



CONDITIONS  
OF PARTICIPATION

# INDIVIDUAL CLASSIC FRUIT AND VEGETABLE CARVING

## 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

Boîte postale 5 – L-7501 Mersch  
vatel.lu – info@vatel.lu  
TVA intracommunautaire LU26552942

INDIVIDUAL CLASSIC FRUIT AND VEGETABLE CARVING (CATEGORY K1)  
CONDITIONS OF PARTICIPATION

# 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**

For further questions on organization matters, please contact us by email: **cwc@votel.lu**

For further questions concerning the competition or the rules,  
please contact us by email: **jury@votel.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 community 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 at 4:00 pm (16:00).

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

## Competitors outfits

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

## Registration

---

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

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

## Registration deadlines

---

The final registration, has to be completed by 30 August 2026.

The competitors are required to pay a participation fee of EUR 100.

In addition, the exhibition table will have to be cleaned at the end of the day between 7:00 pm and 9:00 pm (19:00 – 21:00).

Payment (fee) must be made online during the registration process. We accept the following credit cards: Visa and Mastercard. The competitors are only allowed to participate once the registration fee of EUR 100 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 registration fee includes two (2) general entry tickets for the entire duration of the exhibition.

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

---

Documents (entry ticket, marking tag, etc.) can be picked up from 19 November–25 November 2026, at the **Vatel Luxembourg** 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

---

Upon completion of the registration, the competitors will receive an email including their login and password information in order for the competitors 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@vatel.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

---

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

---

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

## Goods, foodstuffs and beverages

---

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 via **cwc@vatel.lu**. The competitors must prepare all foodstuffs from scratch.

## Cost of goods, foodstuffs and beverages

---

The cost of goods, foodstuffs and beverages going into the exhibition items and decorations are at the expense of the respective participant.

# INDIVIDUAL CLASSIC FRUIT AND VEGETABLE CARVING (K1)

Create your own banquet composition carved out of fresh fruits and vegetables, combining various products within one design. The list of fruits and vegetables to be used is unlimited.

Participants should try to maximise the balance in their composition and their use of elements, including balancing the design and contents, colour pallet and a highly artistic carving performance in all elements of the composition.

**The artistic pieces must be themed around the following your choice**–Music, History, Sport, Time, World Metropolis, Animal World, Demon World,...

- The competitor chooses one theme which must be visible in the composition
- The theme must be represented in at least 25% of the composition
- Can be expressed by carving–3D, 2D or motifs on the skin

### Note–Recommendations

- 3D and 2D carving is rated more–technically
- On the skin–less technical points

## Dimensions of the exhibits

- Minimum height 60 cm, maximum height 120 cm including the base (maximum size of the base 80 cm × 80 cm × 12 cm [length × width × height]).
  - Recommended to have 3 or more large items in your artistic display
  - Or 7 smaller items (sugar melon, hokkaido pumpkin, small watermelon, etc.)
  - This does not apply to taro root compositions, where a story is created, a situation.
- While the exhibit may extend beyond the length and width of the base, it must not exceed the maximum height.

## Tables

1 × 1.5 m = 1.5 m<sup>2</sup> table–with one power outlet each. White tabletop with white skirting.

In the interest of safety in the halls, it is forbidden to remove, rearrange or add one's own tables. A power supply outlet of 220 volt and 16 A is available under each table.

## Labelling

- The exhibition items have to be uniformly labelled to ensure their meaning is understood clearly.
- All competitors must place their entry card (with participation QR code next to the exhibit).
- The judges will not evaluate any exhibition tables marked with a card that does not match the QR code provided.
- The organiser reserves the right to remove items that do not fulfil the standard requirements of individual classic fruit and vegetable carving.

## Display of the competition exhibits

All exhibits must be placed on the respective tables by 7:00 am.

Out of respect for the visitors, the exhibits may only be removed after 6:00 pm (18:00).

The exhibits or parts thereof may only be presented once.

## Evaluation by the International jury

- All judges are accredited in classic fruit and vegetable carving.
- The jury is allowed to cut any of the items if required.

- None of the classic fruit and vegetable exhibits will be tasted.
- Any decision of the jury is final and irrevocable.

All exhibited items will be evaluated individually based on a 100-point system. No half points will be awarded.

In case of a violation of the above-mentioned rules and regulations, the respective competitor will be penalised with a deduction of 10 points obtained in this category, following the decision of the chairperson of the jury.

## Feedback

The competitor can receive feedback on the day of the competition.

A couple of judges will be available in the cold exhibits hall from 2:00 pm to 3:00 pm (14:00 – 15:00) every day.

## Jury points

### Individual classic fruit and vegetable carving

Design and composition	30 points
Technical skills and degree of difficulty	50 points
Creativity and originality	20 points
<b>Total points</b>	<b>100 points</b>

## Jury criteria

### Design & composition

- The exhibits have to be presented on time.
- Each exhibit has to be 3-dimensional and appealing from all angles.
- Dimensions and theme (if required) must be respected.
- Attention has to be paid to detail, finishing, proportion and symmetry.

- Theme must not be offensive or violent.
- Theme has to be cleverly interpreted, well-researched and clearly presented.
- Display has to be light, proportionate and well-balanced with a clear focal point.
- All elements have to be properly assembled; any seams must be discreet. Assembled pieces have to fit perfectly.
- The design must be elegant, sophisticated, suave, peaceful and joyful.
- The choice of products, their harmonious colour, including the peel and core, are important as well as the ability to demonstrate all of it.
- Only natural food colourings are allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar are prohibited. Such elements may only be made of fruits and vegetables.
- The display must be kept fresh throughout the duration of the event.

### Technical skills & degree of difficulty

- Structural techniques, utilisation and craftsmanship. Work has to be precise and accurate.
- Cleanliness of the incision (knife lines must not be visibly imprinted into a prepared surface).
- Depth of the incision. Thickness of the incision. Methods of incision used.
- The most important thing is to demonstrate knife skills. Details must be precise.
- Correct proportions for 2- and 3-dimensional shapes.
- Repeated elements have to be in exact symmetry.
- 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 highlighted).
- After the basic figure is finished, the remaining part of the peel should be smoothed and cleaned (in case it is not removed completely already).
- Carvings must be anatomically correct (when applicable).
- All elements have to be properly assembled; any seams must be discreet. Assembled pieces have to fit perfectly.
- The degree of difficulty must be high.
- The preparation of the exhibits must require many hours of planning and execution.

## Creativity and originality

- First impression, artistic impression: The first impression must be pleasing and attractive.
- The composition of the elements has to form a harmonious, successful ensemble.
- The exhibit 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.
- The degree of difficulty must be high.
- The preparation of exhibits must entail many hours of planning and execution.
- The carving exhibit must be usable as a decorative piece for a banquet or reception.

## Rules applicable to the carved exhibits

Each participant must place the exhibition card with their own QR code next to their exhibit(s).

If found offensive, displays may be removed by a member of the jury or the organiser. Designs may only be carved from raw food items.

## Permitted

- The use of toothpicks, wooden skewers, natural food colouring and any type of glue is allowed. Such structures/elements must be totally invisible to avoid a penalty (10 points off the total points earned for the exhibit).
- Using natural greenery is permitted. It may be in a pot with soil but its dimensions must not exceed 1/3 of the composition. The soil must be contained and decorated so that it does not touch the carved elements (to avoid contamination). Supports, textiles and other decorative materials are allowed in accordance with the principles of application for the creation of a centrepiece or ornament for a banquet.

## Prohibited

- The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.
- **No advertising may be included in the design/composition.**
- Internal construction of any type, like glass, metal, plastic or wooden supporting structures, may not be used inside finished carved items (they are only allowed in category K3).
- These materials may only be used as stands used to display the carved pieces.
- No use of flowers and buds are allowed.
- All carvings have to be exhibited until the end of the scheduled duration. **An early removal of the carvings is not allowed.**

## Awards Distribution of points and Overall Carving Champion

For each completed competition, one diploma and one medal (if sufficient points were scored) is awarded to the competitor.

To receive the title as Overall Carving Champion, you must compete Carving K1 and one (1) of the live carving events K2, K3 or K4.

The overall Champion will be the highest points in K1 and **one** other live class K2, K3 or K4.

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

## Insurance

---

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.



Culinary  
World Cup  
2026



EXPX  
GAST



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