



EXPOGAST
13th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
24-28.11.2018

NATIONAL JUNIOR TEAMS CONDITION OF PARTICIPATION





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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, 24th November 2018** to **Wednesday 28th November** at Luxexpo The Box, Luxembourg-Kirchberg

The exhibition is open daily

For the participants: from 5:00 AM to 9:30 PM
For visitors: from 11:00 AM to 9:00 PM

Opening ceremony

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

Closing ceremony

The awards ceremony and the announcement of the Expogast 2018 Villeroy & Boch - Culinary World Cup winners will take place on **Thursday 29th November 2018** at 2:00 PM at Luxexpo The Box, Luxembourg-Kirchberg. The awards and medals of the Restaurant des Nations (hot kitchen) will be announced during an additional ceremony the same day beginning at 11:00 AM.

Daily ceremony

The daily ceremonies with the announcement of the medals and awards of the day takes place on each competition day at 6:00 PM.

Outfit of the national junior teams

The members of the junior national teams are required to wear their cooking outfit and hat during both ceremonies.

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 on 28th of February 2018

The final and complete registration with the nominal announcement of the team and its members has to be made until this moment.

For a publication a picture in color of the team will be needed, please send it by mail to cwc@pt.lu until **31st of August 2018**.

The menu proposition must be submitted to the same mail address at the same moment as the picture of the team.

The precise recipe for 70 persons must be submitted to the jury at the start of the competition.

The teams are required to pay a participation fee of 400 Euro plus a deposit of 1000 Euro. The deposit will be refunded at 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 at the Restaurant des Nations and the contemporary buffet.

In case of no-show and if the required programs are not accomplished, no money will be refunded at all. Transfer cost are at the expense of the team.

Payments (fee plus deposit) must be done through online payment during the registration process (VISA, MASTERCARD). Teams are only allowed to participate once the 1400 Euro 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 8 general entry tickets for the entire duration of the exhibition. Registration papers will be handed at the Vatel office located the "Entrée Nord" (north entrance) at Luxexpo The Box, Luxembourg-Kirchberg by **Thursday 22nd 10:00 AM**, upon all fees paid.

Registration modifications

Once registrations have been made, the teams will receive acknowledgement mails including their login and password information. Teams may proceed to changes free of charge before **October 1st** through their personal login. After **October 1st**. Modification requests need to be forwarded to **cwc@pt.lu**. Those modifications changes will be billed 35 Euro 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 junior national teams in Luxembourg is at the expense of the organizer. Accommodation needs to be booked by the teams on their own.

The organizer will reimburse a maximum cost of 40 Euro per person, this for a limited period of six nights and 5 persons (chefs) for a total of maximum 1200 Euro. Refund is only possible against presentation of the original invoice of the hotel.

Team composition

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

A country can only be represented by one junior national team.

A National junior team consists of 5 members.

The team must be formed of the same members for the programs contemporary buffet and the hot kitchen competition "Restaurant des Nations"

The 5 Chefs/Pastry chefs must be under 25 years of age. (born after 1st November 1993)

For organizational matters, the surnames and names of the five (5) team members and the (maximum) four (4) helpers must be submitted at registration. The judge's folders include the five (5) names from the active team members.

Program requirements

The national junior teams prepare the following two-part program:

- 1 day contemporary buffet
- 1 day hot kitchen program in the Restaurant des Nations

The respective day of work in the Restaurant des Nations will be determined by drawing lots during the Spring Fair taking place at Luxexpo The Box in Luxembourg-Kirchberg in the first months of 2018. The exact date of the drawing lots will be communicated in due time to the registered teams.

The teams are divided in three different groups according to the Worldchefs ranking.

The competition schedule is set as follows:

- Hot kitchen - **Saturday 24th November** → Contemporary buffet - **Tuesday 27th November**
- Hot kitchen - **Sunday 25th November** → Contemporary buffet - **Wednesday 28th November**
- Hot kitchen - **Monday 26th November** → Contemporary buffet - **Saturday 24th November**
- Hot kitchen - **Tuesday 27th November** → Contemporary buffet - **Sunday 25th November**
- Hot kitchen - **Wednesday 28th November** → Contemporary buffet - **Monday 26th November**

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 platters and meals are available at the best quality in Luxembourg.

As an advance order is necessary, the participants can receive a list of special shops upon request. The teams must procure all products by themselves.

Preparation and mise en place

The National junior teams must themselves provide for the working stations for the preparation of the exhibition items.

Hot kitchen program - Restaurant of Nations:

The participating national junior teams have to prepare a 3-course menu: 70 menus are to be prepared, allowing the visitors of the EXPOGAST 2018 Villeroy & Boch - Culinary World Cup to observe the preparation and cooking process. The menus (served on individual plates) are to be served and sold at the Restaurant des Nations.

Menu composition

1st dish: a hot or mainly hot preparation of fish and/or shellfish and/or seafood with sides. The first dish must be predominantly hot (more than 50%).

2nd dish: a hot preparation of meat and/or poultry and/or venison with sides.

3rd dish: a dessert of different textures and temperatures.

Prescribed quantities

(raw state, ready to cook).

1st dish fish or shellfish or seafood with sides min. 150g net.

2nd dish dish meat or poultry or venison with sides min. 250g net.

3rd dish dessert with sides min. 100g net.

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, 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
 - no vegetable purées
- Fish
 - gutted, scaled, not filleted
- Shells
 - cleaned, raw in their shells
- Crustaceans
 - raw or boiled, not peeled
- Meat, poultry
 - deboned, not portioned, meat not trimmed, minced or ground
 - sausages has to been made on site
 - raw liver and sweetbread can be soaked in milk or cream when brought in to the competition kitchen but not seasoned or marinated

- Pastry sponge, biscuits, meringue
 - can be brought in, but not cut, sliced or chopped
 - macarons can not be brought in
 - meringue as decor has to be dried on site
- Fruit pulp & purée
 - can be brought in, but final sauce or coulis must be prepared on site
- Decor elements
 - 100% done on site
- Bones for stock
 - bones (including extra) can be brought in cut into small pieces
- Eggs
 - can be separated and pasteurized, but not processed in any other way
 - Dry ingredients
 - can be weighed and measured

In case of breach of the above mentioned rules the respective teams will be penalized with a maximum deduction of 10 points obtained in the hot kitchen on each course.

Benefits for the hot kitchen (Restaurant des Nations)

The organisers refund $70 \times 12 = 840$ Euro per national junior team of the cost of products purchased.

Kitchen of the restaurant des Nations

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

Kitchen furniture and physical inventory are to be handled with care. Each national junior team is liable for missing equipment. Hygienic and accurate work will be judged as well as the state of the kitchen after cooking.

Each kitchen is equipped with 10 plug sockets of 220 volt.

Additional small machines (max 8 with electric power), utensils, or hand tools can be brought by the crew.

Open charcoal, wood burning, Green egg and/or barbecues will not be permitted.

Only 2 additional Scanbox or similar GN 1/1, cooling or heating equipment is allowed.

Maximum load of 10 kW must not be exceeded.

The overload is controlled by a fuse

Team at “Restaurant des Nations”

- All five (5) active chefs including pastry chef and one (1) helper under 25 years old, six (6) in total.
 - The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way. The total of 5 chefs must not be exceeded in the kitchen box.
 - The team for the Hot Kitchen team must be identical to the team of the contemporary buffet.
 - When the service starts, the team manager can do the announcing. The announcer is only allowed to wipe/polish the plates, and is not permitted to place any garnishes/decorations or sauces on the plate.
 - The helper is allowed to carry goods but not place in fridge or freezer.
 - The helper is not allowed to wear a chef jacket.
 - The helper is allowed to polish plates outside the kitchen box.
 - The helper is allowed to act as dishwasher.
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- From 10.30 am onwards there will be a briefing for the use of the kitchen equipment.
 - From 11.30 to 11.55 am there will be the ‘mise en place’ check by the jury.
 - From 12.00 am onwards the kitchen will be cleared for work by the chairman of the jury or his representative.
 - From 6.00pm onwards the service starts.

A picture of each dish composing the menu has to be sent to cwc@pt.lu in the prescribed time. (1st October 2018 at the latest). The minimal size of the photo must be 2560 x 1920; minimal resolution 200dpi. Recipes of the hot menus must be submitted to the jury at the beginning of the competition.

Teams with delay at the start of service or during service will be penalized with a deduction of 10 points obtained in the hot kitchen program.

International jury

The international jury starts working at 10.00am.

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

The served menu must correspond with the displayed menu

Judging points for Hot Kitchen

Mise en place	10 points
Correct professional preparation	25 points
Hygiene,	
Working skills/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points

Contemporary buffet

Preparing a cold and hot buffet according to a certain theme for 12 persons:

1 platter with 4 various kinds of finger food

(as buffet service)

- Weight: between 10g and 20g each
To be eaten in one bite
- 2 different kinds served cold
- 2 different kinds served hot
- 1 plate with 1 piece of each for presentation for the jury

1 cold buffet platter for 12 persons with fish and/or shellfish and/or seafood

- 3 various preparations with
- 3 garnishes
- at least 2 accompanying sauces
- a salad

Bread and butter will not be judged

No plates, bowls or similar items are allowed on the platter

1 hot preparation with, for example duck and duck liver, to be prepared in live-cooking in front of clients

(as a plated service)

- with decorations in accordance with modern nutrition standards.

1 dessert assortment with 2 main components and decorations at your choice. Sauce is not considered as a component.

(as a plated service)

During the service

The team (1 or 2 chefs) is responsible to assist the clients during the serving from behind the buffet.

The organizer is in charge to assume the service in front of the buffet for the beverages and all table services.

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, 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
 - no vegetable purées
- Fish
 - gutted, scaled, not filleted
- Shells
 - cleaned, raw in their shells
- Crustaceans
 - raw or boiled, not peeled
- Meat, poultry
 - deboned, not portioned, meat not trimmed, minced or ground
 - sausages has to been made on site
 - raw liver and sweetbread can be soaked in milk or cream when brought in to the competition kitchen but not seasoned or marinated
- Pastry sponge, biscuits, meringue
 - can be brought in, but not cut, sliced or chopped
 - macarons can not be brought in
 - meringue as decor has to be dried on site
- Fruit pulp & purée
 - can be brought in, but final sauce or coulis must be prepared on site
- Decor elements
 - 100% done on site
- Bones for stock
 - bones (including extra) can be brought in cut into small pieces
- Eggs
 - can be separated and pasteurized, but not processed in any other way
 - Dry ingredients
 - can be weighed and measured

In case of breach of the above mentioned rules the respective teams will be penalized with a maximum deduction of 10 points obtained in this category on each course.

The main ingredient for the imposed theme (for example duck and duck liver) will be provided by the organizing instance three month in advance.

Time schedule

The kitchen will be available to the teams at	2:30 p.m.
Mise en place and control	3.00 p.m.
Start for the practical preparations	3.00 p.m.
Plating	7.30 pm.
Service from	8:00 p.m.

Teams not completing their task within the allotted time or delays during the service will have a 10 points penalty deduction by the lead judge from their final mark of that section.

Judging points

Mise en place	10 points
Correct professional preparations	20 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	5 points
Presentation & innovation	15 points
Taste	50 points
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TOTAL	100 points

Sub-totals

Fingerfood	100 points
Cold buffet platter	100 points
Main course	100 points
Dessert plate	100 points
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Total	400/4=100 points

The decisions of the jury are final and irrevocable.

Exhibition table

The exhibition surface allocated to each National junior team measures 2 x 2,5 meter with a neutral covering and is mantled with floor-length 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.

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.

Labelling

The plates and exhibition items have to be uniformly labelled in order to designate them properly.
(names of the dishes & team)

Benefits for the contemporary buffet

The organizers refund 100 Euro per team of the cost of products purchased.

Equipment and serving

A completely equipped preparation kitchen will be supplied by the organizing instance. An equipment list is sent out 6 months prior to the competition.

The team takes makes sure the client is served behind the buffet.

Cooking utensils will be provided by the organizing instance.

Dishes and serving utensils (plates, sauce pans, soup bowls....) are to be provided by the teams.

On demand (at least 3 month prior the competition) the organizer will take care to supply the plates.

A detailed list of the provided utensils and kitchen plan is sent out 6 months prior to the competition.

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 jury will taste the plates.

The team representative will have 2 members of the jury at his disposal on a daily basis for feedback concerning the accomplished program. Details will be announced at the team manager briefing.

Hygiene

By decree of the jury chairman, the organizer exercises the right to disqualify any team in breach of international hygiene regulations. Note: Worldchefs Hygiene on competition and Worldchefs ethics and codes of conduct can be downloaded on the WACS websites under competition.

(<http://www.worldchefs.org/en/node/533>)

Awards ranking/prizes

Distribution of points

For the contemporary buffet the following prizes are awarded according to points scored:

- 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

For the hot kitchen program the following prizes are awarded according to points scored:

- 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

The best ranking national junior team receives the Villeroy & Boch - Culinary World Cup for national junior Teams. The 5 team members receive the Villeroy & Boch – Culinary World Cup Extra Prize in gold and diploma.

The second ranking team receives the Villeroy & Boch - Culinary World Cup Extra Prize in silver and diploma.

The third best ranking team receives the Villeroy & Boch – Culinary World Cup Extra Prize in bronze and diploma.

The final classification is determined as follows:

Contemporary buffet	100 points
Hot kitchen program	100 points
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Total	200 points

The decisions of the jury are final and irrevocable.

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.