Intergastra
IKA/Culinary Olympics

14th - 19th February 2020, Stuttgart

Conditions
of Participation

Individual Culinary Art

WORLD ASSOCIATION OF CHEFS SOCIETIES

DEHOGA BADEN-WÜRTTEMBERG

Messe Stuttgart
Mitten im Markt

INTERGASTRA

INDIVIDUAL CULINARY ART
CONDITIONS OF PARTICIPATION

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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 medals and awards of the day take 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 competitors name has to be made until then.
The competitor will be required to pay a participation fee of 80 EUR.

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

Payment must be done through online payment during the registration process (VISA, MASTERCARD). Participants are only allowed to participate once the 80 EUR have been paid per program. Transfer costs are at the expense of the remitter and transferred money won't be refunded in any case. The registration fee includes one (1) daily entry ticket for the participation day. Registration papers will be send via e-mail or 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 competitor will receive acknowledgment mail including login and password information. Competitors 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 before judging.

Program requirements – Culinary art

a) Finger food
- weight should be 10 – 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

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

Table

1×2 m = 2 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 under 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 labeled in order to designate them properly. The organizer has the right to remove plates that do not fulfill the standard requirements of culinary art.

Material costs

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

International Jury

- judges accredited in culinary arts
- culinary arts will be judged by chefs only
- the jury can cut any of the items if necessary
- culinary arts will not be tasted
- the decisions of the jury are final and irrevocable

Judging

The exhibition items must be exhibited at 07.00 h. The withdrawal will start approx. at 19.00 h.

In case of breach of the above mentioned rules the respective competitor will be penalized with a deduction of ten (10) points obtained in this category by degree of the chairman of the jury.

Judging point's culinary art

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

Feedback

The competitor will be given feedback an the 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 receive – 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 competitors must produce all products by themselves.

Awards

Ranking/prizes

For each complete program one medal is awarded according to the points scored and one diploma is awarded to the competitor.

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

Insurance

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