



GENERAL INFORMATIONS & GUIDELINES

For all information concerning the competition in relation to EXPOGAST 2022 Villeroy & Boch - Culinary World Cup or/and Gelato Cup Luxembourg please check our website www.vatel.lu or contact us by email: cwc@pt.lu

Organised by:



Supported by:



GELATO CUP LUXEMBOURG

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Duration

The Expogast 2022 - Villeroy&Boch Culinary World Cup and Gelato Cup Luxembourg 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

Registration and Badges

The final and complete registration with the nominal announcement of the teams and its members must be made until the **1st of October 2022** via the online registration form: (<https://wacsregistrationtool.azurewebsites.net/>)
The team must pay a deposit of 3x75 Euro = 225 Euro. The deposit will be refunded at the end of the competition. Transfer costs are at the expense of the team.

Money won't be refunded in case of no show and if the requested program is not accomplished.

The payment must be done via online payment during the registration procedure (VISA, MASTERCARD). The team can only participate if the total amount of 225 Euro has been confirmed. Transfer costs are at the expense of the team.

The registration fee includes 3 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**. All Teams receive their entry badges, display cards, parking voucher from Friday 25 November 2022 to Wednesday 30th November from 2 pm until 5 pm and after the Opening Ceremony until 9 pm.

Individuals receive their badges during the competition dates from 5 am until 8 am.

(Pickup your competitor package at our office)

You will find us in the Hall 1 in the Vatel Luxembourg Office

Opening Ceremony

The National Delegations are going to be officially introduced during the opening ceremony, which will take place on Friday 25 November 2022 at 6 pm. at Luxexpo, Luxembourg-Kirchberg. Please be there 1 hour before for seating..

The chefs are requested to wear their cooking outfit and hat during the opening ceremony.

A chefs hat will be given by the organizer

Daily Ceremony

The award ceremony for Chefs table (National Teams), Junior Chefs table on fire (Junior National Teams) and static program for Regional Teams, Community Catering and all the Individuals and the Gelato Cup is each day in the Hall 1 at 5 pm

Closing Ceremony

The award ceremony and the announcement of the EXPOGAST 2022 Villeroy & Boch - Culinary World Cup winners will take place on Thursday 1st December 2022 at 2 pm. at Luxexpo, Luxembourg-Kirchberg.

Please be there at latest for 11 am, for a little snack and the awards for National and Junior Teams for the hot kitchen program.

The three best teams from Gelato Cup Luxembourg will automatically obtaining the qualification for the Gelato Europe Cup in Rimini.

Team composition for the Gelato Cup

Each team should consist of three (03) professionals made up of one (01) Team Manager and two (02) team members representing the same nation/territory with expertise in gelato, chocolate and pastry.

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Accommodation

The teams need to book their accommodation on their own.

Programme

Each team has to prepare the following five (05) categories and complete within eight (08) hours.

I. Gelato Making

- Preparing a milk-based gelato (3 to 5 kg) to be presented and decorated in three (03) GN 1/3 container.
- The gelato must mandatorily be produced with one or more types of couverture made available by the sponsor Valrhona. The first decorated container, will be presented to the Jury and then displayed. The second decorated tray is for the photographer and subsequently used for tastings to the public. The third tray, not decorated, will be used for the Jury tasting.

The gelato will be scooped into eight (06) standard ice cream paper cups for jury tasting. Free style presentation as served at a real food & beverage operation, toppings are allowed.

Quantity: Total eight (06) portions each, consisting of:

- Six (04) portions for the professional jury
- One (01) portion for Chief Jury
- One (01) portion for display and photography and one (01) facsimile for the Final Grand Buffet.

II. PLATED DESSERT

The plated dessert must include a chocolate component, with a gelato or sorbet creation of their own creation. It should feature an authentic presentation of the country that the team represents and should include native ingredients.

Quantity: Total six (06) portions each, consisting of:

- Four (04) portions for the professional jury
- One (01) portion for Chief Jury
- One (01) portion for display and photography and one (01) facsimile for the Final Grand Buffet.

Teams are not allowed to use pacojet. Each team may use their own dessert plates or monoportion glass that suit their creation the best.

III. GELATO CAKE

Each team must prepare three (03) identically gelato cakes, with a maximum of three (03) gelato flavours. Addition of semifreddi, fruit coulis, crunchy nougat, sponge, candied fruit, etc. is optional.

Each team must make two (02) identical decorated samples of each gelato cake creation, each measures between 18cm and 20cm diameter, with no height limit, and from which 12 portions must be cut: one (01) cake is for cutting and tasting, one (01) for photography and one (01) facsimile for the Final Grand Buffet.

IV. GOURMET GELATO

Each team must prepare one kind cold or warm appetizer in combination with the Gourmet Gelato, i.e., Savoury Gelato, with one flavour creation produced with one (01) ingredient supplied by the sponsor, whose specifications will be provided later. (Total: 60-80gm each) to present to the jury on one (01) single plate / glass for tasting. (APPETIZER) WITH GOURMET GELATO Should be representative of the country and should include local ingredients. Free style presentation with garnishes as served at a real food & beverage operation, toppings are allowed.

Quantity: Total eight (06) portions each, consisting of:

- Six (04) portions for the professional jury
- One (01) portion for Chief Jury
- One (01) portion for display and photography and one (01) facsimile for the Final Grand Buffet.

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V. ARTISTIC SHOWPIECE

To display an artistic showpiece as a centerpiece at the Final Grand Buffet with the following mandatory requirements:

- Size of the base: 50cm x 50cm
- Maximum height of the showpiece (excluding the base): 60cm
- The showpiece must be made with 80% of chocolate and 20% of other techniques

Notes:

- Chocolate can be brought in melted or tempered.
- Ice-cream condiments can be made in advance in dummy.
- Pulled, casted, blown and any other sugar techniques and pastillage are allowed and have to represent 20% of the showpiece.
- Only plain white polished pastillage pieces and cooked sugar are allowed to be brought in for the show piece.
- Pastillage can be brought in dried and sanded but not coloured.
- Other components, except mentioned above, must be made during the competition.
- Form and mold are permitted but the mold use does not exceed more than 1/4 of the showpiece.

Points will be deduct if against the rules.

VI Final Grand Buffet

The organiser will provide each team with one (01) table (2m x 2,5m) for the buffet presentation.

No background decorations will be accepted. Each team is required to supply their own linens.

No electric cable is allowed to cross the competition area. Rotating bases are allowed. The organiser, however, disclaims any liability for failure in functioning any display system.

Any work exceeding the specified dimensions will be eliminated. Dimensions will be officially measured by the contest stewards and their conclusions will be final

Time schedule

All participating teams have two (02) hours to set up at the kitchen a day before the scheduled competition date. All teams are required to report to the Kitchen Manager at least 45 minutes prior to their scheduled participation time. Teams do not present at scheduled time will be considered no-show and would be disqualified.

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| • Teams arrive at the venue, enter kitchen and report to the Kitchen Manager | 10.00 am |
| • Judges to inspect the kitchens | 10.30 am |
| • Start for the practical preparations | 10.40 pm |
| • Tasting of "Plated Dessert" to start. | |
| Teams to showcase their creations, in (05)-minute intervals | 2.00 pm |
| • Tasting of "Gelato Making" to start. | |
| Teams to showcase their creations, in five (05)-minute intervals | 3.00 pm |
| • Tasting of "Gourmet Gelato" to start. | |
| Teams to showcase their creations, in five (05)-minute intervals | 4.00 pm |
| • Tasting of "Gelato Cake" to start. | |
| Teams to showcase their creations, in five (05)-minute intervals | 6.00 pm |
| • Teams to start setting up the Final Grand Buffet | 6.15 pm |
| Ingredients and composition of all dishes will be announced to the public | |
| • Teams finish setting up the centerpiece and all creations at the display table. | |
| Judging starts | 6.45 pm |

Five (05) penalty points will be deducted from the total score for every minute delayed on setting up the Final Grand Buffet after 06.45pm.

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Kitchen equipment

Each kitchen box

- 1 x Gelato maker (Batch freezer) Carpigiani Labotronic HE 1560
- 1 x Blender and homogenizer Carpigiani
- 1 x Blast-freezer
- 1 x freezer (by Lowe) REF: E6A
- 1 x Stainless steel table, 1200 x 600 x 850mm (by Lowe) REF: H20B
- 1 x Stainless steel refrigerated storage bench chiller with working surface (by Lowe) GN2
- 1 x Induction stove (by Lowe) REF: H10A
- 1 x Trolley rack GN1/1 with 10 trays (by Lowe)
- 1 x Mixer - Kenwood 4ltr. (by Lowe) REF: H44B
- 1 x Sink with hot water (by Lowe) REF: H21A
- 1 x Microwave (by Lowe) REF: H12B
- 1 x 13amp power point (230v) Luxexpo

Shared room

- 1 x 2-door upright chiller, 2 to 4 degree Celsius (by Lowe) REF: K1R/K2R
- 1 x 2-door upright freezer, -18 to -24 degree Celsius (by Lowe) REF: K1R/K2R
- 1 x High vision wall site display freezer (by Lowe) REF: E1NL

The equipment can be viewed on the following website by typing the REF in the search function:

Lowe : <https://www.lowerental.com/uk/products-eu/temporary-kitchens/tented-temporary-kitchens/>

Carpigiani: <https://carpigiani.com/en/segment/gelato>

Teams have to use the equipment provided, unless stated otherwise. Please note that items provided above may be subject to change. Teams will be notified of such changes, if any, via email by the organiser.

Each team is advised to provide/bring in the following items, if required:

- Kitchen utensils
- Pots and pans (induction enabled)
- Sugar lamp
- Chocolate warmer
- Torch
- Moulds, ladles, dishes, cutlery, scale etc.

Any additional equipment to be brought in by the participating teams has to be approved by the organiser prior to the competition. Teams are required to write in to the organiser, at the point of recipe submission, with proper description of the equipment they wish to bring in, including information such as brand, model name/number and electrical specification. It is the participating team's responsibility to ensure that the electrical load is not exceeded, causing a power failure or interruption that may affect other teams and in return resulting in loss of points.

Due to fire safety regulations, open flame cooking equipment and gas hobs and will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge stove, candles etc. will be prohibited.

Ingredients

A list of ingredients, if any, provided by the organiser or sponsors for the competition will be sent to the team in due course. Teams have to use the ingredients provided, unless stated otherwise.

Ingredients which will not be provided by the organiser or sponsors have to be brought in by the team themselves for the competition.

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Ready made items & preparation

Please take note of the strict regulation on the pre-made items:

- Biscuit: All types of biscuits (including genoise, sponge, sacher, pain de Genes etc.), or dough (including sable, crumble, puff pastry etc.) can be prepared, baked-ready and bring in for the competition.
- Sugar: sugar syrup is permitted.
- Fondant and gum paste modeling and colouring have to be made on the spot. Shaped and dried fondant and gum paste cannot be brought in.
- Pastillage may be brought dried and sanded but not colored.

Judging criteria

CATEGORIES	GELATO MAKING – MILK BASE
Gelato flavour	5-10
Gelato texture	5-10
Cold sensation	5-10
Plate aesthetic	5-10
Flavour combination	5-10
Creativity	5-10
Relevance to the theme	5-10
Serving temperature	5-10
Presentation	5-10
Overall satisfaction level	5-10
Maximum Total	100

CATEGORIES	GELATO CAKE
Gelato flavour	5-10
Gelato texture	5-10
Interior appearance	5-10
Flavour of individual components	5-20
Balance of taste and flavour	5-20
Creativity	5-10
Serving temperature	5-10
Presentation	5-10
Maximum Total	100

CATEGORIES	PLATED DESSERT
Dessert flavour	5-10
Dessert texture	5-10
Flavour of individual components	5-20
Balance of taste and flavour	5-20
Creativity	5-10
Serving temperature	5-10
Overall appearance and decoration of the actual dessert	5-10
Degree of difficulty	5-10
Maximum Total	100

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CATEGORY	ARTISTIC SHOWPIECE
Representation of the theme	5-10
How well the gelato / dessert in relation to the showpiece	5-10
Attention to execution and overall look of the showpiece	5-20
Artistic value	5-30
Skills and techniques	5-30
Maximum Total	100

CATEGORY	WORKING STATION
Ability to work in front of the audience	1-5
Dexterity	5-10
Time management	5-10
Proper use of ingredients and proportion	5-20
Organisation and use of the space	5-15
Cleanliness of work station	5-20
Personal hygiene	5-20
Maximum Total	100

International jury

- Judges accredited in accredited pastry arts and Gelato making
- The decisions of the jury are final and irrevocable

Awards & prizes

Distribution of points:

For the Gelato Cup competition the following prizes are awarded according to points scored (Total score divided by 5)

- **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 best ranked Team receives the "Luxembourg Gelato Cup" extra prize in gold.

The second ranked team receives the "Luxembourg Gelato Cup" extra prize in silver.

The third ranked team receives the "Luxembourg Gelato Cup" extra prize in bronze.

Additionally the three best European Teams access to the Gelato European Cup 2023 in Rimini. (<https://www.gelatoworldcup.com/>)

Price ceremony on stage

Only the team and the team manager are allowed on stage. Each of them (03 total) will receive a medal and diploma according to the scored 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.