



CONDITIONS
OF PARTICIPATION

REGIONAL TEAMS

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

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.

Team outfits

All the teams 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@votel.lu**

Registration deadlines

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

The regional teams are required to pay a participation fee of EUR 500 plus a deposit of EUR 1000 (total of EUR 1500). The deposit will be refunded at the end of the competition if the contests were executed in a professionally correct manner and within the given time-frame.

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).

In case of 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 registration fee of EUR 900 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 eight (8) 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 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 1st 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

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

REGIONAL TEAMS

Team Composition

- Five (5) chefs, including a team manager and a pastry chef
- 3 helpers
- The helpers must wear uniforms that differ from that of the five (5) chefs in the team. The helpers are only allowed to carry the items to the table; they may neither assist with the completion nor may they handle completed items or place them on the table.
- International hygiene standards must be complied with.

Competition requirements

The regional teams have to participate in the following 2-part contest on the same day:

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

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 from the **Vatel Luxembourg** (please email us at cwc@vatel.lu). The competing teams have to procure all products themselves. Blacklisted products are prohibited.

Required contest elements Culinary Art contest

Finger food - for six (6) persons × four (4) different items = 24 pieces

- Finger food items have to weigh between 10 g–20 g and the guests should be able to eat them in one bite.
- They have to be served on/in crockery, glass, cups, spoons or any other appropriate service ware. No extra cutlery is permitted.

- They may be served with a dip/sauce.
- Two (2) different types of finger food (prepared cold and served cold) for six (6) persons
- Two (2) different types of finger food (prepared hot, but served cold) for six (6) persons
- One (1) has to be vegan
- One (1) separate plate/platter with one (1) piece of each type of finger food for presentation to the judges

Cold buffet platter

- One (1) cold festive buffet platter for eight (8) and one (1) plate for presentation to the judges for them to assess the visual impression and size of the portions
- Three (3) main ingredients with one (1) garnish for each main item
- The end (butt) pieces have to be placed on the platter close to slices cut for presentation purposes
- The festive buffet platter has to be served with a salad and at least two (2) sauces or chutneys on the side
- Salads are not considered a garnish and have to be served separately
- A bowl/dish to serve salad/sauce/chutney must be presented separately
- Bread and butter will not be evaluated by the jury
- 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 (as one single unit)

Starters

- One (1) hot starter (appetizer) where all components have to be prepared hot, but presented cold
- Two (2) different cold starters (appetizer). One (1) of them has to be vegan. All components have to be prepared and presented cold
- All have to be presented as a single portion

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

- One vegan starter and different from section

Pastry Art contest

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) of the teams' own choice

Display of sweet *biscuits*, chocolates, petit fours or *friandises*

- For six (6) persons × four (4) items = 24 pieces
- One of the petit four items has to be vegan
- Weight: 6–14 g each
- One (1) separate plate with one (1) item each for presentation purposes

If the teams are unable to complete their task within the allocated time, or cause delays during service, the head judge will impose a penalty of up to 10 points off their total points obtained for this contest.

Table

3 × 3 m = 9 m² 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. It is strictly forbidden to use live animals as part of the table decoration.

IMPORTANT: All exhibition items have to be displayed on the same day. Each exhibition item may only be presented once in the competition.

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 plates that do not fulfil the standard requirements of the exhibits.

Display of the competition exhibits

All exhibits must be placed on the respective tables by 7:00 am. The team captain and the team pastry chef must be on standby next to the Regional table to explain various food items (07:00 – 09:00). Out of respect for the visitors, the exhibits may only be removed after 7:00 pm (19:00).

The exhibits or parts thereof may only be presented once.

Preparation and *mise en place*

The teams have to organise the work areas for the preparation and *mise en place* of their contest elements themselves.

International jury

- All judges are qualified chefs and/or pastry chefs.
- The culinary arts elements will be judged by chefs only.
- The jury is allowed to cut any of the items if required.
- Neither culinary nor pastry art dishes will be tasted.
- Petit fours must be plated and sliced for examination/evaluation by the jury.
- Any decision of the jury is final and irrevocable.

Jury points

Culinary arts contest

Presentation and innovation	30 points
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Composition	30 points
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Correct professional preparation, skills, techniques	30 points
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Service	10 points
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Total points	100 points
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Pastry art contest

Presentation and innovation	30 points
Composition	30 points
Correct professional preparation, skills, techniques	30 points
Service	10 points
Total points	100 points

Regional Teams contest in Culinary Arts (70%) and pastry art (30%) = 100 points.

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.

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.

Awards Distribution of points

For the regional team 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 5 chefs will receive a medal and diploma based on the total points scored. The three helpers will receive a diploma.

Award ceremony

Only the team's chefs, pastry chef and team manager are allowed on stage. Each of them will receive a medal and diploma based on the total points obtained. The team manager will receive the medal for the country's association and 3 diplomas for the helpers.

Final awards

Medals will be awarded

Winners:

- 1st runner up
- 2nd runner up

Grand total and overall winner of the RAK Porcelain Culinary World Cup 2026, Regional Teams contest in Culinary Arts (70%) and pastry art (30%) = 100 points.

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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