but not mixed or cut

Vegetables, fruits, potatoes, onions
- Cleaned, peeled, washed, raw, can be cut but not shaped or cut in its final form
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Pulses may be brought soaked
- Onion/celery can be halved to check quality

Vegetable/fruit pulps and purées
- Can be brought in, but in natural state (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 permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- No trays of pre-fabricated gels/jellies (leather) are permitted even if dehydrated
- Fermented items are permitted (tofu, kimchee, cider)

Fish
- Must be gutted, scaled and can be fileted, not portioned
- Fish heads can be removed, if required
- The team is only allowed to bring in the necessary quantity/piece/size used for the main piece of the festive platter.
- Smoked fish is allowed as long as it is further processed in the kitchen.

Shells
- Cleaned, raw in their shells

Crustaceans
- Raw or boiled, not peeled
- Cleaned, washed but not mixed or cut

Meat/Poultry
- Deboned, not portioned, meat not trimmed, minced or ground
- Sausages have to be made on site
- Raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen, but not seasoned or marinated
- The use of transglutaminase (meat glue) is not permitted
- Prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.

Pasta Dough
- Can be flavoured and rolled into sheets, but it cannot be portioned

Pastry sponge, biscuit, meringue
- May be brought in, but not cut, sliced, chopped or stenciled
- Macarons cannot be brought in prepared, the mixture may be brought in ready to use
- Meringue as a décor has to be dried on site
- In doughs which will be brought in refined sugar is not permitted
- No commercial or pre-fabricated stencils to be made, all done on site

Decorative elements
- Must be 100 % done on site
- No titanium dioxide (TiO2) – no metallic powder, no artificial food color
- Do not use gold or silver leaf
- Artificially colored oils and butter are not allowed (natural coloring is still permitted)

Eggs
- Can be separated, and pasteurised, but not processed in any other way

Dry ingredients
- Can be pre-weighted and -measured

Flavoured oils and butter
- Are allowed

Wine/Spirits

The bottle must be opened and transferred to a shatterproof container as part of the mise en place check.

Centrepiece/decorative piece
- Is permitted to be brought in parts.

Equipment and service

- The organiser will provide a fully equipped kitchen. An equipment list will be sent out six (6) months prior to the competition.
- The team is responsible for the food service at the "Chef's Table", while the organiser is in charge of the beverage service.
- Cooking utensils will be provided by the organisation.
- Serving utensils (saucepans, soup bowls, etc.) have to be brought in by the teams.

Time schedule

The kitchen will be available to the teams at:	02:30 pm (14:30)
Mise en place and checking of the facilities at:	02:45 pm (14:45)
Start for the practical preparations at:	03:00 pm (15:00)
Service will start at:	08:00 pm (20:00)

Teams not completing their tasks within the allowed time or delays during service will have up to 5 points penalty deduction by the head judge from their final mark of that section.

International Jury

The international jury will start working at: 02:30 pm (14:30)

Judging of plates/platters takes place during service times, which means that two (2) samples will be taken for the judges while the guests are being served. The teams will not be able to influence which samples will be taken.

The menu served must match the documentation (presentation-folder with recipes). The documents (at least 6 copies) must be submitted to the chairperson of the jury.

Jury points:

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	15 points
Innovation	5 points
Service	5 points
Presentation	10 points
Taste	50 points
Total points:	100 points

Sub totals

Contest – Chef's Table A: Finger food & dips Festive platter & salad	100 points
Contest – Chef's Table B: Intermediate plant based course Hot main course	100 points
Contest – Chef's Table C: Dessert, petits fours Showpiece	100 points
Total points	300/3 = 100 points

All three (3)-competition elements have to be completed to obtain an award and an overall score for the Chef's Table. Any decision of the jury is final and irrevocable.

Additional information on scoring and the new section for innovation
Innovation (0–5 points) – see page 11 (Hot kitchen contest)

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 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.
- During the competition it is required that temperature sheets be on the freezers and cold fridges including scanboxes and checked every hour.

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/

The judges will check the temperature and the perfect condition of food.

Awards

Distribution of points

For the **Chef's Table**, 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

For the **"Restaurant of Nations"**, 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

Final awards

The best ranking national team will receive the IKA/Culinary Olympics Prize for National Teams. The six (6) team members receive the IKA/Culinary Olympics medal in gold and a diploma.

The second ranking national team will receive the IKA/Culinary Olympics Prize in silver and a diploma.

The third best ranking national team will receive the IKA/Culinary Olympics Prize in bronze and a diploma.

The final evaluation is based on the following structure

"Chef's Table" contest	100 points
"Hot Kitchen" contest	100 points
Total points	200 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.

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".

IKA
CULINARY OLYMPICS
MESSE STUTTGART
2 – 7 Feb 2024

VERBAND DER KÖCHE DEUTSCHLANDS

CONTACT AND INFORMATION

ika@vkd.com

www.culinary-olympics.com

@IKAOlympics

@ikaolympics

https://bit.ly/YouTubeIKA

WORLD ASSOCIATION OF CHEFS SOCIETIES

DEHOGA BADEN-WÜRTTEMBERG

Messe Stuttgart
Mitten im Markt

INTERGASTRA
The Leading Trade Fair for the Hosts of Today and Tomorrow.
12.–16.02.2028 | Messe Stuttgart