



Intergastra IKA/Culinary Olympics

14th - 19th February 2020,
Stuttgart



Conditions of Participation Regional Teams



Messe Stuttgart
Mitten im Markt



 **INTERGASTRA**



REGIONAL TEAMS CONDITIONS OF PARTICIPATION

Intergastra – IKA/Culinary Olympics

14th - 19th February 2020, Stuttgart

The German Chefs Association, in the following shortly named as VKD, is the honorary sponsor of IKA/Culinary Olympics, the commercial sponsors are the fair Stuttgart GmbH and Dehoga Baden-Württemberg.

Duration and opening hours

IKA/Culinary Olympics takes place in parallel to Intergastra tradeshow from Saturday, 15th February 2020 to Wednesday, 19th February 2020 at fair Stuttgart.

The exhibition is open daily

for participants from 5.00 h to 21.30 h,
for visitors from 10.00 h to 21.00 h.

Opening ceremony

The opening ceremony will take place on Friday, 14th February 2020, at the fair Stuttgart, start: 17.00 h.

Closing ceremony

The award ceremony and the announcement of the Intergastra – IKA/Culinary Olympics winners will take place on Wednesday, 19th February 2020, at the fair Stuttgart, start: 10.00 h.

Daily ceremony

The daily ceremonies with the announcement of the medals and awards of the day takes place on each competition day starting at 16.30 h.

Registration

Online registration is to be processed via www.culinary-olympics.com
For information or questions in relation to the online registration, please contact us via e-mail: ika@vkd.com

Registration until 30th September 2019

Final and complete registration with nominal announcement of the team (and team members) has to be made until then.

The teams are required to pay a participation fee of 400 EUR plus a deposit of 800 EUR. The deposit will be refunded at the end of the competition if the team was presented with all the requested programs.

In case of no-show and if the required programs are not accomplished, no money will be refunded at all.

Payment (fee plus deposit) must be done through online payment during the registration process (VISA, MASTERCARD). Teams are only allowed to participate once the 1,200 EUR have been registered as paid. Transfer costs are at the expense of the remitter and transferred money won't be refunded in any case. The registration fee includes eight (8) general entry tickets for the entire duration of the exhibition. Registration papers will be handed at the VKD office located at the ICS at fair Stuttgart by 13th/14th February (09.00 h – 17.00 h), upon all fees paid.

Registration modifications

Once registration has been made, the team will receive acknowledgment mails including their login and password information. Teams may proceed to changes free of charge before 1st January 2020 through their personal login. After 1st January 2020 modification requests need to be forwarded to ika@vkd.com. Those modification changes will be billed 35 EUR each. Payment for late changes is required when the teams receive their registration papers on-site (tickets and information).

Team composition

- Five (5) chefs including team captain and pastry chef and three (3) helpers.
- Helpers will not wear a chef jacket.
- The helpers are only allowed to carry the items to the table. They are neither allowed to finalize or handle finalized exhibition pieces, nor place them on the table.
- Hygienic rules must be followed.

Program requirements

The regional teams prepare the following two-part program on one (1) day:

One (1) program culinary art

One (1) program pastry art

Program requirements – Culinary art

a) Finger food

- weight should be 10 g - 20 g each
- to be eaten in one bite
- should be served on china, glass, cups, spoons or any other appropriate service ware. No extra cutlery is allowed
- can be served with dipping sauce
- two (2) x different kinds prepared cold, served for six (6) persons
- two (2) x different kinds prepared hot, served cold for six (6) persons
- one (1) separate plate with one (1) piece of each for presentation

b) Cold buffet platter

- one (1) cold festive buffet platter for eight (8) persons and one (1) plate to give to the jury for the optical effect of portion size
- three (3) main items with one (1) garnish for each main item
- the end pieces have to be placed on the platter close to the representing slices
- the festive buffet platter has to be served with a salad and at least two (2) sauces or chutneys on the side. Salad is not a garnish and has to be served separately
A bowl/dish for serving salad/sauce/chutney must be presented a part
- bread and butter will not be judged
- 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 (one unit)

c) Starters

- one (1) hot starter (appetizer) where all components have to be hot, presented cold
- two (2) different cold starters (appetizer) where all components have to be cold, presented cold
- all served as single portion

d) Five (5) course fine dining gastronomic menu for one (1) person, dessert included

Program requirements – Pastry art

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) are the teams' own choice

b) Display of sweet biscuits, chocolates, petit fours or friandises.

- For six (6) persons x four (4) sorts = 24 pieces. Weighting 6 g to 14 g each
- One (1) plate with one (1) of each for examination

Teams not completing their tasks within the allowed time will have up to 10 points penalty deduction by the lead judge from their final mark.

Table

3 x 3 m = 9 m² table – with one power outlet. White table top and white skirting. In the interest of safety in the halls it is forbidden to dismantle the tables or to add one's own tables. A power supply of 220 volt, 16 A is available underneath the table. It is strictly forbidden to use living animals as table decorations.

IMPORTANT: The program has to be displayed in its entity in one day. Each exhibition item can only once be accepted to the competition.

Labeling

The plates and exhibition items have to be uniformly labelled in order to designate them properly (names of dishes and team). The organizer has the right to remove plates that do not fulfil the standard requirements of culinary art.

Material costs

The cost of materials for the exhibition items and decorations are at the expense of the regional teams.

International Jury

- judges accredited in accredited culinary arts
- judges accredited in accredited pastry arts
- culinary arts will be judged by chefs only
- the jury can cut any of the items if necessary
- neither culinary arts nor pastry arts will be tasted
- petit fours plate required for cutting and examination
- the decisions of the jury are final and irrevocable

Judging

The exhibition items must be exhibited daily at 7.00 h.
The withdrawal will start at 18.00 h.

Judging points – Culinary art

Presentation and innovation	30 points
Composition	30 points
Correct professional preparation	
Skills, techniques	30 points
<u>Serving arrangements</u>	<u>10 points</u>
TOTAL:	100 points

Judging points – Pastry art

Presentation and innovation	30 points
Composition	30 points
Correct professional preparation	
Skills, techniques	30 points
<u>Serving arrangements</u>	<u>10 points</u>
TOTAL:	100 points

Feedback

The team manager will be given feedback on the teams competition day.
A couple of judges will be in the hall of the cold exhibition after 14.00 h.

Customs

Generally, there should be no problem with the import of goods in limited quantities into Germany.

From overseas the regulations must be respected. Each participant/team receives – upon request – a participation confirmation which has to be shown at customs upon request. Each imported good underlies the health and hygienic food regulations as defined by the European Union.

Goods and raw materials

All goods and raw materials required for the preparation of the plates/platters and meals are available at the best quality in Germany. As an advance order is necessary, the participants can be provided with a list of special shops upon request.
The teams must produce all products by themselves.

Price ceremony on stage

Only the chefs and pastry chef in the team and the team manager are allowed on stage. Each of them will receive a medal and diploma according to the scored points. The team manager will receive the medal for the country's association and 3 diplomas for the helpers.

Awards

Ranking/prizes

For the program regional teams:

- 100 points gold medal with diploma and distinction
- 99,99 – 90,00 points gold medal with diploma
- 89,99 – 80,00 points silver medal with diploma
- 79,99 – 70,00 points bronze medal with diploma
- 69,99 – 60,00 points diploma
- 59,99 – 0 points confirmation of participation



MEDALS will be awarded in both categories – culinary art and pastry art.

Winner

1st runner up

2nd runner up

GRAND TOTAL and overall winner of the
IKA/Culinary Olympics 2020 – regional teams

culinary Arts (70%) + pastry art (30%) 100 points

Insurance

All exhibitors must take out professional indemnity insurance to cover any risks associated with their participation in the exhibition.