



Intergastra IKA/Culinary Olympics

14th - 19th February 2020,
Stuttgart



Conditions of Participation National Teams



Messe Stuttgart
Mitten im Markt



 **INTERGASTRA**



NATIONAL 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 national teams are going to be officially introduced during the opening ceremony, which 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.

Outfit of the national teams

Members of the national teams are requested to wear their cooking outfit and hat during all ceremonies.

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 2018

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

A team photo in color is needed for publication. Please send it via e-mail to ika@vkd.com until 30th September 2019.

The menu proposal must be submitted along with the team photo using the same e-mail address.

The precise recipe for 110 people must be submitted to the jury at the start of the competition.

The national teams are required to pay a participation fee of 500 EUR plus a deposit of 1,000 EUR. The deposit will be refunded after the end of the competition if the team manager can present a handover in due form of the kitchen and of the professionally correct execution of the hot kitchen competition in the “Restaurant of Nations” and the “Chef’s Table”.

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 1,500 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 ten (10) 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 13rd/14th February (09.00 h – 17.00 h), upon all fees paid.

Registration modifications

Once registration has been made, the team will receive acknowledgement 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).

Accommodation

The cost of accommodation for all national teams is at the expense of the organizer. Accommodation needs to be booked by the teams at their own.

The organizer will reimburse the cost of maximum 40 EUR per person, this is for a limited period of six nights and 6 persons (chef/pastry chef) for a total maximum 1.440 EUR. Refund is only possible against presentation of the original invoice of the hotel.

Team composition

Only national associations which are member of Worldchefs are allowed to register a national team.

A country can only be represented by one national team.

A national team consists of six (6) members and four (4) helpers. The organizer will not pay for the helpers or give medals to them. The team must be formed of the same members for both programs “Chef’s Table” and hot kitchen competition “Restaurant of Nations”.

For organizational matters, the surnames and names of the six (6) team members and the maximum of four (4) helpers must be submitted at registration. The judges’ folders include the six (6) names from the active team members.

Program requirements

The national teams prepare the following two-part program:

1 day “Chef’s Table”

1 day hot kitchen program in the “Restaurant of Nations”

The respective day of work in the “Restaurant of Nations” and “Chef’s Table” will be determined by drawing in February 2019. Place and date of the drawing will be notified in a timely manner.

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.

Preparation and mise en place

VKD provides for the national teams a list of working stations for their preparation.

This list with appropriate working stations will be offered by VKD at the end of May 2019.

Program

Hot kitchen program – “Restaurant of Nations”:

The participating national teams have to prepare a 3-course menu: 110 menus have to be prepared, allowing the visitors of the Intergastra - IKA/Culinary Olympics to observe the preparation and cooking process. The menus (served on individual plates) are served and sold at the “Restaurant of Nations”.

Menu composition

- 1st dish: A hot or mainly hot preparation of fish/and or shellfish and/or seafood with side dishes. The first dish must be predominantly hot (more than 50%).
- 2nd dish: A hot preparation of meat and/or poultry and/or game with side dishes and decorations in accordance with modern nutritional standards.
- 3rd dish: A dessert of different textures and temperatures.

Teams not completing their tasks within the allowed time or delays during service will have up to 10 points penalty deduction by the lead judge from their final mark of that section.

Benefits for the hot kitchen - “Restaurant of Nations”

The organizer refunds $110 \times 12 \text{ EUR} = 1320 \text{ EUR}$ per national team of the cost of products purchased.

Kitchen “Restaurant of Nations”

The kitchen in the “Restaurant of Nations” is well-equipped and visible to the public. The national teams are requested to perform in clean working clothes.

The china for the “Restaurant of Nations” is offered by the organizer. The china will be presented during the drawing in February 2019.

Kitchen furniture and physical 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 state of the kitchen after cooking.

Electrical Equipment - basic rules

Each kitchen is equipped with ten (10) plug sockets of 220 volt. Maximum load of **10 kW** must not be exceeded. The overload is controlled by fuse.

- A **maximum of eight** appliances and machines can be used in the hot kitchen competition, in addition to what is already supplied by the organizer.
- The team may also bring a max of **two ScanBoxes**, boxes on wheels, warm or cold. **These two boxes can be kept in the kitchen but nothing on top. Max size W 540 x H 1800 x D 810 size.**
- It is the teams' responsibility to ensure that the electrical load is **not exceeded** causing a power failure.
- If a team causes a power failure because of power overload, they can be **penalized up to 10 points**.
- It is not permitted to exchange equipment during the competition, unless there is a machine failure and the jury chairman approves.

Electrical Equipment

accepted in the hot kitchen “Restaurant of Nations” and “Chef’s Table”

- Induction plate
- Slow cooking and warm holding unit
- Vacuum sealers
- Warm temperature regulator
- Airbrush compressor
- Ice cream maker
- Blender
- Hand mixer
- Blast chiller
- Heating unit
- Microwave oven
- Dehydrator
- Pacojet
- Smoking unit
- Sous-vide circulator
- Pasta maker
- Thermomix
- Tabletop mixer
- Deep fryer
- Meat slicing machine
- Vegetable processor
- Plate heater
- Rice cooker
- Pressure cooker

All other equipment is prohibited.

Team at “Restaurant of Nations”

- Six (6) team members including pastry chef and four (4) helpers, ten (10) in total.
- The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way.
- The team for the hot kitchen must be identical to the team of the “Chef’s Table”.
- One (1) chef will step out of the kitchen and do the announcing when the service starts. The announcer is only allowed to wipe/polish the plates, and is not permitted to place any garnishes/decorations or sauces on the plates.
- Four (4) helpers are allowed to carry goods but not place in fridge or freezer.
- Helpers are not allowed to wear a chef jacket.
- Helpers are allowed to polish plates outside the kitchen box.
- One (1) of the four (4) helpers is allowed to act as dishwasher.
- Except the dishwasher any other helper is not allowed in the kitchen once the competition starts.

Time schedule

The kitchen will be available to the teams at	12.00 h
Mise en place and control	12.30 h
Start for the practical preparations	13.00 h
Service starts at	19.00 h

Teams not completing their tasks within the allowed time or delays during service will have up to 10 points penalty deduction by the lead judge from their final mark of that section.

Teams disobey the rules, e.g. bringing too many chefs, additional material (prepared) into the kitchen etc will have up to ten (10) points penalty deduction by the lead judge from their final mark.

A picture of each dish composing the menu has to be sent to ika@vkd.com in the prescribed time (1st December 2019 at the latest). The minimum size of each photo must be 2560 x 1920; minimal resolution 200 dpi. If not sending photos in time the team will get a penalty of 10 points from total.

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 12.30 h.

The judging of the plates takes place during service, which means four (4) plates will be judged per service, without the team being able to determine which plates.

The served menu must correspond with the required photos.

Judging points

Mise en place	10 points
Correct professional preparations	25 points
Hygiene	
Working skills/techniques	
Kitchen organization, foodwaste	
Service	5 points
Presentation	10 points
Taste	50 points
TOTAL:	100 points

Sub-totals

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

“Chef’s Table”

Preparing a “Chef’s Table” for 12 persons: The six (6) chefs/pastry chefs and two (2) helpers are allowed to work in the kitchen. Only the same six (6) chefs from the hot kitchen can put up the “Chef’s Table”.

Every senior national team must do a showpiece (the showpiece can be brought in ready).

Menu composition

1. Dip/butter typical for the country

- Two (2) different types have to be made by the team in the kitchen
- Bread will be offered by the organizer.

2. Finger food - cold and hot

- Six (6) (4 cold and 2 hot) various kinds of finger food served on platters directly at the “Chef’s Table”. 60 pieces presented equally on two platters. 12 pieces presented on two plates for the jury. While sitting at the Chef’s Table, the guests need to be able to reach the finger food easily. That is why all required finger food has to be presented equally on two platters on both parts of the table.
- Weight: between 10 g and 20 g each
- To be eaten in one bite
- Four (4) different kinds served cold
- Two (2) different kinds served hot

3. One (1) cold festive platter for twelve (12) persons with fish and/or shellfish and/or seafood

- Three (3) various preparations
- Three (3) garnishes
- At least two (2) accompanying sauces, served separately
- One (1) salad served separately
- The festive platter must be in one piece. Must appear as one unit. It must also be possible to lift and move as one unit.
- No plates, bowls or similar items are allowed on the platter.

4. Intermediate course vegan (as plated service)

- One HOT plated service with main piece, sauce and suitable garnish.

5. Hot preparation with lamb saddle and lamb shoulder (as plated service), with side dishes and decorations in accordance with modern nutritional standards.

6. One (1) dessert assortment

with three (3) main components, one of them hot, sauce and decorations at your choice. Sauce is not considered as a component (as a plated service).

7. Petit fours

- Twelve (12) persons x 3 = 36 pieces
- Weight 6 g - 14 g/piece

Rules/Explanation

Rules for dip/butter

- Dips have to be completely done in the kitchen

Rules for intermediate course vegan

- All products have to be vegan
- Main component, sauce, suitable accompaniments

The team will be disqualified if they have no showpiece.

The showpiece will be judged separately to the “Chef’s Table”.

The score will not affect the total square of the “Chef’s Table”.

The three best showpieces will be awarded.

Rules for one (1) showpieces

- Height: min 60 cm and max 100 cm.
- Base 40 cm x 60 cm – but the entire piece may extend over the width of the base.
- The showpiece should have at least three different techniques (meaning a display of three different methods of product utilization).
- No non-edible structural elements are allowed over and above the base.
- All elements of the centerpiece must be self-supporting.
- The team is free to choose the material as long as it is all edible.

Benefits for “Chef’s Table”

The organizer refunds 180 EUR per national team of the cost of products purchased.

“Chef’s Table”

For each team a “Chef’s Table” is put at its disposal at the end of the kitchen box. (Size will be announced by the end of May 2019.) In the interest of safety in the halls it is forbidden to dismantle the tables or to add one’s own tables.

The only additional item allowed on the table are the menus and plinths for the plates. The diameter of the plinths must be smaller than the plates/platters they have to support.

Only the china for the hot preparation (s. point 5 – menu composition) is offered by the organizer. The china will be presented during the drawing in February 2019. All other china has to be brought by the teams themselves.

Team at the “Chef’s Table” during service

The team (1 or 2 chefs) is responsible to assist the guests during the serving from the kitchen. The organizer is in charge of the service in front of the “Chef’s Table”, for beverages and all table services.

Set up for the table and serving food can be done by the helpers, but no explanations or comments to the guests. This is only allowed to the chefs.

Time schedule

The kitchen will be available to the teams at	14.30 h
Mise en place and control	14.45 h
Start for the practical preparations	15.00 h
Service starts at	20.00 h

Teams not completing their tasks within the allowed time or delays during service will have up to 10 points penalty deduction by the lead judge from their final mark of that section.

Teams disobey the rules, e.g. bringing too many chefs, additional material (prepared) into the kitchen etc will have up to ten (10) points penalty deduction by the lead judge from their final mark.

International jury

The international jury starts working at 14.45 h.

Judging of plates/platters takes place during service, which means two (2) samples will be judged per service, without the team being able to determine which samples.

The served menu must correspond with the displayed menu.

Judging points

Mise en place	10 points
Correct professional preparations	25 points
Hygiene	
Working skills/techniques	
Kitchen organization, foodwaste	
Service	5 points
Presentation	10 points
Taste	50 points
TOTAL:	100 points

Sub-totals

Fingerfood + Dip/Butter	100 points
Cold buffet platter	100 points
Intermediate course vegan	100 points
Hot preparation	100 points
Dessert plate/Petit fours	100 points
Total	500 / 5 = 100 points

The decisions of the jury are final and irrevocable.

Cold dishes on silver, glazed porcelain, stainless steel, glass, mirrors, glazed wood or polished stone.

Hot dishes on stainless steel, lined copper-ware, oven-proof earthenware or glazed porcelain.

Valid for

Hot kitchen program – “Restaurant of Nations”

Permitted food to be brought into the kitchen at the start of the competition.

- Basic stock – can be brought in, but not reduced, seasoned or thickened
Samples for tasting
- Salads
 - cleaned, washed but not mixed or cut
- Vegetables, fruits, potatoes, onions
 - cleaned, peeled, washed, raw, not cut (exception for vegetables where seeds have to be removed). For example squash, but only allowed to be cut in halves

- onions can be halved to check quality
- vegetables like tomatoes may be blanched and peeled
- broad beans may be shelled
- vegetable/fruit purées can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site. Samples for tasting
- Fish
 - gutted, scaled not filleted
- Shells
 - cleaned, raw in their shells
- Crustaceans
 - raw or boiled, not peeled
 - cleaned, washed, can be boiled in their shells 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
 - Prosciutto, chorizo, bacon is allowed if it will be used for further usage or as an ingredient in a recipe.
- Pasta dough is allowed but not colored. It is not allowed to cut the dough in strips or rolled in sheets by the pasta machine.
- Pastry sponge, biscuit, meringue
 - can be brought in, but not cut, sliced, chopped or stenciled
 - macarons cannot be brought in
 - meringue as a décor has to be dried on site
- Fruit/vegetable pulps and fruit/vegetable purees
 - can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site. Samples for tasting.
 - no glaze or concentrated fruit juice.
 - dried fruit and/or vegetable powder
 - dehydrated fruit or sheets
 - vegetable ash and home-made spice mixtures are also allowed if no flavor enhancers are included.
- Decor elements
 - 100 % done on site
 - No titanium dioxide (TiO₂) - no metallic powder, no artificial food color
- Bones for stock
 - bones (including extra) can be brought in cut into small pieces
- Eggs
 - can be separated and pasteurizes, but not processed in any other way
- Dry ingredients
 - can be weighed and measured
- Flavored oils and butter

Valid for Chefs Table

Permitted food to be brought into the kitchen at the start of the competition.

- Basic stock – can be brought in, but not reduced, seasoned or thickened
Samples for tasting
- Salads
 - cleaned, washed but not mixed or cut
- Vegetables, fruits, potatoes, onions
 - cleaned, peeled, washed, raw, not cut (exception for vegetables where seeds have to be removed). For example squash, but only allowed to be cut in halves
 - onions can be halved to check quality
 - vegetables like tomatoes may be blanched and peeled
 - broad beans may be shelled
 - vegetable/fruit purées can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site. Samples for tasting
- Fish
 - Fish - gutted, scaled and filleted
- Shells
 - cleaned, out of shells
- Crustaceans
 - cleaned, washed, can be boiled in their shells but not mixed or cut
- Meat/Poultry
 - deboned, meat trimmed but not portioned
 - 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
 - Prosciutto, chorizo, bacon is allowed if it will be used for further usage or as an ingredient in a recipe.
- Pasta dough is allowed but not colored. It is not allowed to cut the dough in strips or rolled in sheets by the pasta machine.
- Pastry sponge, biscuit, meringue
 - can be brought in, but not cut, sliced, chopped or stenciled
 - macarons cannot be brought in
 - meringue as a décor has to be dried on site
- Fruit/vegetable pulps and fruit/vegetable purees
 - can be brought in, but not reduced, seasoned or thickened.
Final sauce or coulis must be prepared on site. Samples for tasting.
 - no glaze or concentrated fruit juice.
 - dried fruit and/or vegetable powder
 - dehydrated fruit or sheets
 - vegetable ash and home-made spice mixtures are also allowed if no flavor enhancers are included.

- Decor elements
 - 100 % done on site
 - No titanium dioxide (TiO₂) - not metallic powder, no artificial food color
- Bones for stock
 - bones (including extra) can be brought in cut into small pieces
- Eggs
 - can be separated and pasteurizes, but not processed in any other way
- Dry ingredients
 - can be weighed and measured
- Flavored oils and butter

Valid for for both programs

Hot kitchen program - "Restaurant of Nations" and "Chefs Table"

Equipment and service

- A completely equipped kitchen will be provided by the organizer. An equipment list is sent out six (6) months prior to the competition.
- The team is responsible for the service in front of the "Chef's Table" (no beverages services).
- Cooking utensils will be provided by the organizing instance.
- Serving utensils (sauce pans, soup bowls...) have to be brought in by the teams.
- A detailed list of the provided utensils and a kitchen plan is sent out six (6) months prior to the competition.

International jury

The international jury consists of recognized and approved experts. With the participation to the exhibition the entrant accepts the here mentioned conditions.

The jury will taste the plates/platters.

The team representative will have two (2) members of the jury at her/his disposal on a

HACCP

- The team must present a checklist of the temperatures of their food products before they have been 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 during the mise en place check and the team has to provide a laser thermometer for the judges to check temperatures.

Hygiene

The competition organizer reserves the right to disqualify any team, on decision of the lead judge, in case of non-compliance with the international hygiene standards.

Note: Worldchefs hygiene on competition and Worldchefs ethics and codes of conduct can be downloaded on <http://www.worldchefs.org>

The judges will control temperature and perfect condition of food.

Awards

Ranking/prizes

For the program hot kitchen – “Restaurant of Nations”:

- 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

For the program “Chef’s Table”:

- 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 the program hot kitchen “Restaurant of Nations” and “Chef’s Table”

Winner

1st runner up

2nd runner up

GRAND TOTAL and overall winner of the competition

Gold, silver and bronze for the three best showpieces.

Awards for national teams

In the competition for the “Olympic winner national team IKA/Culinary Olympics 2020” in Stuttgart:

Hot kitchen – “Restaurant of Nations”

The national team ranked best in category hot kitchen is “Olympic winner national team” in the category “Restaurant of Nations” - IKA/Culinary Olympics 2020 and receives a gold medal.

1st runner up in category “Restaurant of Nations” receives a silver medal.

2nd runner up in category “Restaurant of Nations” receives a bronze medal.

“Chef’s Table”

The national team ranked best in category “Chef’s Table” is “Olympic winner national team” in the category “Chef’s Table” - IKA/Culinary Olympics 2020 and receives a gold medal.

1st runner up in category “Chef’s Table” receives a silver medal.

2nd runner up in category “Chef’s Table” receives a bronze medal.

Olympic winner – Overall

The national team ranked best in all categories (“Restaurant of Nations” and “Chef’s Table”) is “Olympic winner national team” overall - IKA/Culinary Olympics 2020 and receives a gold medal.

1st runner up in category overall receives a silver medal.

2nd runner up in category overall receives a bronze medal.

Each team member (6 members) receives a medal each according to the points scored with diploma in the program “Restaurant of Nations” and “Chef’s Table”. The national federation receives a diploma according to the points scored in the program “Restaurant of Nations” and “Chef’s Table” and four (4) diplomas for the helpers.

The final classification is determined as follows:

“Restaurant of Nations”	100 points
“Chef’s Table”	100 points
Total	200 points

The decisions of the jury are final and irrevocable.

Insurance

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