



CONDITIONS
OF PARTICIPATION

FOOD TRUCK AND STREET FOOD CONTEST

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**

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 300.

In addition, the Truck will have to be cleaned at the end of the day at 8:00 pm.

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 300 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.

FOOD TRUCK AND STREET FOOD CONTEST

Introduction

Street food, according to the FAO definition, consists of those foods ready for consumption, which are sold (and often also prepared) mainly on the street or in other public places (such as markets or fireplaces), including by itinerant traders, often on a temporary stall, but also from vans or food trucks.

Reducing food waste is both a European and a global priority. In Europe, food waste costs EUR 143 million per year: 12% of this amount comes from catering. There is therefore an urgent need to raise awareness to prevent and reduce waste.

To this end, "Waste Prevention and Sustainability" has been included as a criterion in the jury's evaluation guidelines.

Competitors will therefore be examined for their ability to prevent, reduce and/or reuse any waste during the preparation, execution and serving phases.

Working space and equipment

The organisers will provide participants in the food truck competition for competitors travelling with their own truck a space for the food truck with all the basic conventional installations and equipment. A 380-volt power socket and a cold water connection (1") and sewer connection. Teams coming from abroad may use a food truck (maximum three per day).

It is advisable to think up and create recipes on the basis of the "standard" equipment in the food truck.

All special equipment like (moulds, frosting cornets, pastry mouths, aprons, dishcloths, etc.), the competitor need to provide on their own. Pots and pans could be provided on request from the organiser.

A shared space will be at the disposal of the competitors for special preparations.

This shared space contains the following machines and equipment to share with two teams:

- 2 Tables (1200 × 700 × 850)
- Kitchen machine
- Pot washing station
- Handwash basin
- Deep freezer GN2/1
- Refrigerator GN2/1
- Desinfectant dispenser
- Soap dispenser
- Paper towel dispenser
- Etc.

Raw goods and materials

- The raw materials for the dishes, decoration and service are the responsibility of the competitors and must comply strictly with HACCP rules for their transport and be certified in the self-checking plan.
- Raw food and materials in their original packaging with brand names or logos are not permitted.
- Preparations introduced into the competition must be packaged and labelled to ensure traceability in accordance with health and hygiene rules.
- No foodstuffs other than those introduced during the morning jury inspection may be brought into the kitchens during the competition. Any introduction of foodstuffs during the competition will result in a penalty of 5 points on the total score.

Team composition

A team consists of three (3) members (chefs/pastry chefs). The organiser do not pay for accomodation.

For organizational purposes, the surnames and names of the three (3) team members must be submitted during registration.

Competition requirements

- Each team must present a savoury street food preparation made in total for 150 (hundred fifty) portions, 3 (three) for the jury and 1 (one) for display, 3 (three) for sponsor and media.
- The choice of the main ingredient is up to the competitors' fantasy. The dish may be based on meat, poultry, fish, shellfish or plant-based ingredients, etc.
- It is compulsory to include in the preparation an element relating and prepared according to an innovative concept. The preparation must then have technical characteristics that can be attributed to professional catering.
- The teams will have to prepare, finalise and serve their dishes in the food truck and set up and organise the operational management of the distribution and sale of the product.
- The shared space may be used freely, with due respect for other competitors.
- The service station is none other than the food truck faced to the public.

Requirements for innovative street food dish

- A product that which must be eatable without cutlery (at most a wooden chopstick or spoon) and without a stand.
- The dish must be servable without metal cutlery and porcelain plates or containers.
- One piece of single-use cutlery (eco-responsible) and base are allowed and at the team's expense: (one spoon or one fork or chopsticks).
- An innovative product, both in terms of the recipe and the packaging, which must be functional and attractive.
- A product that highlights the value of traditional preparation and manual skill.
- A product with good value for money.
- The dish must be designed and prepared in such a way that it is easy to handle and can be consumed standing up.
- A product that is a nutritional and calorie replacement for a quick lunch.
- Presented in individual portions weighing between 220 and 250 g.

Preparation and *mise en place* Items permitted to be brought for the Hot Kitchen contest

Salads

- Cleaned, washed but not mixed or cut

Vegetables, fruits, potatoes, onions

- Cleaned, peeled, washed, raw, can be cut
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Pulses may be brought soaked

Vegetable/fruit pulps and *purées*

- Can be brought in, but not reduced, seasoned or thickened; the final sauce or coulis product must be prepared on site; samples for tasting must be provided
- No glaze or concentrated juices
- Dried fruit or vegetable powder permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- No trays of pre-fabricated jells/jellies (leather) are permitted even if dehydrated

Fish

- Must be gutted, scaled and can be fileted and portioned
- The team is only allowed to bring in the necessary quantity/piece/size

Crustaceans

- Raw or boiled and peeled. But not ready to serve.

Meat/poultry

- Meat can be trimmed and deboned, portioned, minced or ground, but not seasoned
- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.

Pasta dough

- Can be flavoured and rolled into sheets, but it cannot be portioned

Eggs

- Can be separated, and pasteurised, but not processed in any other way

Dry ingredients

- Can be pre-weighted and -measured

Flavoured oils and butter

- Are allowed

Bread

- Can be brought in pre-baked. The final preparation must be done during the preparation time.

Sauces and dips

- The main ingredients could be brought in, but the final sauce needs to be prepared during the competition

Time schedule

The day prior the competition

Installation of the vans and trucks from 9:00 pm to 11:00 pm

The competition day

Mise en place	1:00 pm
Mise en place check by the judges at	1:30 pm
Start cooking at	2:00 pm
Service starts at	5:00 pm
Service ends at	7:00 pm

Jury points

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	10 points
Timing, Service-flow	10 points
Presentation	5 points
Innovation	15 points
Taste	50 points
Total points	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.

Price and payment for the dish served

The price of the dish is fixed on EUR 15. The organizer will sell the tickets and reimburse participants who work with their own trucks EUR 7 per dish and EUR 4 for teams who rent the truck for the competition. The exact truck model can be seen on the following website.
https://www.austrian-foodtrucks.at/_files/ugd/c13574_1b35812a64b94c41b79a8bf3423bdfc0.pdf

Service of the dishes

No plates or cutlery will be provided, so competitors must think about and provide their own packaging—as well as napkins, toothpicks, etc. for serving the product.

Special price

A special prize will be awarded for the best packaging, i.e. the best idea for street food packaging that is functional for the user and has aesthetic features that make it attractive to the public.

Awards Distribution of points

For the Food-Truck and Street Food 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



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