

INTERNATIONAL
CULINARY ART EXHIBITION
ERFURT

IKA 2004



Culinary Olympics

Conditions of Participation and
Guidelines for

NATIONAL CULINARY TEAMS

CONDITIONS OF PARTICIPATION FOR NATIONAL CULINARY TEAMS

1. Sponsor of the Exhibition

The German Chefs Association, in the following shortly named VKD, is the honorary sponsor, the commercial sponsor is the Messe Erfurt AG.

The exhibition is daily open to trade visitors from **10.00 a.m. to 6.00 p.m.**

The VKD is entitled to cancel the exhibition without being liable of any claims for compensation or to postpone it or to alter its duration and opening times. In the case of postponement or reduction (of duration), the contract shall be valid for new dates and a new duration. In such a case the exhibitor shall not be entitled to withdraw or to claim for any compensation.

The registration for participation in the International Culinary Art Exhibition should be carried out on the enclosed registration form.

For National Culinary Teams until 30 September 2003.

For the provision of a kitchen and an exhibition table **a bail of EUR 800 is required with the registration (per cheque)**. It will be repaid at the end of the competition.

The participants receive:

a) 6 permanent cards

The accompanying person of a participant in the Platters Display will receive a temporary entry ticket, for which he has to leave DM 100. The sum will be repaid when leaving the exhibition centre (at the latest 1,5 hours later).

b) Information about the exhibition

c) Information from the Tourist Information Office in Erfurt (city map, events, etc.)

The National Culinary Teams have to pay a **registration fee of EUR 250**.

INTERNATIONAL CULINARY ART EXHIBITION / IKA from 17-20 October 2004 in Erfurt

Special Exhibition Regulations for National Culinary Teams

1. Only national associations, which belong to the World Association of Cooks Societies (WACS), are allowed to participate with one national culinary team per nation in the competition.

2. Assembly of the team

- 1 team captain
- 4 chefs
- 1 pâtissier

The team chef is allowed to assist in all sections. One member of the team is allowed to do just the announcement in the warm kitchen. For each team six individuals are being recognized at the presentation ceremony.

3. Accommodation

The VKD will put the hotel accommodation during the necessary stay (from 16 to 21 October 2004) at the disposal of the national culinary team (at most 3 double-rooms).

4. Cooking in the Restaurant of Nations

The menus has to be prepared completely in the kitchen of nations; please note especially the point

EXPLANATIONS in the category R.

The VKD put one kitchen (note the kitchen plan) and one dishwasher at the disposal of each national culinary team. The kitchen – pieces of equipment (note the list) will be taken over by the team before the beginning.

After the serving is finished, the clearing up of the kitchen and the handing over of the pieces of equipment as well as the cashing up of the warm kitchen will follow. Strain cloths, piping bags and knives etc. have to be brought by the participants themselves.

The kitchens in the Restaurant of Nations will be available from **8.00 a.m.** in the morning. Tasting of the menus by the jury from **13.00 p.m.**, afterwards beginning of the service from **13.00 p.m.**, according to demand. The menus for the tasting of the jury will be chosen anonymous during the whole service. Residual sample is required according to HACCP.

9. Persons who are in Charge of the National Culinary Teams

One person will be put at the disposal of each national culinary team, who is in charge of it.

10. Receptions and Events

The entry of nations will take place on 16 October 2004 and the presentation ceremony on 21 October 2004.

The concrete place and time will be still announced to you.

PLEASE, NOTE ABSOLUTELY!

All members of the National Culinary Team have to **wear white cooking clothes with white cooking hut,** without apron, during the entry of nations.

If a nation or a National Culinary Team would like to give an official reception during the IKA 2004 or another event, please contact the IKA – organisation early enough so that we are able to reserve a date for you.

11. Delivery of the Exhibits

The exhibition will be open up from **5.00 a.m.** The entrance to the international Platters Display and the kitchens of nations will take place via Wirtschaftseinfahrt. Please, note the signs. A plan of the exhibition centre Erfurt is enclosed. In case of alterations, we will inform you in good time.

According to the registrations, the exhibits have to be presented to the jury up from **7.00 a.m.** in the Platters Display.

The times have to be kept strictly, as otherwise a correct judgement by the jury is impossible.

Exhibits, which do not apply to the guidelines of the VKD, can be removed by the jury or won't be admitted. The platters and the decoration have to be removed daily between 6.00 p.m. and 7.00 p.m.

12. Marking of the Objects

Marking tags will be supplied to the exhibitors in sufficient quantity by the exhibition management free of charge. **Please, fill absolutely in by using a typewriter or PC.**

13. Dates and Deadlines

The International Culinary Art Exhibition is open from **17-20 October 2004** up from **10.00 a.m.** to **6.00 p.m.** Registration period until **30 September 2003.**

The entry of nations takes place on **16 October 2004.**

The presentation ceremony takes place on **21 October 2004.**

14. Registration:

The registration for the participation in the International Culinary Art Exhibition should be carried out on the enclosed registration form by using a typewriter until **30 September 2003**.

Please, enclose a photograph of the team captain as well as a photograph of the complete team with the professional career.

15. International Jury

Will be selected from the WACS judging list.

16. Photographs:

The exhibitors of the IKA 2004 assign all rights concerning photographs to the VKD.

17. Recipes:

The exhibitors of the IKA 2004 assign all rights concerning the recipes and the exhibits to the VKD.

18. Judgement

The judgement commissions are appointed by the VKD. They will judge according to the issued announcements and guidelines of the VKD. In case of National Culinary Team, **the team captain or a representative can be consulted** for the clarification of questions that may arise in the platters display. Please, keep ready for this during the judgement.

The results of the judgement are final and incontestable. With his participation in the exhibition, the exhibitor accepts the conditions which are mentioned there.

19. Notes

All agreements concerning the exhibition have to be drawn up in writing.

20. Obligations of the VKD

- The VKD reimburses the NATIONAL CULINARY TEAMS an amount of EUR 8 per menu that means 110 x EUR 8 = EUR 880
- A hotel accommodation, free of charge (up from 16 – 21 October 2004) will be put to the national culinary teams' disposal (at most 3 double-rooms)
- The VKD offers persons, free of charge, who care for the national culinary teams
- The national culinary teams receive per team at most 6 permanent tickets for the admittance to the exhibition inoga – IKA / Culinary Olympics

Apart from that, no further costs will be agreed to pay.

21. Daily Presentation Ceremony

The daily presentation ceremony will take place at 16.30 h.

This conditions of participation and guidelines for national culinary teams are valid in connection with the general conditions of participation. There, you can find further information concerning the legal bases, tips and advice, guidelines for the exhibitors and the jury.

CATEGORY A: Culinary Art

- **show platters “finger food, tapas and/or snacks” – two parts**

1. platter = 5 different kinds of “finger food, tapas and/or snacks” à 6 separate portions prepared cold, displayed cold

2. platter = 5 different kinds of “finger food, tapas and/or snacks” à 6 separate portions prepared hot, displayed cold

- a festive, cold display platter for 8 persons
- six different complete hors d' oeuvres, individually prepared for 1 person

One of the 6 different hors d' oeuvres has to be prepared twice (2 x) and is determined for the tasting by the jury.

In the category A has to be demonstrated additionally to the programme, on one plate for one person. So that an optional effect and the relative proportions will become clearly apparent.

CRITERIA for the Judgement of the Category A:

Presentation/Innovation

Comprises an appetising, tasteful, elegant presentation, modern style

0 - 20 points

Composition

Harmonising in colour and flavour, practical, digestible

0 - 20 points

Correct Professional Preparation

Correct basic preparations of food, corresponding to today's modern culinary art

0 - 20 points

Arrangement/Serving

Clean arrangement, exemplary plating, in order to make a practical serving possible

0 - 20 points

Number of Possible Points for the Judgement

80 points

In the case of 3 judgements 240 points are totally possible
Half points will not be given.

CATEGORY B: Culinary Art

- 1 vegetarian platter ovo-lacto-vegetarian (without meat, milk products and eggs are allowed) as main-course for 4 persons, prepared hot, displayed cold
- 1 menu for one person, consisting of 3 courses (hors d'oeuvre, main-course, dessert), prepared hot, displayed cold
- 4 different, individually served innovative main-courses (plate) prepared hot, displayed cold

CRITERIA for the Judgement of Category B:

Presentation/Innovation

Comprises an appetising, tasteful, elegant presentation, modern style

0 – 20 points

Composition

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage's, harmonising in colour and flavour practical, digestible

0 – 20 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art

0 – 20 points

Arrangement / Service

Clean arrangement, no artificial decorations, not time-consuming arrangements, exemplary plating, in order to make a practical serving possible

0 – 20 points

Number of possible points for the judgement

In the case of 3 judgements 240 points are totally possible
Half points will not be given.

80 points

CATEGORY C Pâtisserie

- 6 similar desserts warm or cold served on plates. The desserts have to be prepared in a way that they can be served banquet usable for 200 persons.
- 1 platter with sweet biscuits or chocolates or petits fours or cheese fours or friandises, 5 different sorts for 8 persons with show piece suited to the theme
- 4 different exclusive desserts on plates with show piece suited to your self chosen theme.
For the tasting by the jury one of the 4 different desserts for 1 person has to be prepared twice (2x) This dessert has to be given directly to the jury.

All exhibits have to be of edible materials.

CRITERIA for the Judgement of Category C:

Presentation/Innovation

Comprises an appetising, tasteful, elegant presentation, modern style

0 – 20 points

Composition

Harmonising in colour and flavour, practical, digestible

0 – 20 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern pâtisserie

0 – 20 points

Arrangement / Serving

Clean arrangement, exemplary plating, in order to make a practical serving possible

0 – 20 points

Number of Possible Points for the Judgement

80 points

In the case of 3 judgements 240 points are totally possible
Half points will not be given.

CATEGORY R Restaurant of Nations

The participating national culinary teams will prepare specialities of their nations. Each national culinary team has the following task:

110 menus consisting of:

- 110 x **Hot appetisers** (hors d' oeuvres) using fish or crustaceans or poultry with appropriate garnishes to be served on 28 cm (diameter) plates
- 110 x **Main courses** utilising either butchers' meat or game with appropriate garnishes to be served on 28 cm (diameter) plates
- 110 x **Dessert** served on 28 cm (diameter) plates

In the restaurant of nations one portion of this menu will be presented as showpiece in a display case for guests. Those menu items should be made a day in advance, preserved with aspic and will be also photographed for the IKA book.

Each team is required to present two complete and different menus, in both, German and English along with precise recipes and preparation details for 110 portions.

All ingredients must be provided by each team itself.

EXPLANATIONS IN WHICH FORM THE FOOD FOR THE RESTAURANT OF NATIONS MAY BE BROUGHT:

We expect a higher level by the exact listing of the things, which are permitted, but particularly by the reduction of the work in the kitchen. This will do justice to an Olympics, but also to the paying guest.

Allowed are:

The following items may be prefabricated or prepared for the hot food competition:

Vegetables/ mushrooms - washed, blanched but not cut up / or shaped

Fruits/salad - washed, blanched but not cut up / or shaped

Potatoes - peeled, but not cut up / or shaped

Onions - peeled, but not cut up

- Basic dough's
- Basic stocks – taste neutral
- Basic recipes may already be weighed out

Up to 80% ready-prepared

- Fishes, scaled or filleted, seafood pulled out or crusts
- Meat, boned and trinned
- In the case of desserts, prefabricated sponge is allowed
- Decorative ornaments of pastry

The remaining 20 % have to be prepared on the spot/in the kitchen, so that the jury can judge.

The menu will be arranged on the dishes that the VKD will put at the disposal of the participants.

plate:	hors d'oeuvre	Ø 28 cm
	main-course	Ø 28 cm
	dessert	Ø 28 cm

Further questions will be answered in detail once more on 16 October 2004 before the beginning of the IKA in a preliminary meeting by the responsible chairman of the competition's jury.

KATEGORIE R Restaurant of Nations

CRITERIA for the Judgement of Category R – Restaurant of Nations

Mise en place and Cleanliness

Preparation of the materials to reach trouble-free working during serving.

Just in time work-organisations and punctual completion.

Clean, proper working methods during the competition will also be judged as the conditions after leaving the kitchen

0 – 10 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art and dietetics

0 – 20 points

Arrangement and Presentation / Innovation

Clean arrangement,

no artificial garnishes,

no time-consuming arrangements, exemplary plating for an appetising appearance

0 – 30 points

Taste

The typical taste of the food should be preserved.

The dish should have the typical taste, when sufficient spice is added.

At the same time a special taste-event should be caused by the corresponding composition of food

0 – 40 points

That means per course you could receive 100 points.

3 x 100 = 300 points totally

Half points will not be given.

AWARDS FOR THE NATIONAL CULINARY TEAMS

All participating national culinary teams will receive medals and certificates according to the reached number of points, note the following explanation. The association receives the corresponding medal and certificate.

Awards of Points for the Respective Categories A, B or C

There are for the

- | | |
|--------------|--------------------------------------|
| 1. judgement | from 0 – 80 of the possible points |
| 2. judgement | from 0 – 80 of the possible points |
| 3. judgement | from 0 – 80 of the possible points |
| altogether | up to 240 of the possible points : 3 |

Pointstable for the Medals in the Category A, B, C

80 – 72 points	gold medal	with certificate
71 – 64 points	silver medal	with certificate
63 – 56 points	bronze medal	with certificate
55 – 20 points		certificate

Awards of Points for the Category R: RESTAURANT OF NATIONS

for the hors d' oeuvre	0 – 80 points
for the main-course	0 – 80 points
for the dessert	0 – 80 points

Altogether up to 240 points could be reached

Pointstable for the Medals in Category R: RESTAURANT OF NATIONS

300 – 270 points	gold medal	with certificate
269 – 240 points	silver medal	with certificate
239 – 210 points	bronze medal	with certificate
209 – 075 points		certificate

AWARDS FOR NATIONAL CULINARY TEAMS

in the competition around the Olympic Winner of the Chefs 2004 in Erfurt

That national culinary team, which reaches the most points in the **individual** categories A, B, C, or R, will become the **Olympic Winner** in the respective category.

That national culinary team, which reaches the most points in all categories A, B, C, R will become the

"WINNER OF THE CULINARY OLYMPICS - IKA 2004"

REGISTRATION FORM

IKA 2004

Culinary Olympics

Registration Period until 30 September 2003

NATIONAL CULINARY TEAM Country: _____

National Association: _____

NAME	FIRST-NAME	WORKING PLACE/COMPANY
Team captain		
1. Chef:		
2. Chef:		
3. Chef:		
4. Chef:		
Pâtissier:		

CONTACT ADDRESS / Team manager – does not belong to the team!

Name: _____ First-name: _____

Street: _____

CODE: _____ Place: _____

Telephone business: _____ Telephone private: _____

Fax business: _____ Fax private: _____

eMail _____

REQUESTED EXHIBITION DAY - please, mark with a cross

Cold platters display

Restaurant of Nations

- Sunday, 17 October 2004
- Monday, 18 October 2004
- Tuesday, 19 October 2004
- Wednesday, 20 October 2004

- Sunday, 17 October 2004
- Monday, 18 October 2004
- Tuesday, 19 October 2004
- Wednesday, 20 October 2004

A cheque covering the bail of EUR 800 as well as the registration fee of EUR 250 per Team is enclosed with this registration form.

- yes** **no**

The exhibitors will participate in the IKA 2004 with the following culinary exhibits. The exhibits can be delivered from 5.00 in the morning and must be prepared from 7.00 in the morning for the jury in the Platters Display.

PLEASE NOTICE:

We would ask you for complete instructions as they are necessary for the jury. Marking tags will be supplied to exhibitors by the exhibition management in sufficient quantity free of charge. Please do not change the title for the exhibits.

Place, Date

Signature

Please send this registration form to:

**VERBAND DER KÖCHE
DEUTSCHLANDS e.V.
Steinlestraße 32
D-60596 Frankfurt/Main**

Tel.: 069 – 63000617
Fax: 069 – 63000610
e-mail: Felizitas.Laun@vkd.com

COLD FOOD COMPETITION PROGRAMME

National culinary team from:

Category A

- **show platters “finger food, tapas and/or snacks”**
 - 1. platter = 5 different kinds of “finger food, tapas and/or snacks” à 6 separate portions prepared cold, displayed cold**
 - 2. platter = 5 different kinds of “finger food, tapas and/or snacks” à 6 separate portions prepared hot, displayed cold**

1. platter

2. platter

- **a festive, cold display platter for 8 persons**

- **six different complete hors d' oeuvres, individually prepared for 1 person**

- **One of the 6 different hors d' oeuvres has to be prepared twice (2 x) and is determined for the tasting by the jury.**

COLD FOOD COMPETITION PROGRAMME

National culinary team from:

Category B

- **1 vegetarian platter ovo-lacto-vegetarian (without meat, milk products and eggs are allowed) as main-course for 4 persons, prepared hot, displayed cold**

- **1 menu for one person, consisting of 3 courses (hors d' oeuvre, main-course, dessert), prepared hot, displayed cold**

- **4 different, individually served innovative main-courses (plate) prepared hot, displayed cold**

COLD FOOD COMPETITION PROGRAMME

National culinary team from:

Category C

- **6 similar desserts warm or cold served on plates. The desserts have to be prepared in a way that they can be served banquet usable for 200 persons.**

- **1 platter with sweet biscuits or chocolates or petits fours or cheese fours or friandises, 5 different sorts for 8 persons with show piece suited to the theme.**

- **4 different exclusive desserts on plates with show piece suited to the theme.**

RESTAURANT OF NATIONS
HOT FOOD COMPETITION – Category R

National culinary team from:

Menu for 110 persons (incl. plate for the jury)

PROPOSAL no. 1

Hot appetiser – hors d'oeuvres

Main course

Dessert

RESTAURANT OF NATIONS
HOT FOOD COMPETITION – Category R

National culinary team from:

Menu for 110 persons (incl. plate for the jury)

PROPOSAL no. 2

Hot appetiser – hors d'oeuvre

Main course

Dessert

No: _____ Please, do not fill in

RESTAURANT OF NATIONS

Description of preparation menu no. 1 (according to the particular menu parts)			
Hot appetiser			
necessary amount	raw materials	per kg/piece in EURO	total price

No: _____
Please, do not fill in

RESTAURANT OF NATIONS

Description of preparation menu no. 1 (according to the particular menu parts)			
Main – course			
Necessary amount	raw materials	per kg/piece in EURO	total price

No: _____ Please, do not fill in

RESTAURANT OF NATIONS

Description of preparation menu no. 1 (according to the particular menu parts)			
Dessert			
necessary amount	raw materials	per kg/piece in EURO	total price

No: _____
Please, do not fill in

RESTAURANT OF NATIONS

Description of preparation menu no. 2 (according to the particular menu parts)			
Hot appetiser – hors d'oeuvre			
Necessary amount	raw materials	per kg/piece in EURO	total price

No: _____ Please, do not fill in

RESTAURANT OF NATIONS

Description of preparation menu no. 2 (according to the particular menu parts)			
Main – course			
necessary amount	raw materials	per kg/piece in EURO	total price

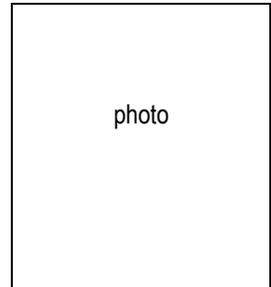
No: _____
Please, do not fill in

RESTAURANT OF NATIONS

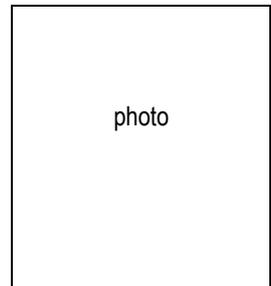
Description of preparation menu no. 2 (according to the particular menu parts) Dessert			
Necessary amount	raw materials	per kg/piece in EURO	total price

IKA 2004 Culinary Olympics

Team captain:



Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	
e-mail	

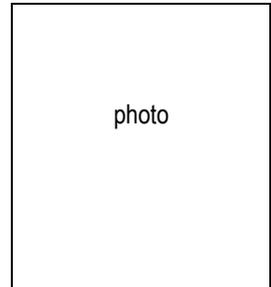


1. Chef:

Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	
e-mail	

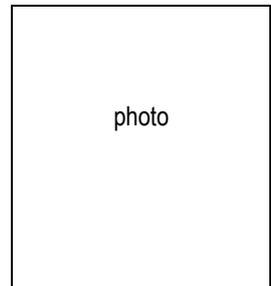
IKA 2004 Culinary Olympics

2. Chef:



Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	
e-mail	

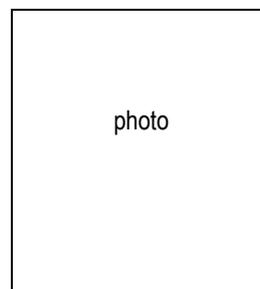
3. Chef:



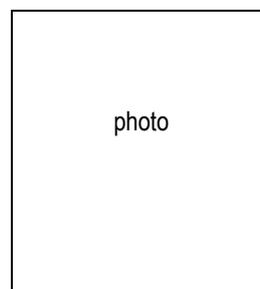
Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	
e-mail	

IKA 2004 Culinary Olympics

4. Chef:



Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	
e-mail	



Pâtissier:

Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	
e-mail	