













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:







#### **Duration**

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

#### **Opening hours**

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 25<sup>th</sup> **November 2022** at 5.00 pm at **Luxexpo The Box**, Luxembourg-Kirchberg.

#### **Closing Ceremony**

The award ceremony and the announcement of the Expogast 2022 - Culinary World Cup winners will take place on **Thursday the 1st December 2022** 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 (cold exhibition) takes place on each competition day at 5.00 pm. (For organization al matters, changes might be possible)

#### Registration

Online registration must be done 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 1st of August 2022

The final and complete registration with the nominal announcement of the competitors name must be made until the 1st August 2022.

The competitor will be asked to pay a participation fee of 75 Euro.

The payment of the registration fee must be done via online payment during the registration process (VISA, MASTERCARD). The competitor can only participate if the 75 Euro have been received.

Transfer costs are at the expense of the competitor.

The registration fee includes 2 entry tickets to the exhibition.

All the required documents such as entry tickets will be handed out at the VATEL office Entrée Nord at Luxexpo The Box, Luxembourg-Kirchberg up on **Thursday the 24<sup>th</sup> November 2022** from 10.00 am onwards, if all fees have been paid.

## **Registration modifications**

Once the registration is complete, the competitor will be sent an e-mail including its login and password information in in case the competitor might modify its registration (free of charge) before **October 1st 2022**.

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

#### **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 exhibits 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 competitor must procure all products by her-/himself.



#### **Material costs**

The cost of materials for the exhibition items and decorations are at the expense of the competitor.

# Preparation of the exhibits

The competitor has to organize the workplace for the preparation of the exhibits by her/himself.

#### **INDIVIDUAL PASTRY ART**

#### **Program requirements**

Display of sweet biscuits, chocolates, petits-fours or friandises

4 different kinds for 6 persons = 24 pieces

- weight should be 10-20g each
- 1 separate plate with 1 of each for presentation

#### 4 different individual plated desserts for 1 person

- 1 dessert with chocolate as main ingredient
- 1 dessert with fruit as main ingredient
- 2 desserts of the individual exhibitor's own choice.

#### **Table**

 $1 \times 1.5 \text{ m} = 1.5 \text{ m}^2 \text{ table} - \text{with one power outlet.}$  White table top and white skirting.

For safety reasons 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.

#### Labelling

The plates and exhibition items have to be uniformly labelled in order to allow to understand them correctly. (Names of the sweets & desserts)

Each competitor must place his table card (with participation QR code next to the exhibit.

Every table card that doesn't match with the given QR code on the exhibition table will not be judged.

The organizer has the right to remove exhibits that do not fulfil the standard requirements of pastry art.

# Exhibition of the program

The exhibits must be exhibited on time at 7.00 am.

Out of consideration for the visitors, the withdrawal of the exhibits is only permitted after 8.30 pm.

### **Judging**

#### International jury

- Judges are all accredited in Pastry Art
- · The jury can cut any of the items if necessary
- Pastry Art will not be tasted
- · The decisions of the jury are final and irrevocable

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

Exhibits and parts of them may only be presented once.

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



#### **Feedback**

The competitor can receive feedback on the day of the competition.

A couple of judges will be available in the cold exhibition hall from 2 pm-3 pm.

#### Judging points in Pastry Art

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

Total 100 points

### **Awards ranking/prizes**

For each complete program one medal is awarded according to the points scored and one diploma is awarded to the competitor.

Upon request by email to: **cwc@pt.lu** one additional diploma can be given out to the company, the competitor is working for.

#### Distribution of points

• 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

#### Insurance

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