



Intergastra IKA/Culinary Olympics

14th - 19th February 2020,
Stuttgart



Conditions of Participation

Individual classic
fruit and vegetable carving (K1)



Messe Stuttgart
Mitten im Markt



 **INTERGASTRA**

INDIVIDUAL CLASSIC FRUIT AND VEGETABLE CARVING (K1) 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 the 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 registrations have 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

Dimensions: Height minimum 60 cm and maximum 120 cm including the base (base maximum 80 cm x 80 cm x 12 cm height).

Display may extend beyond width and length of the base but cannot exceed the maximum height. Participants can only enter one display per day.

Individual classic fruit and vegetable carving (K1)

Objective

Make up your own banquet composition of fresh fruits and vegetables, combining various products within one design. List of products is unlimited. Participants should pursue a maximum balance of combination, including balance of concept and contents, color pallet and highly artistic performance of all elements of the composition.

Table

1 × 1,5 m = 1,5 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.

Rules

Object must be presented on time.

Object must be three dimensional and appealing from front and both side angles.

Dimensions must be respected.

Each participant shall place its entry card next to the object.

Composition and presentation

- Attention to details, finished appearance, proportion and symmetry.
- Theme must be inoffensive and non-violent.
- Theme must be cleverly interpreted, well researched and clearly understood.
- Display should be light, proportionate and well balanced.
There must be a clear focal point.
- Elements must be properly assembled and seams must be discreet.
Assembled object must fit perfectly.
- Degree of difficulty must be high.
- Design must be elegant, sophisticated, sober, peaceful and joyful.
- The choice of products, their color harmony including the peel and the core are important as well as the ability to demonstrate all of it.
- Only food colors are allowed.
- The display must kept fresh during the whole length of the event.

Creativity and originality

- First impression must be pleasing, attractive. Important is, how the elements of the arrangement come together to present a successful ensemble.
- Display should be original and creative – unusual combinations should be aesthetically pleasing.
- Innovative carving techniques and incisions should be demonstrated.
- Centerpieces should take many hours to plan and create.

Method of work – techniques

Details and the accuracy of the work:

- Cleanliness of the incision (knife lines imprinted onto an already prepared surface should not be visible).
- Depth of the section.
- Thickness of the section.
- Methods of incision used.
- Precision of the details.
- Correct proportions for 2D and 3D shapes.
- Properly assembled, no visible seams.
- Symmetry when dealing with repeated elements.
- 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 underlined).

- After the basic figure is finished, the residing part of the peel should be smoothed and cleaned (in case it is not already removed completely).
- Carving must be anatomically correct (when applicable).

Permitted

- Toothpicks, wood skewer and any type of glue, textiles and other decoration materials practically used to enhance a banquet composition (the connecting materials must be well hidden and must not be seen from any side).
- Natural greenery can stand in a pot with soil.
- Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).
- Greenery should not exceed 1/3 of the composition.

Prohibited

- Any advertisings included in the designs as well as racist symbols.
- Use of unsanitary decoration items (ears, earth, sand, soil – if not contained separately - animal fur and moss) as well as cult objects (cross, icons and other attributes of religious practices).
- Use of decorative elements such as stones, artificial flowers, ribbons and beads.
- Non-food coloring.
- Internal construction of any type, like glass, metal, plastic or wooden supporting structures.
- Toxic paints and sprays, artificial materials and decorations.
- The use of moulds.

Material costs

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

International jury

- judges accredited in individual classic - fruit and vegetable carving
- the jury can cut any of the items if necessary
- 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 late finishing of the setup the jury will deduct points.

All exhibition items will be judged individually according to the 100 points system.

No half points will be awarded.

The exhibition items will only be judged, if they have not already been displayed.

Exhibitors should note that an exhibition item displayed in closed showcases has to be accessible to the jury, as otherwise no judgement will be given.
The exhibition item will only be judged if consists of food materials.

Judging point's

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|---|------------|
| Design and composition | 30 points |
| Technical skills and degree of difficulty | 50 points |
| Creativity and originality | 20 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/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 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.

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|----------------------|---|
| 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

The organizer assumes no responsibility for private exhibition material or other objects of value. The exhibitors must themselves insure the risks of participation to the exhibition.