



EXPOGAST
13th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
24-28.11.2018

REGIONAL 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, 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

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 award 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.

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 28th February 2018

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

The team will be requested to pay a participation fee of 5 x 75 Euro = 375 Euro plus a deposit of 500 Euro. The deposit will be refunded at the end of the competition if the team was present with all the requested programs.

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

The payment (registration fee and deposit) needs to be done by online payment during the registration process (VISA, MASTERCARD). The team can only participate if the 875 Euro have been registered.

Transfer costs are at the expense of the team.

The registration fee includes 7 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.

Changes in the registration

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).

Table

- 3 x 3 m = 9 m² table – with one power outlet. White table top and white skirting.
- One (1) marshal for four (4) teams to check setting up

Judges

- Three (3) judges accredit in Culinary Arts.
- Three (3) judges accredit in Pastry Arts.
- Culinary Arts will be judged only by chefs.
- The jury can cut any of the items if necessary.
- Nothing from Culinary Arts or Pastry Arts will be tasted. Petits-fours plate required for cutting and examination.

Team composition

- Five (5) chefs including team captain and pastry chef & three (3) helpers.
- Helpers will not wear a chef jacket.
- The helpers are only allowed to carry the items to the table and not allowed to finalise or handle finalised exhibition pieces neither place them on the table.
- Hygienic rules must be followed.

Timing

Participants or teams who arrive late can be disqualified.

Program requirements – Culinary art

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) **One (1) cold festive/buffet platter for eight (8) people and one (1) plated to give the jury the optical effect of portion size.**

A festive/buffet platter consisting of:

- three main items with one garnish for each main item
- the end pieces to be placed on the platter close to the representing slices
- the buffet platter has to be served with a salad and at least two (2) sauces or chutney on the side. Salad is not a garnish and has to be served separate. A bowl/dish for serving salad/sauces/chutney must be presented a part
- bread and butter will not be judged
- Garnishes should not be mistaken for finger food
- no plates, bowls or similar items are allowed on the platter.
- the show platter must be displayed in a classic style (one unit)

c) **3 Starters**

- one (1) hot Starter (appetizer) presented cold
- and two (2) different cold Starters (appetizers)

All served as single portion.

Starters where the main component is a hot element can also be cold or hot , two cold starters where all components are cold, all displayed cold.

d) **Five (5) Course Fine Dining Gastronomic Menu for one (1) Person**

- consisting of 5 courses
- dessert included

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

Feedback

The team captain and team manager will be given feedback on their competition day. A couple of judges will be in the Hall of the cold exhibition after 2:00 pm.

Program requirements – Pastry art

- a) Four (4) different individual plated desserts for one (1) person.
 - One (1) with chocolate as the main ingredient.
 - One (1) with fruit as the main ingredient.
 - Two (2) are the team's own choice.
- b) Display of sweet biscuits, chocolates, petits fours or friandises.
 - For six (6) persons x four (4) sorts = 24 pieces. Weighing 6g -14g each.
 - One (1) plated with one (1) of each for examination.

Pastry 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

Feedback

The team captain, pastry chef and team manager will be given feedback on their competition day.

Prize ceremony on stage

Only the chefs and pastry chef in the team and the team manger are aloud on stage. Each of them will get medals and a diploma in the value of the medal. The team manager gets the medal for the country's association and 4 diplomas for the helpers.

Awards

Medals will be awarded in both categories - Culinary Arts and Pastry Arts.

- Winner
- 1st runner up 2nd runner up

Summary of points – Grand total and overall Winner of the competition

Culinary Arts (70%) + Pastry Arts (30%). **100 points**

Sample Team 1

Culinary Art: **95 points** + Pastry Art: 83 points → Final Result: **91,4 points**

Sample Team 2

Culinary Art: **76 points** + Pastry Art: **85 points** → Final Result: **78,7 points**

Awards

Medals will be awarded for overall.

- Winner
- 1st runner up 2nd runner up