



Intergastra IKA/Culinary Olympics

14th - 19th February 2020,
Stuttgart



Conditions of Participation

Individual live artistic
fruit and vegetable carving (K3)



Messe Stuttgart
Mitten im Markt



 **INTERGASTRA**

INDIVIDUAL LIVE ARTISTIC FRUIT AND VEGETABLE CARVING (K3) 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 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

Dimensions for individual participants:

- Minimum height of the carving, excluding the base, is 20 cm.
- Maximum height including the base is 120 cm.
- Maximum dimensions of the base are 80 cm x 80 cm.

Live artistic fruit and vegetable carving (K3)

Objective

Participants have to carve a design, working exclusively in the contest zone, within 3 hours using a wide variety of skills.

The contest includes the qualification to the final of the day and the final.

The organizer will announce at the end of each day the participants who are qualified to the final. For the final a score of 80 points have to be reached.

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.

Participants

- A person can submit one application only.
 - In order to ensure an orderly use of working tables during the qualification, the organizer will exclusively decide on an applicant's date and time of contest, though all participants suggestions will be considered.
 - Participants will be informed of their competition date and time.
- By applying to the contests, participants accept its rules and conditions.
Non acceptance of these rules will result in disqualification of the participants.

Rules

- Participants have three (3) hours' time to carve one composition.
Within this timeframe participants must finish their carving and assemble their displays and clean their work station, remove all waste and tools from table and hand over the workplace to a juror in proper condition.
- Participant must prepare its exhibit from scratch, no preparation in advance will be allowed.
- The participant is allowed in the competition area 30 minutes before the start of the competition to set-up their working space and display area.
- Before starting the competition all the rules of the category will be announced to the competitor by a member of the jury.
- Each competitor will be assigned to a working table (sized 1.20 m x 0.7 m), a chair, and a waste bucket. This table has to be used for working as well as setting up the finished piece. All other materials such as tools, cutting boards, cleaning materials, must be brought by the participant.
- Each participant shall place his/her entry card at his/her carving station, which will stay before the finished object during the exhibition day.
- Five (5) different products (one (1) big and four (4) four smaller ones).
All five (5) products must be carved and presented.
The garbage container must only contain the seeds, peels and trimmings generated during the carving. More than one piece may be carved out of a fruit or vegetable.
- Products should be delivered by the participants themselves.
- Products must be clean but not peeled. Exception: If only a small cut of a large fruit/vegetable is intended to be used (i.e. beak of a bird, colorful ornament of a figure etc.)
- All items must be placed on the table. No items underneath the table are allowed, except a garbage container and a container with water.
- The final and total score in this competition is reached by averaging the points obtained at the competition day and final round.
- Participants not reaching the final will be awarded with their respective diploma/medal during the award ceremony on the day of their participation.

- All carvings will be exhibited until the end of the competition day. Early removal of the carvings are not allowed.
- The schedule of the final may be different from the schedule of the competition day.

Composition and presentation

- The objects have to be ready within time.
Unfinished pieces result in a lost of points.
- First impression – how the elements of the arrangement come together to present a successful ensemble is very important.
- Carving must be pleasing not aggressive or violent. If found offensive, objects may be removed by the jury or the organizer.
- Participants are encouraged to use various carving elements and techniques.
- 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.
- A distinctive theme with a clear focal point, cleverly interpreted, well researched and clearly understood (this does not apply in the case of an already announced theme).
- Demonstration of innovative and creative ideas.
- Objects proportionate and well balanced.
- The objects must be kept fresh during the whole length of the event.
- Unusual incisions and carving techniques.
- Possible of use in a banquet or reception.

Method of work – techniques

Details and accuracy of 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 persisting 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

- Small cuts to check the quality of the products.
- Toothpicks, wood skewers, supports, 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).
- 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.
- 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.

Hygiene and uniform

- During the competition, participants will wear their professional cooking uniforms.
- The use of gloves is not mandatory.
- Hair must be pulled back and restrained.
- Chef's hats are not mandatory.
- In the course of work, competitors should rigorously and professionally maintain cleanliness.
 - during the execution of the project
 - when storing the resulting carvings
 - while exhibition them
- Upon finishing carving a participant shall remove all waste and tools from his/her table and hand over the workplace to a jury member in a proper condition.
- Only finished displays should remain on the table.

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

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

Judging point's

Design and composition	30 points
Technical skills and degree of difficulty	40 points
Creativity and originality	20 points
Mise en place and hygiene	10 points
TOTAL:	100 points

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.

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.

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.