

Villeroy & Boch
1748



CULINARY
WORLD CUP
26-30.11.2022



EXPOGAST

14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

26-30.11.2022

INDIVIDUAL LIVE CARVING (K5) 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



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Duration

The Expogast 2022 - Villeroy&Boch Culinary World Cup takes place from **Saturday 26th of November to Wednesday 30th 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 25th 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 24th 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.

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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.

K5 – INDIVIDUAL LIVE ARTISTIC FRUIT & VEGETABLE CARVING

Program requirements

Objective

Participants have to carve a design, working exclusively in the contest zone, within 3 hours using a wide variety of skills.

The contest includes the qualification to the final of the day and the final.

The organizer will announce at the end of each day the participants who are qualified for the final. For the final a score of 80 points have to be reached.

Program requirements

Dimensions for individual participants:

Minimum height of the carving, excluding the base, is 20 cm.

Maximum height including the base is 120 cm.

Maximum dimensions of the base are 80 cm x 80 cm.

Program requirements

Dimensions for individual participants:

Height minimum 60 cm and maximum 120 cm including the base

Base maximum 80 cm x 80 cm x 12 cm (height)

Display may extend beyond width and length of the base but cannot exceed the maximum height.

Working stations during the competition

The organizers provide participants with the following items for the contest space

One working table sized 1.0m x 0.7m. One chair.

No access to an electrical outlet.

Tables are assigned through the drawing of lots.

Participants must prepare their exhibit from scratch, no preparation in advance will be allowed.

Participants have to

- carve a design,
- working exclusively in the contest zone,
- within 3 hours of time
- using a wide variety of skills.

The contest includes qualifiers and the final.

Qualifiers can be carried out during one day or several days, depending on the number of applications.

The organizers will announce the day before the competition how many teams will qualify to compete in the final.

Finalists will be announced after each qualifier have been completed.

Judging

International jury

- judges are all officially recognized and approved experts
- the decisions of the jury are final and irrevocable

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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 after the competition in the exhibition area.

Live carving – judging points

Design & Composition	30 points
Technical Skills & Degree of difficulty	40 points
Creativity & Originality	20 points
Mise en place and hygiene	10 points
Total	100 points

Judging criteria

Design & composition

Piece must be presented on time.

Piece must be three dimensional and appealing from all angles.

Dimensions and theme (when required) must be respected

- Attention to detail, finished appearance, proportion & symmetry. Piece must be presented on time.
- Piece must conform to the dimensions of each specific category. Piece must be three dimensional and appealing from all angles. Theme must be inoffensive and non-violent.
- Theme must be cleverly interpreted, well researched and clearly understood.
- Display should be light, proportionate and well balanced. There must be a clear focal point.
- Design must be elegant, sophisticated, sober, peaceful and joyful.
- The choice of products, their colour harmony including the peel and the core are important as well as the ability to demonstrate all of it.
- Only food colours are allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar is prohibited. Such elements can only be made of fruits or vegetables.
- The display must be kept fresh during the whole length of the event.

Technical skills & degree of difficulty

- Structural techniques, utilization and craftsmanship. Work must be precise and accurate.
- Cleanliness of the incision (there should not be any knife lines imprinted onto a surface already prepared).
- Depth of the section. Thickness of the section. Methods of incision used.
- The most important thing is to demonstrate knife skills. Details must be precise.
- If there is a 3D figure, it must be with the correct proportions.
- Symmetry when dealing with repeated elements must be exact.
- High relief (i.e. when carving separate forms – human, animal, vegetal, the relief should be high so the figurine is well defined and the form underlined).
- After the basic figure is finished, the remaining part of the peel must be smoothed and clean (in case it is not removed completely already).
- Carvings must be anatomically correct (when applicable).
- Elements must be properly assembled, and seams must be discreet. Assembled pieces must fit perfectly.
- **Degree of difficulty must be high.**
- Such displays must represent many hours of planning and execution.

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Creativity & originality

- First impression, artistic impression.
- First impression must be pleasing - how the elements of the arrangement come together to present a successful ensemble.
- Piece should be original and creative - unusual combinations should be aesthetically pleasing.
- Innovative carving techniques and incisions should be demonstrated.
- New or innovative tools should be used.
- Degree of difficulty should be high.
- Centerpieces should take many hours to plan and create.
- This carving must be usable for a banquet or reception.

Rules applicable to the carved centerpieces

- If found offensive, displays may be removed by a juror or the organizers.
- Designs shall be carved from raw food exclusively.
- Competitors have 3 hours time to carve one composition.
- Within this timeframe the competitors must finish their carving and assemble their displays and clean their working table, remove all waste and tools from the table and hand over the working table to a juror in proper condition.
- The competitors must prepare their exhibit from scratch, no preparation in advance will be allowed
- 5 different products have to be used (1 big and 4 products). All 5 products must be carved and presented.
- The competitors will be allowed to enter the competition area 30 minutes before the start of the competition to set-up their working table and display area.
- Before starting the competition all the rules of the category will be announced to the competitors by a member of the jury.
- Each competitor will be assigned to a working table (sized 1.20 m x 0.7 m), a chair, and a waste bucket. This table has to be used to work on as well as setting up the finished piece.
- Each competitor shall place his entry card on carving station. The same card shall be attached to the design exhibited.
- The garbage container must only contain the seeds, peels and trimmings generated during the carving. More than one piece may be carved out of 1 fruit or vegetable.
- Products have to be brought by the competitors themselves.
- Products must be clean but not peeled. Exception: If only a small cut of a large fruit/ vegetable is intended to be used (i.e., beak of a bird, colourful ornament of a figure etc.)
- All items must be placed on the table. No items underneath the table are allowed, except a garbage container and a container with water.
- In the course of work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures.
- Participants not reaching the final will be awarded with their respective diploma/medal during the award ceremony on the day of their participation.
- All damaged products can be changed even during the competition with the consent of two of the judges.
- Carving must be pleasing not aggressive or violent unless theme of the competition requires it. If found offensive, displays may be removed by the jury or the organizers.
- Using natural greenery is permitted, it can stand in a pot with soil, but it should not exceed 1/3 of the composition.
- Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).
- All carvings will be exhibited until the end of the scheduled display, early removal of the carvings is not allowed.
- The finalists will be announced at the conclusion of all semi-finals.
- Judging criteria used to score the finalists are the same as the ones used for the semi-final.
- The final and total score in this competition is reached by averaging the points obtained at the competition day and final round.
- The schedule of the final may be different from the schedule of the semi-finals.

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Permitted

- Participants are allowed to use their own equipment – a water bucket, cutting boards, rubbish bags, cleaning wipes, knives, etc. During the contests, you need to place all equipment, excluding the water bucket, on the table. The under-table space shall be completely free of any bags or boxes and is subject to revision by the Jury.
- Toothpicks, wood skewers, supports, textiles and other decoration materials practically used to enhance a banquet composition is allowed.
- Participants may seek help of an assistant to transport their product and material to the competition hall but the assistant must not stay in the competition area.
- The participants are allowed in the competition area 30 minutes before the start of the competition to set-up their working spaces and display areas.
- Small cuts made to check the quality of the products are allowed.

Prohibited

- The accompanying person is not allowed in the competition area at any time.
- Precut or peeled products are not allowed.
- Only if a competitor only needs a small piece of a certain vegetable, he/ she is allowed to bring along only a small cut of that vegetable, no need to bring a whole piece. This piece should not be peeled and must be shown to the judges so they can allow its use.
- Any advertising included in designs is not allowed. No racist or religious symbols are allowed.
- Use of unsanitary decoration items (earth, sand, soil, animal fur and moss) as well as cult objects (cross, icons and other attributes of religious practices) is not allowed.
- Any electric tools for carving, peeling, etc., are not allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons and beads is not allowed.

Hygiene and dress

- During the competition, participants must wear their professional cooking uniforms.
- The use of gloves is not mandatory.
- Hair must be pulled back and restrained.
- Chef hats are not mandatory.

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.