

Villeroy & Boch
1748



CULINARY
WORLD CUP
26-30.11.2022



EXPOGAST

14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

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COMMUNITY CATERING AND MILITARY TEAMS CONDITION OF PARTICIPATION





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Organiser and responsible supervisor of the international culinary exhibition EXPOGAST 2022 Villeroy & Boch - Culinary World Cup: Vatel 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 2022 Villeroy & Boch - Culinary World Cup please check our website www.vatel.lu or contact us by email: cwc@pt.lu

Organised by:



Supported by:



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



Duration

The Expogast 2022 - Villeroy&Boch Culinary World Cup takes place Saturday 26th of November to **Wednesday 30th of November 2022** at Luxexpo The Box, Luxembourg-Kirchberg.

Opening hours

Daily exhibition hours are:

- 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 25th of November 2022** at 5.00 pm at Luxexpo The Box.
(For organization matters, changes might be possible)

Closing Ceremony

The award ceremony and the announcement of the Expogast 2022 - Culinary World Cup winners will take place on **Thursday December 1st 2022** at 2.00 pm at Luxexpo The Box.
(For organization matters, changes might be possible)

Daily Ceremony

The daily ceremony with the announcement of the medals and diplomas of the day (cold exhibition) takes place each competition day at 5.00 pm.
(For organization matters, changes might be possible)

Outfit of the team of the national teams

The members of the community catering and military teams are required to wear their cooking outfit, including chef hat during all the 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 February 28th, 2022

The final and complete registration with the nominal announcement of the teams and its members has to be made until the **28th of February 2022**.

The team has to send a picture in color of the whole team by mail to cwc@pt.lu until the **31st of August 2022** for a publication.

The menu proposal has to be submitted by email to cwc@pt.lu until the **31st of August 2022**.

The team has to pay a participation fee of 350 Euro plus a deposit of 800 Euro. This deposit will be reimbursed only 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 of the Community Catering. Money won't be refunded in case of no show and if the requested program is not accomplished.

The payment (fee plus deposit) has to be done by online payment during the registration procedure (VISA, MASTERCARD). The team can only participate if the global amount of 1150 Euro has been validated. Transfer costs are at the expense of the team.

The registration fee includes 7 entry tickets for the whole during of the exhibition.

All the needed documents such as entry tickets will be handed out in the VATEL office Entrée Nord at Luxexpo The Box, Luxembourg-Kirchberg up from **Thursday the 24th November 2022 from 10:00 am**.

Registration modifications

Once the registration is accomplished, the team will get an e-mail including its login and password information in order that the team may proceed to changes (free of charge) before **October 1st 2022**.

Passed that date, the request for further changes can only be processed by mail to **cwc@pt.lu** or during competition in the jury administration office. Any changes will be billed 50 Euro each. This payment needs to be done at the registration at the arrival or for later changes in the jury administration office.

Accommodation

The teams need to book their accommodation on their own. The organizer will reimburse the cost of maximum 40 Euros per person for a limited period of 2 nights and 4 persons for a total of maximum 320 Euros. Refund will be only possible against presentation of the original invoice of the hotel (for a stay during competition days).

Customs

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

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

Goods and raw materials

In Luxembourg you can purchase all goods and raw materials in high quality that you might require for your preparation of the exhibits. Orders ought to be made in advance, the participants can receive a list of special shops upon request. The competitor must procure all products by her-/himself.

Black listed products are prohibited.

Material costs

Material and decoration costs related to the exhibition are at the expense of the team.

Preparation and mise en place

The teams have to organize the workplace for the preparation and mise en place of their program by themselves.

Team composition

The applying community catering or military team must be member in their respective national association and be supported by it.

The community catering and military team consists of

- 4 chefs
- 1 kitchen helper/dishwashing
- 1 helper expeditor/stewarding

The helpers must wear clearly different dresses than the 4 chefs.

The helper inside the kitchen:

Up from the start of the competition on, **only the kitchen-helper is allowed to be in the kitchen** during the entire competition as dishwasher and for the cleaning of the working tables and kitchen machines.

The helper for outside the kitchen:

- is allowed to count and polish the plates.
- may create a themed atmosphere in the restaurant by using aesthetically appropriate decorations in the service area.
- may take care of the decoration of the salad and dessert display. He can refill the salads and desserts during service time.
- may be responsible for the guest's ticket control and revenue control with the organizer.
- is not allowed to enter the kitchen.

Both helpers are NOT allowed to touch any food.

For organizational matters, the surnames and names of the 4 chefs and 2 helpers must be submitted at registration.

Important: All of the team members have to work in the same establishment or for the same company.

Benefits

The organizer refunds 120 x 5,00€ = 600 € per team for the costs of the purchased products.

Preparation and mise en place

The team has to organize the workplace for the preparation of the exhibits by itself.

Day of competition

The respective day of work in the Restaurant of the Community Catering will be determined by drawing lots during the Spring Fair taking place at Luxexpo The Box in Luxembourg-Kirchberg in the first months of 2022. The exact date of the drawing lots will be communicated in due time to the registered teams.

Program requirements

Hot kitchen program - Restaurant of Community Catering:

The teams have to conceptualize, plan, realize and serve a lunch on the theme "Our culinary traditions and culture nowadays".

Number of guests: 120

Total cost of goods shall not exceed 5,00€ per person.

Service: self-service based on the free-flow-system; in addition, one main-course has to be cooked/finished & served at the front-cooking station.

The menu must be a balance between protein and starches and vegetal.

The following elements are required:

- 1 soup
- 1 vegetarian starter consisting in a salad with min. 5 components, served as individual portion
- 1 meat main course
- 1 fish main course
- 1 vegan main course
- 2 starch side dishes
- 2 vegetables side dishes
- 1 individual plated dessert with 3 main elements, 1 of them must served hot (sauce and decoration are not considered as a dessert element)

It must be possible to place the entire menu on the service tray. Exception may be the dessert, if it can be taken at a later time by the guest (eg. Ice cream).

Prescribed quantities

The minimum required weight of one cooked portion of the whole menu is 500g

HACCP

- The team must present a checklist of the temperatures of their food products before they were 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 team has to control the temperatures of the fridge/freezer during the competition.
- The team has to control the temperature of the food (warm and cold dishes) when it's served.
- The protocols must be presented to the judges during the mise en place check
- The team has to provide a laser thermometer for the judges to check temperatures.
- The control of the temperatures may be done by the kitchen helper.

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

- Basic recipes can be weighted out but no further processing is allowed

Basic stock

- can be brought in, but not reduced, seasoned or thickened.
- samples for tasting have to be ready for the mise en place check by the jury
- bones/fishbones for stock
- can be brought in cut into small pieces

Salads

- cleaned and washed but not cut or mixed

Vegetables, fruits, potatoes

- cleaned, peeled, washed, not cut, must be raw. (exception for vegetables where seeds have to be removed. For example, squash – are 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.

Samples for tasting have to be ready for the mise en place check by the jury.

- final sauce or coulis must be prepared on site

Dried fruit / or vegetable

- powder permitted
- herbs and spices, dried or fresh
- spice mixes or div. paste are allowed

Pasta dough

- is allowed and can be flavoured and rolled into sheets but not portioned

Fish

- gutted, scaled but NOT filleted

Shells

- cleaned, must be raw in their shells

Crustaceans

- raw or boiled, but not peeled.

Meat/Poultry

- can be deboned but not portioned, not trimmed, not minced or ground
- raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen but not seasoned or marinated
- sliced prosciutto, sliced bacon, sliced ham, chorizo are allowed as long as they will be further processed in the kitchen

Pastry sponge, biscuit, meringue

- can be brought in, but not, sliced or chopped
- have to be used as ingredient for a further use in the recipe
- macarons must be made on-site

Eggs

- can be separated and pasteurized, but not processed in any other way

Flavoured oils and butter

- are allowed

Decor elements

- must be at 100% made in the kitchen

Convenience products

Applies to all components: It may be processed up to a maximum of 6 convenience products (CV products).

The CV products brought in the kitchen must be highlighted as CV product and must be presented to the jury during the mise en place check.

All Convenience products, either prepared by the manufacturer or prepared in the preparation kitchen, must be 100% traceable with a label intact (legible) and correct description.

It counts as 1 (one) CV product:

- any product that has been partially or completely prepared by the food industry (stuffed pasta, fresh pasta, cut salads in a controlled atmosphere, frozen vegetables, fruits, dressings, ice creams, dried or frozen herbs, pre sliced ham/bacon, raw sliced meat for escalope, roulade, paillard and / or
- any allowed goods as listed in the above list if it shows one further work step (eg. fish filleted =1CV product, cut vegetable =1CV product, ...)
- **All CV products (purchased or self-made) must be correctly labelled with all components and ingredients, date of production and, like industrial CV products, properly packaged.**
- In case of breach of the above mentioned rules the respective teams will be penalized with a maximum deduction of 10 points.

Environment, Sustainability & Waste

To protect our World, we all have to be mindful of our impact on the Environment, Sustainability, and Food Waste Reduction.

The Organiser will provide bins for organic, plastic and burnable items.

All competitors' mise-en-place must be transported and stored in reusable containers, environment-friendly paper and packaged items.

The Teams are encouraged to use recycled materials wherever possible and avoid the use of unnecessary disposable containers.

Before, during, and after the competition, the Teams must appropriately prepare and account for the leftovers, trimmings and food waste reduction.

Water or electricity have to be managed carefully.

It is not allowed/permitted or suggested to bring in more material as needed.

Overproduction of food, more than the stated portion calculation, will reduce 5 points in «Hygiene and Food waste.»

Schedule of the competition

Teams can store the food and will get introduced 5.45 am for the use of the kitchen equipment.

Mise en place & HACCP check by the jury	6.15 am
Start for the practical preparations	6.30 am
Service starts at	11.30 am
Last order	1.00 pm
Cleaning the kitchen	1.30 pm
Leaving the kitchen	2.00 pm

Teams with delay at the start of service or leaving the kitchen after 2.30 pm will be penalized by a deduction of 5 points obtained in the hot kitchen.

After the last customer has been served the jury will give it's OK to clear and clean the kitchen. The teams may organize some more helpers for the cleaning.

KITCHEN OF THE RESTAURANT COMMUNITY CATERING

The kitchens in the community catering restaurant are well equipped and are visible to the public. The community catering teams are requested to perform in clean working clothes.

The porcelain for the "Restaurant of Community Catering" is offered by the organizer and will be presented during the drawing of the competition days.

A detailed list of the provided equipment and a kitchen plan will be sent out 6 months prior to the competition.

Kitchen furniture and physical inventory have to be handled with care and each community catering team is liable for missing equipment. Hygienic and accurate work will be judged as well as the state of the kitchen after cooking. Porcelain and serving utensils (plates, saucepans, soup bowls....) are provided by the organizer and this list will be sent out 6 months prior the competition.

Teams may add one additional item of porcelain to one of the dishes if the following rules are accomplished:

- The original set of porcelain, specified by the organizer, must be used and no item can be changed.
- The additional item has to be purchased from the official porcelain sponsor of the competition.
- The team is responsible for their own china and it will be handed over to the team unwashed after the lunch.
- The team has no claim against the organizer in the event pieces of china are broken, stolen or lost.

Equipment - basic rules

- The team is allowed to bring a max of 2 transport boxes into the kitchen or boxes on wheels, trolleys, warm or cold. Those boxes have of a maximum size of GN 2/1 and maximum height of 185 cm.
- A maximum of 8 appliances and machines can be used in the hot kitchen competition, in addition to what is already supplied by the organizer.
- Each kitchen is equipped with 10 plug sockets of 220 volts. A maximum load of 10 kW must not be exceeded.
- Additional power outlets are not allowed! The overload is controlled by fuse.
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 it.

Electrical Equipment

accepted in the kitchen of "Restaurant of Community Catering"

- 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 (on wheels it will be counted as warm transport box)
- Microwave oven
- Dehydrator
- Pacojet
- Smoking unit

- Sous-vide circulator
- Pasta maker
- Thermomix
- Tabletop mixer
- Deep fryer
- Meat slicing machine
- Vegetable processor
- Plate heater
- All other equipment is prohibited!!!!

International jury

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

The international jury starts working at 6.00 am

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

The served menu must correspond with the announced menu.

The team representative will have 2 members of the jury at his disposal on a daily basis for a feedback concerning the accomplished programs.

Details will be announced at the team briefing a few hours before the opening ceremony.

The decisions of the jury are final and irrevocable.

Informations that the team has to submit to the Jury at the time of the mise en place check.

- the precise recipes of the menu for 120 people
- the costing of the menu for 120 people and for 1 person.
- the ordering list of the goods
- the nutritional value calculation of each dish
- the check list of requested temperature protocols (HACCP)
- show the 6 permitted CV products.
- show the 8 permitted electrical appliances.
- prepare samples of the basic stocks and vegetable/fruit purées for tasting

Judging points

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparations	20 points
• Work skills	
• Techniques	
• Work flow	
Balanced nutritional value & respect of the theme	5 points
Presentation & service	10 points
Design of the output	
Comfortable atmosphere	
Taste	50 points
Total	100 points

The prescribed number of 120 portions must be respected. Insufficient quantities are penalized by a deduction of points.

Hygiene

By decree of the jury chairman, the organizer exercises the right to disqualify any team in breach of international hygiene regulations.

Awards ranking/prizes

Distribution of points:

For the community catering competition 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 4 chefs receive a medal and diploma according to the points scored., the 2 helpers receive only a diploma.

Final classification

The best ranked community catering team receives the Culinary World Cup “Community Catering Award” extra prize in gold.

The second ranked team receives the Culinary World Cup “Community Catering Award” extra prize in silver.

The third ranked team receives the Culinary World Cup “Community Catering Award” extra prize in bronze.

The best Military Team will be awarded with a special Team Medal.

Insurance

The organizer assumes no responsibility for private exhibition material or other objects of value. The exhibitors must themselves insure the risks of participation in the exhibition.