

Villeroy & Boch
1748



CULINARY
WORLD CUP
26-30.11.2022



EXPOGAST

14th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

26-30.11.2022

REGIONAL 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



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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

Daily exhibition hours are:

- for 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 organizational 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 1st of December 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 on each competition day at 5.00 pm.
(For organization matters, changes might be possible)

Outfit of the team

The members of the Regional teams are required to wear their cooking outfit, including chef hat during all the ceremonies.

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 August 1st, 2022

The final and complete registration with the nominal announcement of the teams and its members must be made until the **1st of August 2022**.

The team must pay a participation fee of 5x75 Euro = 375 Euro plus a deposit of 500 Euro (total 875 Euro). This deposit will only be reimbursed at the end of the competition with the professionally correct execution and on time of the program.

Additionally, the cleaning of the exhibition table at the end of the day must be executed from 7pm-9pm. Money won't be refunded in case of no show and if the requested program is not accomplished.

The payment (fee plus deposit) must be done via online payment during the registration procedure (VISA, MASTERCARD). The team can only participate if the total amount of 875 Euro has been confirmed. Transfer costs are at the expense of the team.

The registration fee includes 8 entry tickets for the whole length 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 on **Thursday the 24th November 2022 from 10:00 am onwards**.

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Registration modifications

Once the registration is complete, the team will be sent an e-mail including its login and password information in case the team 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 in 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 in the jury administration office.

Accommodation

The teams need to book their accommodation on their own.

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 strictly respected. Each participant receives - upon request - a participation card, which has to be shown at customs upon request. All imported goods comply 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. It is recommended that orders are 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 regional team consists of

- Five (5) chefs including team captain and pastry chef
- 3 helper

The helpers must wear clearly different dresses than the 5 chefs.

The helpers are only allowed to carry the items to the table.

They are neither allowed to finalize or handle finalized exhibition pieces, nor place them on the table.

Hygienic rules must be followed.

Program requirements

The regional teams prepare the following two-part program on one (1) day:

- One (1) program culinary art
- One (1) program pastry art

The following elements are required:

Culinary Art

a) Finger food For six (6) persons x four (4) sorts = 24 pieces.

- Weight should be 10 g - 20 g each
- To be eaten in one bite
- Should be served on china, glass, cups, spoons or any other appropriate service ware. No extra cutlery is allowed
- Can be served with dipping sauce
- Two (2) x different kinds prepared cold, served for six (6) persons
- Two (2) x different kinds prepared hot, served cold for six (6) persons
- One (1) need to be vegan
- One (1) separate plate with one (1) piece of each for presentation

b) Cold buffet platter

- One (1) cold festive buffet platter for eight (8) persons and one (1) plate to give to the jury for the optical effect of portion size
- Three (3) main items with one (1) garnish for each main item
- The end pieces have to be placed on the platter close to the representing slices
- The festive buffet platter has to be served with a salad and at least two (2) sauces or chutneys on the side.
- Salad is not a garnish and has to be served separately
- A bowl/dish for serving salad/sauce/chutney must be presented a part
- Bread and butter will not be judged
- Garnishes should not be mistaken for finger food
- No plates, bowls or similar items are allowed on the platter
- The festive buffet platter must be displayed in a classic style (one unit)

c) Starters

- One (1) hot starter (appetizer) where all components have to be hot, presented cold
- Two (2) different cold starters (appetizer). One (1) of it need to be vegan. All components have to be cold, presented cold
- All served as single portion

d) Five (5) course fine dining gastronomic menu for one (1) person, dessert included

- One starter course to be vegan and different from section

Program Pastry Art

a) Four (4) different individual plated desserts for one (1) person

- One (1) with chocolate as the main ingredient
- One (1) with fruit as the main ingredient
- Two (2) are the teams' own choice

b) Display of sweet biscuits, chocolates, petit fours or friandises.

- For six (6) persons x four (4) sorts = 24 pieces.
- One of the varieties of petits fours to be vegan
- Weighting 6 g to 14 g each
- One (1) plate with one (1) of each for examination

Teams not completing their tasks within the allowed time will have up to 10 points penalty deduction by the lead-judge from their final mark.

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Table

3 x 3 m = 9 m² table – with one power outlet. White table top and white skirting.

In the interest of safety 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 underneath the table. It is strictly forbidden to use living animals as table decorations.

IMPORTANT: The program has to be displayed in its entirety in one day. Each exhibition item can only once be accepted to the competition.

Labelling

The plates and exhibition items have to be uniformly labelled in order to designate them properly (names of dishes and team). The organizer has the right to remove plates that do not fulfil the standard requirements of culinary art.

International jury

- Judges accredited in accredited culinary arts
- Judges accredited in accredited pastry arts
- Culinary arts will be judged by chefs only
- The jury can cut any of the items if necessary
- Neither culinary arts nor pastry arts will be tasted
- Petit fours plate required for cutting and examination
- The decisions of the jury are final and irrevocable
- Neither culinary arts nor pastry arts will be tasted

Judging points

The exhibition items must be exhibited daily at 7.00 h. The withdrawal will start at 18.00 h.

Judging points – Culinary art

| | |
|---|-------------------|
| Presentation and innovation | 30 points |
| Composition | 30 points |
| Correct professional preparation | |
| • Skills, | |
| • Techniques | 30 points |
| Serving arrangements | 10 points |
| TOTAL: | 100 points |

Judging points – Pastry art

| | |
|---|-------------------|
| Presentation and innovation | 30 points |
| Composition | 30 points |
| Correct professional preparation | |
| • Skills, | |
| • Techniques | 30 points |
| Serving arrangements | 10 points |
| TOTAL: | 100 points |

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

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.

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Awards ranking/prizes

Distribution of points:

For the Regional team 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 5 chefs receive a medal and diploma according to the points scored., the 3 helpers only receive a diploma.

Price ceremony on stage

Only the chefs and pastry chef in the team and the team manager are allowed on stage. Each of them will receive a medal and diploma according to the scored points. The team manager will receive the medal for the country's association and 3 diplomas for the helpers.

Final classification

The best ranked Regional team receives the Culinary "Regional Teams Award" extra prize in gold.
The second ranked team receives the Culinary World Cup "Regional Teams Award" extra prize in silver.
The third ranked team receives the Culinary World Cup "Regional Teams Award" extra prize in bronze.

MEDALS will be awarded in both categories – culinary art and pastry art.

- Winner,
- 1st runner up
- 2nd runner up

GRAND TOTAL and overall winner of the Culinary Worldcup 2022 – Regional teams
culinary Arts (70%) + pastry art (30%) = 100 points

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.