



EXPOGAST
13th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
24-28.11.2018

INDIVIDUAL CULINARY ART 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, the 24th November 2018** to **Wednesday the 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

The national teams are going to be officially introduced during the opening ceremony, which takes place on **Friday the 23th 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 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 required 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.

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).

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.

The organizer has the right to remove plates that do not fulfil the standard requirements of Culinary Art and plates with not original table cards.

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 participants 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 of the exhibition platters

The competitors must themselves provide for the working stations for the preparation of the exhibition items.

Program requirements

- a) **Finger food**; weight should be 10-20g each, to be eaten in one bite, should be served on porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery allowed.
Can be served with dipping sauce.
Two (2) x different kinds prepared cold, served cold for six (6) persons.
Two (2) x different kinds prepared hot, served cold for six (6) persons.
One (1) separate plate with one (1) piece of each for presentation.
- b) **Five (5) Course Fine Dining Gastronomic Menu for one (1) Person** consisting of 5 courses (dessert included) dessert included

Table

- 1 x 2 m = 2 m² table – with one power outlet. White table top and white skirting.

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.

Judging

The exhibition items must be exhibited at 8.00 am. The withdrawal will start at 8.30 pm.

In case of breach of the above mentioned rules the respective competitor will be penalized with a deduction of 10 points obtained in his category by decree of the chairman of the jury.

All exhibition items will be judged individually according to the 100 points system. No half points will be awarded.

Culinary arts judging points

Presentation & innovation	30 points
Composition	30 points
Correct professional preparation, skills, techniques	30 points
Serving arrangement	10 points
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Total	100 points

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 competitor.

An additional diploma can be handed out 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