



CONDITIONS
OF PARTICIPATION

INDIVIDUAL LIVE ARTISTIC TARO 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

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INDIVIDUAL LIVE ARTISTIC TARO AND VEGETABLE CARVING (K3)
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@vatel.lu**

For further questions concerning the competition or the rules,
please contact us by email: **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 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 1st 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 LIVE ARTISTIC TARO & VEGETABLES (K3)

The participants have to carve a design within 3 hours, using a wide variety of skills and working exclusively in the contest zone.

Dimensions of the exhibits

- For the carving, a minimum height of 20 cm excluding the base applies
- The maximum height including the base is 120 cm
- Maximum dimensions of the base are 80 cm × 80 cm

Work stations during competition

The organiser will provide the participants with the following items for the competition space:

- One work table approx. 1.0 m × 0.7 m and one chair.
- No access to an electrical outlet.
- You are free to use a head lamp
- The tables will be assigned by drawing lots.
- The participants must prepare their exhibit from scratch, no preparation in advance will be allowed.

The participants will have to:

- Carve a design
- Work exclusively in the competition area
- Complete everything within 3 hours
- Use a wide variety of skills
- Have organic and non-organic waste buckets

Evaluation by the International jury

- All members of the jury are officially recognized and approved experts.
- The jury is allowed to cut any of the items if required.
- None of the artistic fruit and vegetable carving 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 after the competition in the exhibition area.

Jury points

Individual live artistic taro and vegetable carving

Design and composition	30 points
Technical skills and degree of difficulty	40 points
Creativity and originality	20 points
<i>Mise en place</i> and hygiene	10 points
Total points	100 points

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 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/ornament for a banquet or reception.

Rules applicable to the carved exhibits

- 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.
- Competitors have 3 hours to carve one composition.
- The competitors must finish their carving and assemble their decorative piece, clean their worktable, remove all waste and tools from the table and hand over the worktable to a juror in proper condition within this time-frame.
- Competitors have to prepare their exhibit from scratch; advanced preparation of any elements is prohibited.
- **Taro is the main focus, and up to four additional vegetables can be used. Carving, other than lace, must represent at least 25% of the display.**
- The competitors will be allowed to enter the competition area 30 minutes before the start of the competition to set-up their worktable and display area.
- Before the competition starts a member of the jury will familiarise the competitors with all applicable rules for this category.

- Each competitor will be assigned to a worktable (approx. 1.0m × 0.7m), a chair and a rubbish bin. This table has to be used to work on as well as to set up the finished piece.
- Each competitor shall place his entry card on the carving station. The same card shall be attached to the exhibit.
- The rubbish bin must only contain the seeds, peels and trimmings generated during the carving process. More than one piece may be carved out of the taro or vegetables.
- The taro/vegetables to be used have to be brought by the competitors themselves.
- The taro/vegetables must be washed free of soil, but not peeled or pre-cut. Exception: If only a small cut of a large fruit/vegetable is intended to be used (i.e., beak of a bird, colourful ornament of a figure, etc.).
- All items must be placed on the table. The only items allowed under the table are the rubbish bin and a container with water.
- During their work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures.
- Any damaged vegetables can be changed even during the competition with the consent of two of the judges.
- Carvings must be pleasing, not aggressive or violent, unless the topic of the competition requires it. If found offensive, displays may be removed by a member of the jury or the organiser.
- 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).
- All carvings have to be exhibited until the end of the scheduled duration. An early removal of the carvings is not allowed...

Permitted

- Participants are allowed to use their own equipment—a water bucket, cutting boards, rubbish bags, cleaning wipes, knives, etc. During the contests, you need to place all equipment, excluding the water bucket, on the table. The area under the table shall be completely free of any bags or boxes and is subject to revision by the jury.

- Toothpicks, wood skewers, supports, textiles and other decorative materials used in practice to enhance a banquet composition are allowed.
- Participants may use the help of an assistant to transport their foodstuffs and material to the competition hall, however, this assistant is not allowed to stay in the competition area.
- The participants are allowed into the competition area 30 minutes before the start of the competition to set-up their workspaces and display areas.
- Small cuts made to check the quality of the product are allowed.

Prohibited

- The assistant is not allowed in the competition area at any time.
- Pre-cut or peeled products are not allowed.
- If a competitor only needs a small piece of a certain fruit or vegetable, he/she is allowed to bring along a small cut of this specific fruit or vegetable instead of the entire fruit or vegetable. This piece should not be peeled and must be shown to the judges for them to allow its use.
- Any advertising included in designs is not allowed. No racist or religious symbols are allowed.
- Use of unhygienic decorative items (e.g., earth, sand, animal fur and moss) as well as cult objects (crosses, ikons and other attributes of religious practices) are not allowed.
- No electric carving or peeling tools are allowed.
- The use of decorative elements, such as stones, artificial flowers, ribbons and beads, are not allowed.

Hygiene and dress code

- During the competition, participants must wear their professional cooking uniforms.
- The use of gloves is not mandatory.
- Hair must be pulled back and restrained.
- Chef hats are not mandatory.

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 in K1–Static Carving K1 and one (1) of the live carving events K2, K3 or K4.

The points for K3 will go towards the Overall Carving Champion who must also compete in K1–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.



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