



CONDITIONS  
OF PARTICIPATION

# COMMUNITY AND GASTRONOMIC CATERING

## RAK PORCELAIN CULINARY WORLD CUP 2026



Culinary  
World Cup  
2026



LE GOUVERNEMENT  
DU GRAND-DUCHÉ DE LUXEMBOURG  
Ministère de l'Économie

ASSOCIATION  
DES CUISINIERS  
PROFESSIONNELS  
du Grand-Duché  
de Luxembourg

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# RAK PORCELAIN CULINARY WORLD CUP 2026

20–26 November 2026, Luxembourg

Organiser and responsible supervisor of the international culinary exhibition  
EXPOGAST 2026 RAK Porcelain Culinary World Cup: **Vatel Luxembourg**,  
Association of professional chefs of the Grand Duchy of Luxembourg.

For all information concerning the competition in relation to EXPOGAST 2026  
RAK Porcelain Culinary World Cup, please check our website **[www.vatel.lu](http://www.vatel.lu)**

For further questions on organization matters, please contact us by email: **[cwc@vatel.lu](mailto:cwc@vatel.lu)**

For further questions concerning the competition or the rules,  
please contact us by email: **[jury@vatel.lu](mailto:jury@vatel.lu)**

## Duration

The RAK Porcelain Culinary World Cup 2026 will take place from Friday, 20 November to Thursday, 26 November 2026 during Expogast, organised by Luxexpo The Box and **Vatel Luxembourg**.

## Opening hours

**The exhibition is open daily**

- **Participants**  
5:00 am to 9:30 pm (05:00 – 21:30)
- **Visitors**  
11:00 am to 9:00 pm (11:00 – 21:00)

The hall gets accessible for participants from 5:00 am to decorate their table.

## Opening ceremony

The national culinary teams and the gastronomic catering teams are going to be officially introduced during the opening ceremony which takes place on Friday 20 November 2026 at 5:00 pm at Luxexpo The Box.

(For organizational matters, changes might be possible)

## Closing and award ceremony

The closing and award ceremony, during which the team competition winners of the RAK Porcelain Culinary World Cup 2026 will be revealed, will take place on **Thursday, 26 November at 2:00 pm** at Luxexpo The Box fairgrounds.

## Daily winner announcement

On every day of the culinary competition, there will be an award ceremony announcing the medals and diplomas of the day for the Cold Exhibits Community and Gastronomic Catering Teams at 4:00 pm (16:00).

These timings may be subject to change due to organizational matters.

## Team outfits

All the teams are required to wear their cooking outfit, including a chef's hat, during all ceremonies.

## Registration

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Registrations will be processed online only (**wacsregistrationtool.azurewebsites.net**).

For further information or assistance with your online registration, please contact us by email: **cwc@votel.lu**

## Registration deadlines

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**30 March 2026:** The final registration, including the team's name and the names of all team members, has to be completed.

**31 August 2026:** The team must send a color picture of the entire team and a picture of the menu and the menu proposal for printing by email to **cwc@votel.lu**. The minimum size of the photo must be 2560 × 1920 pixels; minimal resolution 200 dpi. Both will be used for publication.

The teams are required to pay a participation fee of EUR 2000. The organiser will refund EUR 2500 to the team for the costs of the purchased products at the end of the competition if the contests were executed in a professionally correct manner and within the given timeframe.

In case of cancellation, a no-show, or non-fulfilment of the required competition elements, no fees will be refunded.

Payment must be made online during the registration process. We accept the following credit cards: Visa and Mastercard. The teams are only allowed to participate once the participation fee of EUR 2000 has been credited in the recipient's account. Transfer costs are at the expense of the remitter and under no circumstances will the amounts transferred be refunded.

The participation fee includes eight (8) general entry tickets for the entire duration of the exhibition.

## Access authorization—if the fees were paid in full.

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Documents (entry ticket, marking tag, etc.) can be picked up from 19 November–25 November 2026, at the **Vatel Luxembourg** administration office at Luxexpo The Box, groundfloor (main entrance).

Opening hours: 19 November–25 November from 5:00 am to 4:00 pm (05:00 – 16:00)

## Changes of completed registrations

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Upon completion of the registration, the teams will receive an email including their login and password information in order for the teams to process any changes, which will be free of charge before October 1<sup>st</sup> 2026.

After this date, any further request to make changes can only to be processed by mail to **cwc@votel.lu** or during the competition in the jury administration office. Any such changes will be billed at EUR 70 each. Payment has to be made during registration upon arrival or for later changes at the **Vatel Luxembourg** administration office at Luxexpo The Box.

## Customs

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In general, there should be no problem with the import of goods in limited quantities into Luxembourg. Please ensure to adhere to the applicable regulations for imports from overseas. We recommend that you inform yourself well in advance of potential import restrictions. Upon request, we will issue a confirmation of participation at the RAK Porcelain Culinary World Cup for each participant/team, so that this can be presented to the customs representatives if required. All imported goods are subject to the applicable EU regulations pertaining to health, food hygiene and food safety.

## Preparation of the exhibits

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The teams are in charge of organising their workspace for the preparation of the exhibits.

# COMMUNITY AND GASTRONOMIC CATERING TEAMS

## Team composition

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### **The Community and Gastronomic Catering and military team consists of**

- 4 chefs
- 2 kitchen helpers

### **The helpers must wear clearly different dresses than the 4 chefs**

- 1<sup>st</sup> kitchen helper: Right from the start of the competition (and throughout its duration), this kitchen-helper is only allowed to be in the kitchen to wash dishes and clean the work surfaces and kitchen equipment.
- 2<sup>nd</sup> helper: This helper is allowed to count and polish the plates (outside the kitchen); he/she can also take care of checking the guests' tickets and of revenue control with the organiser. The 2<sup>nd</sup> helper is also responsible for bringing the conference food to the judges' room at 10:00 in the morning at the very latest.

For organizational purposes, the surnames and names of the four (4) team members and two (2) helpers must be submitted during registration. The judges folders include the four names of the active team members.

## Competition Requirements

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### **The task of the Community and Gastronomic Catering teams consist to prepare the following program on the same day**

- Conference snack for 24 guests (3 different kinds of snack)
- 3 course lunch menu for 120 guests

The conference snack and the menu must be prepared entirely on site allowing the visitors of the RAK Porcelain Culinary World Cup to observe the preparation and cooking process.

## Goods, foodstuffs and beverages

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The respective day of work in the "Restaurant of Community and Gastronomic Catering" will be determined by drawing of lots in April/May 2026. The teams will be notified well in advance where and when the drawing of lots will take place.

The high-quality goods, foodstuffs and beverages you require for the preparation of your dishes, plates and platters can all be purchased in Luxembourg. Since it is necessary to place the purchase orders in advance, the participants can request a list of special shops from the **Vatel Luxembourg** (please email us at [cwc@vatel.lu](mailto:cwc@vatel.lu)). The competing teams have to procure all products themselves. Black-listed products are prohibited.

## Preparation and *mise en place*

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The competing teams have to organise the workplace for the preparation and *mise en place* for the contest by themselves.

Competent preparation, hand technical skills are encouraged and will be rewarded over the use of moulds and silpat stencils. All moulds must be made of Food Grade materials.

*Mise en place* check, all food items need to be on the kitchen table for inspections, dairy and proteins can be stored in chillers.

The removal of organic waste must be controlled and approved by the jury.

## Menu composition

### Conference snack

Healthy feel-good conference snack for 24 persons to be presented to the customers and the jury by **10:00h in the morning**.

Three different types of modern, healthy conference snack

#### 24 pieces × 3 varieties = 72 pieces

- One variety (1) is of the chef's choice with meat, fish, poultry, etc.
- One variety (1) has to be plant based.
- One variety (1) has to consist of low-sugar ingredients.

### The conference snack

- Must weight about 40 g/45 g each.
- Can be consumed with cutlery. No finger food is requested.
- Will be plated individually in small bowls/plates provided by RAK Porcelain.
- Will be displayed on serving trays for 20 customers + one tray served separately for the jury (4 portions).

The conference snack **does not count as part of the lunch menu**.

### 3 course lunch menu

For 120 persons. Plated individually.

The following elements are required for the lunch menu

#### Starter

Plant based or ovo-lacto-vegetarian starter served in **1 bowl provided by RAK Porcelain**.

The starter should:

- Have minimum 5 different components.
- Be composed of 1/2 vegetables, 1/4 carbohydrate and 1/4 protein.
- Be composed of bite-sized pieces so that no knife is needed for cutting.
- Include one pastry/baked item.

Whether warm or cold, raw or cooked, grainy or crunchy—there are no limits to the creation. Unlike salads, these components are not mixed, but the individual food groups are arranged aesthetically in the bowl. This way, many different tastes and flavours are combined in the bowl.

### Main dish

The main dish must be composed of 1/2 vegetable, 1/4 starch, 1/4 the protein.

#### 1. vegetable component

- Must be a combination of 3 different vegetables.
- One of the vegetables may be brought into the kitchen fermented or smoked.
- **All the guests will be served the vegetable component.**

#### 2. starch component

- **the team must produce two different starch preparations.**
- the guest can choose one of the 2 starch preparations

#### 3. protein component

- **the team must produce two different protein preparations.**
- one preparation must be meat, poultry or fish/seafood
- one preparation must be plant based or ovo-lacto vegetarian
- each of the protein components has to be served with an appropriate sauce/chutney (2 sauces to be made)
- the guest can choose one of the 2 protein preparations

### Mini dessert

- the size is defined by the size of the bowl/plate
- **must not exceed more than 3 components (baked, cream/mousse, ...)**
- doesn't have to include frozen items.

The minimum required weight of the whole menu is 500 g. It must be possible to place the entire menu on the service tray, and all dishes served in one times.

The main dish has to be plated in front of the customers after they made the choice of starch & protein for their plate composition.

## Community and Gastronomic Catering kitchens

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The kitchen in the community-catering restaurant is well-equipped and is visible to the public. The Community and Gastronomic Catering teams are requested to ensure they wear clean kitchen uniforms.

The organiser will provide the crockery for the community-catering restaurant without any charge to the team. The porcelain crockery will be presented during the drawing of lots in April/May 2026.

The original set of crockery, as specified by the organizer, has to be used. It is not allowed to change any items!

Kitchen furniture, equipment and other inventory are to be handled with care. Each catering team is liable for missing equipment. Hygienic and accurate work will be judged as well as the overall state of the kitchen after cooking.

## Kitchen hardware/electrical equipment–basic rules

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- The team is allowed to bring a maximum of two (2) transport boxes into the kitchen or boxes on wheels, trolleys, hot or cold. Those boxes have a maximum size of GN 2/1 and maximum height of 185 cm.
- A maximum of eight (8) appliances and machines can be used in the Hot Kitchen competition, in addition to what is already supplied by the organiser.
- Each kitchen is equipped with 10 plug sockets of 220 volts. A maximum load of 10 kW must not be exceeded.
- Additional power outlets are not allowed! The overload is controlled by fuses.
- It is the team's responsibility to ensure that the electrical load is not exceeded as this will lead to a power failure. If a team causes a power failure because of power overload, they may be penalised with a deduction of up to 10 points off their obtained total points.
- It is not permitted to exchange equipment during the competition, unless there is a machine failure, and the chairperson of the jury approves this.

## Electrical equipment accepted in the kitchen for the Community and Gastronomic Catering contest

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- Induction plate
- Slow cooking and food warmer unit
- Vacuum sealers
- Warm temperature regulator
- Airbrush compressor
- Ice cream maker
- Blender
- Hand mixer
- Blast chiller
- If heating unit (on wheels it will be counted as a transport box)
- Microwave oven
- Dehydrator
- Pacojet
- Smoking unit
- *Sous-vide* circulator
- Pasta maker
- Thermomix
- Tabletop mixer
- Deep fryer
- Meat slicing machine
- Vegetable processor
- Plate heater
- Any other equipment is prohibited.

## Mise en place–Permitted food to be brought into the kitchen at the start of the competition

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### Basic recipes can be weighted out but no further processing is allowed

#### Basic stock

- Can be brought in, but not reduced, seasoned or thickened; samples for tasting (cold and hot) must be provided to the jury
- Bones for stock (including trimmings, etc.), cut into small pieces, can be brought in

#### Salads

- Cleaned, washed and cut, but not mixed

#### Dressings/dips

- One of the two sauces/dips/ chutney of the main component can be brought in the kitchen

### **Vegetables, fruits, potatoes, onions**

- Cleaned, peeled, washed, raw, can be cut but **not shaped**
- Vegetables, such as tomatoes, may be blanched and peeled
- Frozen vegetables and fruits are allowed
- Broad beans may be shelled
- Pulses may be brought soaked

One type of the three different vegetables (main course) may be brought in fermented or smoked.

### **Vegetable/fruit pulps and *purées***

- Vegetable *purées* cannot be brought in
- Fruit *purées* is permitted, but in natural state.
- No glaze or concentrated juices
- Dried fruit or vegetable powder is permitted
- Dehydrated fruit (not processed in any way)
- Vegetable ash and home-made spice mixture are permitted
- No trays of pre-fabricated jels/jellies (leather) are permitted even if dehydrated

### **Samples for tasting have to be ready for the *mise en place* check by the jury**

- Final sauce or coulis must be prepared on site

### **Dried fruit or vegetable**

- Powder is permitted
- Herbs and spices, dried, frozen or fresh
- Spice mixes or div. paste are allowed

### **Pasta dough**

- Is allowed, can be flavoured and rolled into sheets

### **Fish**

- Smoked fish is allowed as long as it is further processed in the kitchen
- Gutted, scaled, filleted
- Fish filet C-trim (ruffly filleted), gutted, scaled, skin on, bone in, but not portioned

### **Shells**

- Cleaned, must be raw in their shells

### **Crustaceans**

- Raw or boiled, but not peeled
- Cleaned, washed, not mixed or cut
- Shrimps may be peeled

### **Meat/poultry/game**

- May be deboned, portioned, trimmed, but not minced or ground
- Raw sliced meat for escalope, roulade, paillard
- Raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen, but not seasoned or marinated
- Sausages are allowed as long as they are further processed in the kitchen
- Sliced prosciutto, sliced bacon, sliced ham and chorizo are allowed as long as they will be further processed in the kitchen
- **The use of transglutaminase (Meat glue) is not permitted**

### **Pastry sponge, *biscuit*, meringue**

- May be brought in, but have to be used as an ingredient for a further use in the recipe
- Macarons can be brought in
- Meringue as a *décor* is allowed

### **Eggs**

- May be brought in separated and pasteurised, but not processed in any other way
- Boiled eggs may be brought in peeled, but not cut

### **Flavoured oils and butter**

- Are allowed to be brought in Toppings
- Roasted nuts and seeds
- Caramelised oats or nuts
- Puffed cereals, grain, etc.

### **Decorative elements**

- Must be 100% done in the kitchen (with the exception of meringue)

In case of breach of the above-mentioned rules the respective teams will be penalised with a maximum deduction of 10 points.

**NO other convenience products are allowed**

## Time schedule

The kitchen will be available to the teams at	5:30 am
Mise en place and control	6:15 am
Start for the practical preparations	6:30 am
Conference food to be ready by	10:30 am
Service starts at	11:30 am
Last orders	1:00 pm (13:00)
Exiting kitchen by	2:00 pm (14:00)

Teams who do not complete their task within the allowed time or cause delays during the service will be penalised with a deduction of up to 10 points off their total obtained points for this contest by the head judge.

A photo of each dish of the menu has to be sent to **cwc@vatel.lu** within the set deadline (30 August 2026 at the latest). The minimum size of the photo must be 2560 × 1920 pixels; minimal resolution 200 dpi. If the team does not send the photos in time, it will be penalised with a 10-point deduction off its total points.

The recipes of the hot menus must be submitted to the jury at the beginning of the competition.

## International jury

All judges are accredited Worldchefs certified judges.

With the participation in the exhibition the participant accepts the conditions outlined in this document.

The international jury starts working at 5:30 am.

The evaluation of the plates by the judges will take place during service, which means four (4) plates will be evaluated per service, without the team being able to determine which plates.

The served menu has to correspond to the submitted menu.

The team managers will have two (2) members of the jury at their disposal on a daily basis to receive feedback regarding the contest elements already accomplished.

More details will be announced at the team briefing a few hours before the opening ceremony. Any decision of the jury is final and irrevocable.

## Information to be provided to the jury by the team at the time their mise en place is checked

- The exact recipes of the menu for 120 people and for the healthy feel-good conference catering items for 20 people
- The exact costing of the menu for 120 people and for the healthy feel-good conference catering items for 20 people.
- The list of ordered goods, foodstuffs and beverages
- The nutritional value calculation of each dish
- The checklist of requested temperature protocols (HACCP)
- Presentation of the eight (8) permitted electrical appliances

## Jury points

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	15 points
Balanced nutritional value, respect of the topic	5 points
Innovation	5 points
Presentation and service	10 points
Taste	50 points
<b>Total points</b>	<b>100 points</b>



## Sub totals

Part A (Conference food)	100 points
Part B (Starter, Main course, Dessert)	100 points
<b>Total points</b>	<b>200/2 = 100 points</b>

The prescribed number of 120 portions plus the conference catering must be respected. Insufficient quantities are penalised with a deduction of points.

## HACCP

- The team must present a complete HACCP documentation with the temperature records during the *mise en place* and preparation process for transportation of their foodstuffs before they are placed in the chilled transport boxes.
- The team must check the temperature of the products again as soon as they are stored in the fridges of the competition kitchen.
- The team has to monitor/check the temperatures of the fridge/freezer during the competition.
- The team has to monitor/check the temperature of the food (warm and cold dishes) when it is served.
- The protocols must be presented to the judges whilst monitoring the *mise en place*, and the team must provide a laser thermometer for the judges to check temperatures.
- The kitchen helper is allowed to check the temperatures.

## Additional information's on scoring and the new section for innovation

### Innovation (0–5 points)

- The introduction of a new technique or significantly improving an existing dish
- New style of dishing presentation that enhances to customer or judge's expectation.
- Allow chefs or team to create a WOW factor.
- Scoring will start for zero (0) and go up to 5 marks

Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.

## Hygiene

The competition organiser reserves the right to disqualify any team in case of non-compliance with the international hygiene standards upon decision of the chairperson of the jury.

Note: Worldchefs hygiene for competitions and Worldchefs ethics and codes of conduct can be downloaded on [worldchefs.org/CulinaryRules](http://worldchefs.org/CulinaryRules)

## Awards Distribution of points

**For the Community and Gastronomic Catering competition, the following prizes are awarded based on the total points scored**

100 points	gold medal with diploma and distinction of the jury
90.00–99.99 points	gold medal and diploma
80.00–89.99 points	silver medal and diploma
70.00–79.99 points	bronze medal and diploma
30.00–69.99 points	diploma

## The final classification is determined as follows

The best ranked Community and Gastronomic Catering team receives the RAK Porcelain Culinary World Cup "Community and Gastronomic Catering Award" prize in gold. The second ranked team receives the RAK Porcelain Culinary World Cup "Community and Gastronomic Catering Award" and a diploma in silver. The third ranked team receives

the RAK Porcelain Culinary World Cup "Community and Gastronomic Catering Award" and a diploma in bronze and a diploma.

## Insurance

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The organiser assumes no liability for any loss or damage of private exhibition material or other objects of value. The exhibitors are responsible for securing adequate insurance cover against potential risks associated with their participation in the exhibition.

## Environment, sustainability and waste

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To protect our planet, we all have to be mindful of our impact on the environment by looking for sustainable products, reducing unnecessary packaging and food waste.

The organiser will provide bins for organic, plastic and burnable items. All competitors' *mise en place* must be transported and stored in reusable containers, eco-friendly paper and packaging.

The teams are encouraged to use recycled materials wherever possible and avoid the use of unnecessary disposable containers.

Before, during, and after the competition, the teams must appropriately prepare and account for the leftovers, trimmings and food waste reduction.

Water and electricity have to be managed carefully. It is not allowed/permitted or suggested to bring in more material as needed.

Overproduction of food, more than the stated portion calculation, will result in a loss of 5 points in the category "Hygiene and food waste".



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