

Villeroy & Boch
1748



CULINARY
WORLD CUP
26-30.11.2022



EXPOGAST

14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

26-30.11.2022

INDIVIDUAL ARCHITECTURAL FRUIT/VEGETABLE CARVING (K3) CONDITION OF PARTICIPATION





CULINARY
WORLD CUP
26-30.11.2022

EXPOGAST

14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

26-30.11.2022

INDIVIDUAL ARCHITECTURAL FRUIT/VEGETABLE CARVING (K3) CONDITION OF PARTICIPATION

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



INDIVIDUAL ARCHITECTURAL CARVING (K3) CONDITION OF PARTICIPATION

EXPOGAST
14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
26-30.11.2022

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.

INDIVIDUAL ARCHITECTURAL CARVING (K3) CONDITION OF PARTICIPATION

EXPOGAST
14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
26-30.11.2022

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.

K3 – INDIVIDUAL ARCHITECTURAL FRUIT/VEGETABLE CARVING

OBJECTIVE

Program requirements

Create your own banquet compositions made from your own fresh fruits and vegetables, combining various products within one design.
List of products is unlimited.
Participants should pursue maximum balance of combination, including balance of concept and contents, colour pallet and highly artistic performance of all elements of the composition accounting to specific serving conditions.

Dimensions of the exhibits

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.

Table

1 x 1,5 m = 1,5 m² – White table top and white skirting.
For safety reasons in the hall it is forbidden to dismantle the tables or to add one's own tables.
1 power supply of 220 volt, 16 A is available under the table.

Labelling

The exhibition items have to be uniformly labelled in order to understand them correctly.
(Names of the finger food & the dishes)

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.

Exhibition of the program

The exhibits must be exhibited on time at 8.00 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 officially recognized and approved experts
- 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.

INDIVIDUAL ARCHITECTURAL CARVING (K3) CONDITION OF PARTICIPATION

EXPOGAST
14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
26-30.11.2022

Feedback

The competitor can receive feedback on the day of the competition.
A couple of judges will be available in the cold exhibition hall after 2 pm.

Architectural fruit and vegetable carving – judging points

Design & Composition	30 points
Technical Skills & Degree of difficulty	50 points
Creativity & Originality	20 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.

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.

INDIVIDUAL ARCHITECTURAL CARVING (K3) CONDITION OF PARTICIPATION

EXPOGAST
14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
26-30.11.2022

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.

Permitted

The use of toothpicks, wood skewers, food coloring and any glue is allowed.

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).

Internal support such as glass, metal, plastic or wood may be used inside finished carved items but must be totally invisible.

Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed.

Prohibited

The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.

Any advertising included in the designs is not allowed. The use of flowers and buds is not allowed.

All carvings will be exhibited until the end of the scheduled display. Early removal of the carvings is not allowed.

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 awarded 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.