



EXPOGAST
13th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
24-28.11.2018

INDIVIDUAL LIVE CARVING (K5) CONDITION OF PARTICIPATION





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INDIVIDUAL LIVE CARVING (K3) CONDITION OF PARTICIPATION

Organiser and responsible supervisor of the international culinary exhibition EXPOGAST 2018 Villeroy & Boch - Culinary World Cup: Vatel-Club Luxembourg, Association of professional chefs of the Grand Duchy of Luxembourg, Amitié Gastronomique Francois Vatel.

For all information concerning the competition in relation to EXPOGAST 2018 Villeroy & Boch - Culinary World Cup please check our website www.vatel.lu or contact us by email: cwc@pt.lu

Organised by:



brain&more
agence de communication



Supported by:



LE GOUVERNEMENT
DU GRAND-DUCHÉ DE LUXEMBOURG
Ministère des Classes moyennes
et du Tourisme



Duration and opening hours

The Expogast 2018 Villeroy&Boch Culinary World Cup takes place from Saturday, the **24th November 2018** to Wednesday the **28th November** at Luxexpo The Box, Luxembourg-Kirchberg

The exhibition is daily open

For the participants from 5:00 am to 9:30 pm

For visitors from 11:00 am to 9:00 pm

Opening Ceremony

The national teams are going to be officially introduced during the opening ceremony which take place on Friday the **23rd of November 2018** at 5:00 pm at Luxexpo The Box, Luxembourg-Kirchberg.

Closing Ceremony

The award ceremony and the announcement of the Expogast 2018 Villeroy & Boch - Culinary World Cup winners will take place on Thursday the **29th November 2018** at 2:00 pm at Luxexpo The Box, Luxembourg-Kirchberg.

Daily Ceremony

The daily ceremony with the announcement of the medals and diplomas of the day takes place each competition day at 6:00 pm.

Registration

Online registration is to be processed via www.vatel.lu For further information or questions in relation to the online registration, contact us by email: cwc@pt.lu

Registration ends the 1st of August 2018

The final and complete registration with the nominal announcement of the competitors name must be made until this moment.

The competitor will be requested to pay a participation fee 75 Euro.

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

The payment (registration fee) needs to be done by online payment during the registration process (VISA, MASTERCARD). The competitor can only participate if the 75 Euro have been registered.

Transfer costs are at the expense of the competitor.

The registration fee includes 2 entry tickets for the exhibition.

All the needed items will be handed out in the VATEL-Club office Entrée Nord at LuxExpo The Box, Luxembourg-Kirchberg up from **Thursday 22nd 10:00 am** if all the open fees are paid.

Changings in the registration

Once that the registration is accomplished, the competitor will get a mail including login and password.

Competitors may do any changes free of charge before **October 1st** through your personal login. After the date, the request for further changes have to be send mail at cwc@pt.lu Those changes will be billed 35 Euro each.

This payment needs to be done at the moment when the competitor gets all the tickets and information.

Every table card that doesn't match with the given QR code on the exhibition table won't be judged.

Labelling

The plates and exhibition items have to be uniformly labelled on original table cards with the unique QR code from the organizer in order to designate them properly.

Customs

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

From overseas the regulations must be respected. Each participant receives - upon request - a participation card, which has to be shown at customs upon request. Each imported good underlies the health and hygienic food regulations as defined by the EU.

Goods and raw materials

All goods and raw materials required for the preparation of the showpieces are available at the best quality in Luxembourg. As an order in advance is necessary, the participants can receive a list of special shops upon request. The teams must procure all products by themselves.

Material costs

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

Preparation and working stations

The organizers provide participants with the following items for the contest space

- One working table sized 1,0 m x 0,7 m. One chair.
- No access to an electrical outlet.
- Tables are assigned through the drawing of lots.
- Participants must prepare their exhibit from scratch, no preparation in advance will be allowed.

K5 – INDIVIDUAL LIVE ARTISTIC FRUIT & VEGETABLE CARVING

Objektive of the competition

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

The contest includes the semi-final qualification and the final.

The organizers will announce at the end of each semi-final the day's participants who are qualified to the final. To advance to the final, a score of 80 points on the preliminary round has to be reached.

Participants

- Individual participants are welcome to take part in the contests without consideration of: their age, occupation, or citizenship.
- A person can submit one application only.
- In order to ensure an orderly use of working tables during the qualification, the organizers 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 qualification date and time beforehand. By applying to the contests, participants accept its rules and conditions. Non-acceptation of these rules will result in disqualification of the applicants.

Judging points – Live carving

Design & Composition	30 points
Technical Skills & Degree of difficulty	40 points
Creativity & Originality	20 points
Mise en place and hygiene	10 points
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Total	100 points

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.

Method of work – techniques- degree of difficulty

- 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 removed completely already).
- Carvings must be anatomically correct (when applicable).

Composition and presentation

- The composition has to be ready and finished within the time limit. Unfinished pieces result in points lost.
- 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 unless the theme of the competition requires it. If found offensive, displays may be removed by the jury or the organizers.
- Participants are encouraged to use various carving elements and techniques.
- The choice of products, their colour harmony including the peel and the core are important as well as the ability to demonstrate all of it.
- Is there 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)?
- Does the display demonstrate innovative and creative ideas.
- The display must be proportionate, and well balanced.
- The display must be kept fresh during the whole length of the event.
- Unusual incisions, carving techniques.
- Possibility of use in a banquet or reception.

Rules

- In this category each contestant may only enter once.
- Participants are to carve one composition in 3 hours. 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 a proper condition.
- Participants must prepare their exhibit from scratch, no preparation in advance will be allowed.
- The participants are allowed in the competition area 30 minutes before the start of the competition to set-up their working spaces and display areas.
- Before starting the competition all the rules of the category will be announced to the competitors by a member of the jury.
- Each competitor will be assigned to a working table (sized 1.20m x 0.7m), 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 their entry card on his/her carving station, which will stay before the finished composition during the exhibition day.
- Each competitor is limited to a number of 5 different products (1 big and 4 smaller ones). All 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, colourful ornament of a figure, etc ...
- All items must be placed on the table. No items underneath the table except for a garbage container and a container with water.

- The final and total score in this competition is reached by averaging the points obtained in the preliminary and final round.
- The organizers may impose a theme which will be announced before the registration period.
- Participants not reaching the finals will be awarded with their respective certificate/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 is not allowed.
- The schedule of the final may be different from the schedule of the semi-finals.

Permitted

- Participants may seek help of an assistant to transport their products and materials to the competition hall, but the assistant must not stay in the competition area.
- Small cuts made to check the quality of the products are allowed.
- Toothpicks, wood skewers, supports, textiles and other decoration materials practically used to enhance a banquet composition are allowed (the connecting materials must be well hidden and can not be seen from any side).
- Using natural greenery is permitted, but it should not exceed 1/3 of the composition.

Prohibited

- The accompanying person is not allowed in the competition area at any time.
- Any advertising included in the designs is not allowed. Racist or religious symbols are prohibited.
- Use of unsanitary decoration items (earth, sand, soil, animal fur and moss) as well as cult objects (cross, icons and other attributes of religious practices) is not allowed.
- Any electric tools for carving, peeling, etc., are not allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons and beads is not allowed.
- Any use of glue is not allowed.
- Non-food colouring is not allowed in this category.

Hygiene and dress

- 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 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 exhibiting them.
- Upon finishing carving, a participant shall remove all waste and tools from his\her table and hand over the workplace to a jury in a proper condition.
- Only finished displays should remain on the table.

International jury

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

The participant will have a member of the jury at his disposal on a daily basis for a feedback concerning the accomplished program.

The decisions of the jury are final and irrevocable.

Awards ranking/prizes

Distribution of points

For each complete program one medal is awarded according to the points scored and one diploma is awarded to the manufacturer or one medal to the company, the competitor is working for.

100 points:	gold medal with diploma and congratulations of the jury
90-99,99 points:	gold medal and diploma
80-89,99 points:	silver medal and diploma
70-79,99 points:	bronze medal and diploma
30-69,99 points:	diploma

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.