

Villeroy & Boch
1748



CULINARY
WORLD CUP
26-30.11.2022



EXPOGAST

14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

26-30.11.2022

NATIONAL CULINARY 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



NATIONAL CULINARY TEAMS CONDITION OF PARTICIPATION

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Duration

The Expogast 2022 - Villeroy&Boch Culinary World Cup takes place from **Saturday 26th of November** to **Wednesday 30st 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 national 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 national teams are required to pay a participation fee of 500 Euros plus a deposit of 1000 Euros. 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 in the Restaurant of Nations and the Chefs Table.

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 1500 Euro has been validated. Transfer costs are at the expense of the team.

The registration fee includes 10 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**.

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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 to 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 6 nights and 6 persons for a total of maximum 1440 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.

Material costs

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

NATIONAL TEAMS

Team composition

Only national associations which are member of Worldchefs are allowed to register a national team. A country can only be represented by one national team.

A national team consists of 6 members and 4 helpers. The organizer will not pay for the helpers neither give them medals in case that the team got some.

The team must be composed of the same members for both programs "Chefs Table" and hot kitchen competition "Restaurant of Nations".

For organizational matters, the surnames and names of the 6 team members and the maximum of 4 helpers must be submitted at registration. The judges' folders include the 6 names from the active team members.

Program requirements

The national teams prepare the following two-part program:

1 day "Chefs Table"

1 day hot kitchen program in the "Restaurant of Nations"

The respective day of work in the "Restaurant of Nations" and "Chefs Table" will be determined by drawing at the Spring Fair held at Luxexpo The Box in the first months of 2022. Place and date of the drawing will be notified in a timely manner.

The competition schedule is set as follows:

Hot kitchen - Saturday 26th November	→ Chefs table - Tuesday 29th November
Hot kitchen - Sunday 27th November	→ Chefs table - Wednesday 30th November
Hot kitchen - Monday 28th November	→ Chefs table - Saturday 26th November
Hot kitchen - Tuesday 29th November	→ Chefs table - Sunday 27th November
Hot kitchen - Wednesday 30th November	→ Chefs table - Monday 28th November

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.

Preparation kitchen for mise en place

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

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 jury will taste the prepared components of the dishes. The team representative will have two (2) members of the jury at her/his disposal on a daily basis for feedback concerning the accomplished program. Details will be announced at the team managers briefing. The decisions of the jury are final and irrevocable.

HOT KITCHEN PROGRAM “RESTAURANT OF NATIONS”:

The participating national teams have to prepare a 3-course menu: 110 menus have to be prepared, allowing the visitors of the Expogast – Villeroy & Boch Culinary World Cup 2022 to observe the preparation and cooking process. The menus (served on individual plates) are served and sold at the “Restaurant of Nations”.

Team at “Restaurant of Nations”

- Six (6) team members including pastry chef and four (4) helpers, ten (10) in total.
- The total of six (6) chefs + one (1) helper must not be exceeded inside the kitchen box.
- The team for the “Restaurant des Nations” must be identical to the team of the “Chefs Table”.
- Helpers must dress differently from the 6 chefs of the team.
- Helpers are allowed to carry goods but not place them in fridge or freezer.
- Helpers are allowed to polish plates outside the kitchen box.
- One (1) of the four (4) helpers is allowed to act as dishwasher.
- Except the dishwasher any other helper is not allowed in the kitchen once competition starts.
- For the service one (1) helper will do the announcing when the service starts. The announcer is only allowed to wipe/polish the plates, and is not permitted to place any garnishes/decorations or sauces on the plates.
- The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way.

Menu composition

- 1st dish:** A hot or mainly hot preparation of fish/and or shellfish and/or seafood with side dishes. The first dish must be predominantly hot (more than 50 %).
- 2nd dish:** A hot preparation of meat and/or poultry and/or game with side dishes and decorations in accordance with modern nutritional standards.
- 3rd dish:** A dessert of different textures and temperatures.
- Teams that are not completing their tasks within the allowed time or delays during service will have up to 5 points penalty deduction by the lead judge from their final mark of that section.

Prescribed quantities

The minimum required weight of one cooked portion of the whole menu is 500g
The maximum is according the actual nutrition standards.

Benefits for the hot kitchen - “Restaurant of Nations”

The organizer refunds 110 x 12 EUR = 1320 EUR per national team of the cost of products purchased.

Kitchen “Restaurant of Nations”

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

The porcelain for the “Restaurant of Nations” is offered by the organizer and will be presented during the drawing in the first month of 2022.

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

Electrical Equipment - basic rules

- Each kitchen is equipped with ten (10) plug sockets of 220 volt. Maximum load of **10 kW** must not be exceeded.
- Additional power outlets are not allowed!
- An 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**.
- A **maximum of eight** appliances and machines can be used in the hot kitchen competition, in addition to what is already supplied by the organizer.
- The team may also bring a max of **two transport boxes (GN2/1, max 180 cm height)** boxes on wheels, warm or cold. Nothing on top.
- It is not permitted to exchange equipment during the competition, unless there is a machine failure and the jury chairman approves.

Electrical Equipment

accepted in the hot kitchen “Restaurant of Nations” and “Chefs Table”

- 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.

Mise en Place – Items, permitted to be brought for the hot kitchen program “Restaurant of Nations”

Basic stock

- can be brought in, but not reduced, seasoned or thickened samples for tasting (cold and hot)
- bones for stock (including extra) can be brought in cut into small pieces

Salads

- cleaned, washed but 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

Vegetable/fruit pulps and purées, ...

- can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site.
- Samples for tasting
- no glaze or concentrated juices
 - dried fruit / or vegetable powder permitted
 - dehydrated fruit or sheets permitted
 - vegetable ash and home-made spice mixture are permitted

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 have to be made on site
- raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen but not seasoned or marinated

Pastry sponge, biscuit, meringue

- can be brought in, but not cut, sliced or chopped
- macarons cannot be brought in
- meringue as a décor has to be dried on site

Decor elements

- must be 100 % done on site

Eggs

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

Dry ingredients

- can be pre-weighted and -measured

Flavoured oils and butter are allowed

Time schedule

From 10.30 am onwards - to stock the food in the fridges.

From 11.00 to 11.30 am – teams get introduced for the use of the kitchen equipment.

From 11.30 to 11.55 am - will be the mise en place check by the jury includes the HACCP control sheets.

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.

Teams not completing their tasks within the allowed time or delays during service will have up to 5 points penalty deduction by the lead judge from their final mark of that section.

A picture of each dish composing the menu has to be sent to cwc@pt.lu in the prescribed time (October 1st 2022 at the latest). The minimum size of each photo must be 2560 x 1920; minimal resolution 200 dpi. If the photos aren't send in time the team will get a penalty of 10 points from total.

International jury

The international jury starts working at 10.30 am.

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

The served menu must correspond with the required photos.

Judging points

Mise en place	5 points
Hygiene and Food waste	10 points
Correct professional preparation	20 points
• Work skills	
• Techniques	
• Workflow	
Service	5 points
Presentation	10 points
Taste	50 points
TOTAL:	100 points

Sub-totals

• 1 st dish	100 points
• 2 nd dish	100 points
• 3 rd dish	100 points
Total	300 / 3 = 100 points

“CHEFS TABLE”

For each team a “Chef’s Table” is put at its disposal at the end of the kitchen box. (Size will be announced by the end of May 2022.) In the interest of safety in the halls it is forbidden to dismantle the tables or to add one’s own tables.

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.

Only the porcelain for the hot preparation (s. point 5 – menu composition) is offered by the organizer and will be presented during the drawing in the first months of 2022. All other china has to be brought by the teams themselves.

Theme at “Chefs Table”

The team is choosing a theme that must be reflected in the different preparations. (eg: springtime or feel the nature, ...)

Team at “Chefs Table”

- Six (6) team members including pastry chef and four (4) helpers, ten (10) in total.
- The total of six (6) chefs + one (1) helper must not be exceeded inside the kitchen box.
- The team for the “Chefs Table” must be identical to the team of the “Restaurant des Nations”.
- Four (4) helpers are allowed to carry goods but not place in fridge or freezer.
- Helpers must dress differently from the 6 chefs of the team.

- Helpers are allowed to polish plates outside the kitchen box.
- One (1) of the four (4) helpers is allowed to act as dishwasher.
- Except the dishwasher any other helper is not allowed in the kitchen once the competition starts.
- The team manager is only allowed to stay outside the kitchen area and is not permitted to participate in any way

Team during the service of the Chef Table

- The serving chef, one (1) team member is responsible to assist the guests during service of the Chefs Table.
- One (1) team member will carve/slice the remaining four (4) portions from each of the main pieces on the festive platter.
- One (1) team member will explain the theme or the dishes to the guests.
- Three (3) sets of menus/recipes with clear description of the theme and dishes have to be provided to the judges.
- Set up of the table can be done by the helpers or team members.
- The helper is not allowed at all to participate in the service of the food.
- The Centerpiece/ Showpiece can only be handled by team members. Helpers are not allowed to assist.
- The organizer will provide the waiters who will serve the guests of the Chefs Table.

Menu composition

- Dips / Butter and breads (reflection of your country's traditions and specialties)
- Two (2) different types of dips/butters are required to be made by the team in the kitchen and set on the table for the guests. 1 additional set will be set aside for the jury.
- Bread can be pre-made and brought into the kitchen. It may be served warm, or at room temperature.
- Finger Food Cold and Hot
- Four (4) different kinds of fingerfood – two (2) cold and two (2) hot varieties of finger food.
- Served on platters on the Chefs Table. These have to be on two (2) platters for ease of service.
- Finger food needs to weigh between 10g – 20g. Guests should be able to eat them in one bite. They cannot be served with any liquid/served in bowl.
- Two (2) different kinds served cold (14 pieces of each = 28), 10 pieces of each will be served to the guests and 4 pieces of each will be served to the jury
- Two (2) different kinds served hot (14 pieces of each = 28), 10 pieces of each will be served to the guests and 4 pieces of each will be served to the jury
- One (1) cold Festive platter for twelve (12) to be comprised of, fish and /or shellfish and or seafood
- Two (2) various preparations of main pieces
- Two (2) appropriate garnishes to accompany the main pieces
- The main pieces for the buffet must have an end piece (butt piece)
- The main pieces need to be cut into eight (8) portions displayed on the platter
- Four (4) portions must remain on the end piece. The end piece will later be carved by a team member in front of the guests – it cannot be sliced by a helper
- A minimum of two (2) accompanying sauces/chutneys, served separately
- One (1) Salad served separately
- The platter itself must be in one (1) piece, and appear as one unit, it must be moveable as one unit
- No plates, bowls, spoons or service vessels are permitted on the platter.
- Ten (10) portions will be served to the guests and Two (2) portions will be served to the jury
- One (1) 'Plant based' Intermediate Course (Plated in the kitchen)
- One (1) HOT plated service, combination of ingredients at the team's selection, will require a sauce and suitable garnishes.

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- One (1) Plated Hot Preparation main course (Plated in the kitchen)
- The meat protein will be disclosed 3 months prior to the event
- Side garnishes and decoration in accordance to modern and nutritional standards.

- One (1) plated dessert
- With three (3) main components of which one needs to be hot.
- Sauces and decoration are of your choice, but are not considered as a component.

- Petits-Fours
- Fourteen (14) pieces x 3 varieties = 42 pieces
- Two varieties (2) are of the chef's choice.
- One variety (1) must be vegan.
- One of these three types of petits-fours must be made without the use of any molds.
- The petits-fours will be displayed on a serving tray.
- The petits-fours will be presented to the guests by the pastry chef.
- Ten (10) pieces of each will be served to the guests and Four (4) pieces of each will be served to the jury.

- The Centerpiece / Showpiece
- Minimum height required is 50 cm, and the maximum height allowed is 60 cm. above the base.
- The maximum dimensions of the base are 60 cm x 40 cm x 15 cm height, but the centerpiece may extend beyond the overall width and/or length of the base.
- The showpiece should demonstrate at least 3 different techniques.
- Non-edible structure or elements are not allowed in the centerpiece (except for the base).
- All elements of the showpiece must be self-supporting.
- The centerpiece must be completely assembled, and displayed on the table at the start of the allocated cooking time.
- Gold, silver, and bronze medals will be awarded to the 1st, 2nd and 3rd overall centerpieces.

The minimum required weight of one cooked portion of the whole menu is 550g

Additional explanation to the menu composition

Rules for dip/butter

- Dips have to be completely done in the kitchen

Rules for intermediate course vegan

- All products have to be vegan
- Main component, sauce, suitable accompaniments

Benefits for "Chef's Table"

The organizer refunds 250 EUR per national team of the cost of products purchased.

Mise en Place – Items, permitted to be brought for the "Chefs Table"

Basic stocks

- can be brought in, but not reduced, seasoned or thickened
- these are to be presented to the jury in cold and warm format for tasting.
- bones for stock can be brought in cut into small pieces.

Salads, cleaned and washed

Vegetables and fruits cleaned, **can be cut/trimmed (any shape), BUT must be raw**

- fruit and vegetable purées are permitted but must not be seasoned or finished item
- no glaze or concentrated juices
- dried fruit /or vegetable powder permitted
- dehydrated fruit or sheets permitted
- vegetable ash and home-made spice mixture are permitted

Fish must be gutted, scaled, and even **can be fileted if required.**

- its allowed to bring in only the necessary quantity/piece/size used for the main piece of the showplatter.

Shellfish/ crustaceans – clean, **raw, can be removed from their shell**

Meat/Poultry/Game

- deboned, trimmed but not portioned
- proteins cannot be brought in minced. Mincing must be done in the kitchen.
- liver and sweetbreads can be brought in soaked in milk, but not seasoned or flavoured.
- smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.

Pasta dough

- can be flavoured and rolled into sheets, but it cannot be portioned

Decor elements

- must be 100 % done on site

Eggs

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

Dry ingredients

- an be pre-weighted and -measured

Flavoured oils and butter

- are allowed

Pastry

- pastry Sponge, biscuits, not cut or stenciled
- macaroons or macarons need to be made on premise
- decor elements 100% made on site
- titanium dioxide, metallic powders, and artificial food colors are not permitted

Centerpiece / showpiece is permitted to be brought in assembled, or in parts

Equipment and service

- A completely equipped kitchen will be provided by the organizer. An equipment list is sent out six (6) months prior to the competition.
- The team is responsible for the service in front of the “Chef’s Table” (no beverages services).
- Cooking utensils will be provided by the organizing instance.
- Serving utensils (sauce pans, soup bowls...) have to be brought in by the teams.
- A detailed list of the provided utensils and a kitchen plan is sent out six (6) months prior to the competition.

Time schedule

The kitchen will be available to the teams at 12.00 am

- Mise en place and control 12.30 am
- Start for the practical preparations 1.00 pm
- Service starts at 7.00 pm

Teams not completing their tasks within the allowed time or delays during service will have up to 5 points penalty deduction by the lead judge from their final mark of that section.

International jury

The international jury starts working at 12.00 am.

Judging of plates/platters takes place during service, which means two (2) samples will be taken at the same time as the guests for judging, without the team being able to determine which samples.

The served menu must correspond with the documentation including the menu, given to the chairman of the jury.

Judging points

Mise en place	5 points
Hygiene and Food waste	10 points
Correct professional preparation	20 points
<ul style="list-style-type: none"> • Work skills • Techniques • Workflow 	
Service	5 points
Presentation	10 points
Taste	50 points
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TOTAL:	100 points

Sub-totals

Program – Chefs table A:	
Finger food & dips	
Festive platter & salad	100 points
Program – Chefs table B:	
Intermediate Vegan course	
Hot main course	100 points
Program – Chefs table C:	
Dessert	
Petits-Fours	
Showpiece	100 points
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TOTAL	300/ 3 = 100 points

All the 3 programs are to be completed to achieve the one award and an overall score for the Chefs Table
The decisions of the jury are final and irrevocable.

Equipment and service

- A completely equipped kitchen will be provided by the organizer. An equipment list is sent out six (6) months prior to the competition.
- The team is responsible for the service in front of the “Chef’s Table” (no beverages services).
- Cooking utensils will be provided by the organizing instance.
- Serving utensils (sauce pans, soup bowls...) have to be brought in by the teams.
- A detailed list of the provided utensils and a kitchen plan is sent out six (6) months prior to the competition.

HACCP

- The team must present a complete HACCP documentation with the temperature records during the mise en place and the preparation process, the transport of their food products before they have been 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 protocols must be presented to the judges during the mise en place check and the team has to provide a laser thermometer for the judges to check temperatures.

Hygiene

The competition organizer reserves the right to disqualify any team, on decision of the lead judge, in case of non-compliance with the international hygiene standards.

Note: Worldchefs hygiene on competition and Worldchefs ethics and codes of conduct can be downloaded on <http://www.worldchefs.org>

The judges will control temperature and perfect condition of food.

Awards ranking/prizes

Distribution of points

For the Chefs Table, 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

Final awards

The Pastry chef receive for the best show-piece the Culinary World Cup Extra Prize in gold and diploma.

The Pastry chef receive for the second-best show-piece the Culinary World Cup Extra Prize in silver and diploma.

The Pastry chef receive for the third best show-piece the Culinary World Cup Extra Prize in bronze and diploma.

The best ranking national team receives the Culinary World Cup for National Teams.

The 6 team members receive the Culinary World Cup Extra Prize in gold and diploma.

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

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

The final classification is determined as follows:

Chefs table	100 points
Hot kitchen program	100 points
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TOTAL	200 points

The decisions of the jury are final and irrevocable.

Insurance

All exhibitors must take out professional indemnity insurance to cover any risks associated with their participation in the exhibition.