

INTERNATIONAL
CULINARY ART EXHIBITION
ERFURT

IKA 2004



Culinary Olympics

Conditions of Participation and
Guidelines for the

PASTRY OLYMPICS
TEAM COMPETITION

CONDITIONS OF PARTICIPATION FOR THE PASTRY OLYMPICS – Team Competition

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

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

For participants of the Pastry Olympics until 30. November 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) permanent card, valid for the duration of the exhibition.
- b) Information about the exhibition
- c) Information of the Tourist information Office in Erfurt.

For the Pastry Olympics the teams have to pay a participation fee of EUR 100.

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

Special Exhibition Regulations for the „Pastry Olympics“

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

2. Assembly or the team

- 2 pâtissiers
with a minimum of 5 year professional experience

3. Accommodation

The VKD will put the hotel accommodation during the necessary stay (from 17 to 20 October 2004) at the disposal of the team (at most 1 double-room).

4. Goods and Raw Materials

Have to be got by the team **itself** for the preparation of the demanded exhibition requirements.

All foodstuffs are chargeable to the exhibitor. Goods and raw materials are available in Erfurt in best quality. A list of special shops is enclosed. You can also turn the leader of the kitchen, that is allocated to you, for the ordering of goods and raw materials.

5. Customs

When importing foodstuff, the detailed Legal European Veterinary Regulations and the German Import and Customs Regulations have to be followed strictly.

Please, note enclosure:
and

SCHENKER INTERNATIONALE SPEDITON
Legal European Veterinary Regulations

6. Preparation of Exhibits

Places of work for the preparation of the exhibits will be put to teams' disposal. The exhibits have to be produced by the team-members themselves. It won't be fair, if a team works with more pâtissiers than are registered. Spot checks will be made during the preparation. The teams are under the supervision of the executive chef.

7. Exhibition Requirements for the Competition

The team makes out the following programme on 2 different days. The planning of the teams will be effected by the IKA – organisation.

- **PART 1** **Day of Presentation**

1 chocolate showpiece

2 gâteaux

1 sugar showpiece

6 different desserts

6 x 8 different Friandis including one showpiece

surface of the table

2 m x 2 m, altogether 4 m²

electricity mains

customary, 220 Volt

The tables have a white covering and wine-red skirtings. It won't be allowed to alter the tables or to bring own ones.

- **PART 2** **Practical Working in the Display Kitchen**

- **1 x two gâteaux** – 1 gâteau respectively is for the jury and the other one for the photographer. This gâteau has to be identical to the gâteau of part 1, with identical ingredients and appearance.

- **3 x 8 different Friandis** – these have to vary from the ones in part 1. Exact recipes of all Friandis are required (amounts of ingredients and work procedure).

- **6 identical desserts cold** (5 desserts for the jury, 1 dessert for the photographer).

These desserts have to be identical to the designated desserts of part 1, with identical ingredients and appearance.

- **6 identical desserts warm** (5 desserts for the jury, 1 dessert for the photographer).

These desserts have to be identical with the designated desserts of part 1 with identical ingredients and appearance.

The VKD will place one kitchen compartment (see kitchen plan) at the disposal of each team. The electrical equipment (see list) will be assumed by the team prior to the start.

After finishing the clearing up of the kitchen compartment and the handling over of the pieces of equipment as well as the cashing up will follow. Small kitchen tools have to be brought by the participants themselves.

The kitchen compartments will be available from **6.00 a.m.** in the morning. The working hours start at **6.30 p.m.** and end at **3.00 p.m.** The tasting and judging for the individual samples of work will take place according to the following time schedule:

11.30 h – 11.50 h	gâteaux	20 minutes
11.50 h – 12.20 h	Friandis	30 minutes
12.20 h – 12.40 h	cold desserts	20 minutes
12.40 h – 13.00 h	warm desserts	20 minutes

The teams are responsible for cleaning the kitchen compartments between **13.00 p.m. and 13.30 p.m.**

8. Persons, who are in Charge of the Teams

For each national team the VKD assigns someone to be in charge and/or this task is assumed by the supervisor of the chef's national team.

9. 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 teams have to **wear white cooking clothes with white cooking hat**, without apron, during the entry of nations.

If a nation or a 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.

10. Delivery of Exhibits

The exhibition will be open up from **5.00 a.m.** The entrance to the international Platters Display and the kitchens will take place via Wirtschaftseinfahrt Messe Erfurt. 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 guidelines the exhibits from PART 1 must be prepared from **7.00 a.m.** for the jury 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 decoration have to be removed daily between 6.00 p.m. and 7.00 p.m.

11. Marking of the Objects

Marking tags will be supplied to the exhibitor in sufficient quantity by the exhibition management free of charge.

Please, fill absolutely in by using a typewriter or PC.

12. 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 November 2003**

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

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

13. Registration

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

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

14. Recipes

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

15. Judgement

The judgement commission (Jury) is appointed by the VKD. They will judge according to the issued announcements and guidelines of the VKD. In the case of pastry teams, **the team can be consulted** for the clarification of questions that may arise. Please, keep ready for this during 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.

16. Notes

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

17. Photographs

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

18. Obligations of the VKD

- A hotel accommodation, free of charge (up from 16-21 October 2004) will be put to the teams disposal (at most 1 double-room)
- The VKD offers persons, free of charge, who care for the national teams.
- The teams receive per team at most 2 permanent tickets for the admittance to the exhibition inoga – IKA / Culinary Olympics.

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

These conditions of participation and guidelines for the Pastry Olympics 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.

PART 1: Presentation Day

- **1 chocolate Showpiece** – at least 50 cm high with a base of at least 0.2 m².
2 gâteaux are to be integrated in this showpiece.
- **2 gâteaux** – very differing techniques, appearance and decors (not larger than Ø 22 cm and not smaller than Ø 18 cm; various shapes are desired). From this, one chocolate gâteau and one fruit gâteau is to be made. These gâteaux for part 1 may be treated with gelatine or aspic, if necessary, in order to keep them fresh looking all day. Exact recipes for both gâteaux are required (amounts of ingredients and work procedure). One gâteau is to be labelled for part 2 (practical working).
- **1 Sugar Showpiece** – at least 50 cm high with a base of at least 0.2 m². The showpiece may not exceed 50% of pastillage in contents. This showpiece may be protected from humidity with the aid of a glass or plastic display case. The 6 plated desserts are to be presented together with the sugar Showpiece.
- **6 different desserts** – three warm desserts, yet presented cold and three cold desserts, presented cold. These desserts are to be presented on plates. They may be treated with gelatine or aspic, in order to keep them fresh looking all day. Two desserts have to be labelled for part 2. Exact recipes for all desserts are required (amounts of ingredients and work procedure).
- **6 x 8 different Friandis** – including a showpiece. The showpiece may be created from caramel, chocolate or pastillage. Its base should measure at least 0.2 m². Exact recipes of all Friandis are required (amounts of ingredients and work procedure).

CRITERIA for the Judgement part 1:

Degree of Difficulty

The difficulty in production is measured by:
individual technical skill, amount of time needed
and the conceptual input.

0 – 10 points

Command of the Material / Execution

Is measured by the professional processing
Of the materials, corresponding
with modern pastry

0 - 10 points

Artistic Modelling / Creativity

The total impression based on ethics and
aesthetics should be one of enthusiasm.

0 – 10 points

Advertising Effect / Sales Promotion / Novelty

The concept here is to develop and realize own
ideas by the use of culinary materials in an
original way. An appetizing, tasteful and elegant
presentation. The novelty should be
noticeable at once.

0 – 10 points

Number of possible points for the judgement

40 points

Per exhibit object, 40 points can be obtained.
200 points are totally possible.

Half points will not be given.

PART 2 Practical Working in the Show-Kitchen

- **1 x two gâteaux** – 1 gâteau for the jury and one for the photographer respectively. This gâteau has to be identical with the labelled one of part 1, identical in the listed ingredients and in appearance.
- **3 x 8 different Friandis** – these have to differ from the ones in part 1. All Friandis have to have exact listings of ingredients (amounts and work procedure).
- **6 identical desserts cold** (5 desserts for the jury, 1 dessert for the photographer). These desserts have to be identical to the labelled desserts of part 1 in listed ingredients and appearance.
- **6 identical desserts warm** (5 desserts for the jurors, 1 dessert for the photographer). These desserts must be identical with labelled desserts of part 1 in listed ingredients and appearance.

The dishes have to be presented for the jury according to the following schedule:

11.30 h – 11.50 h	gâteaux	20 minutes
11.50 h – 12.20 h	Friandis	30 minutes
12.20 h – 12.40 h	cold desserts	20 minutes
12.40 h – 13.00 h.	warm desserts	20 minutes

Biscuit may be brought along as a ready –made product; all additional products as well as decors must be made during business hours in the show kitchen.

Offenders against the regulations may be disqualified.

CRITERIA for the judgement part 2

Mise en place and Cleanliness

Provision of the materials.

Timely work arrangement and punctual work completion.

A clean, orderly working mode during the competition is also evaluated, same as the condition of the kitchen after leaving it.

0 - 20 points

Correct professional preparation and processing

Proper base preparation, corresponding with today's modern pastry

0 - 20 points

Arrangement and Presentation / Innovation

Clean working,

tasteful presentation

0 - 30 points

Flavour

The distinctive flavour of the products must be noticeable.

A variety of flavours should be obtained at different plates.

The right choice of flavour has to be accomplished.

0 - 30 points

This means that for each presented task a total of 80 points can be reached.

From this, an overall of $4 \times 100 = 400$ points in total.

Half points will not be given

AWARDS Pastry Olympics 2004

Since the people participate as teams, all evaluation-points are added together. The resulting average calculates the total points reached by the team. Thus, each team member will receive a certificate and a medal – depending on the institution or the regional association – according to the total points reached.

Pointstable for the Medals in part 1 and part 2

600 – 540 points	gold medal	with certificate
539 – 480 points	silver medal	with certificate
479 – 420 points	bronze medal	with certificate
419 – 150 points		certificate

The team with the highest number of points will be the winner

Pastry Olympics 2004

REQUESTED EXHIBITION DAY – please, mark with a cross

Part 1

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

Part 2

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

A cheque covering the bail of **EUR 750** per Team is enclosed with this registration form.

- yes** **no**

The exhibitors will participate in the IKA 2004 with the following pastry 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. National Teams, Youth National Teams and Military Teams **will not be** charged by registration fees.

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
<http://www.vkd.com>
e-mail: Felizitas.Laun@vkd.com

PART 1

Team

Presentation Programme

- **1 Chocolate Showpiece** – at least 50 cm high with a base of at least 0.2 m².
2 gâteaux have to be integrated in this showpiece.

- **2 gâteaux** – 2 completely different techniques, appearances and decors (not larger than Ø 22 cm and not smaller than Ø 18 cm; various shapes are requested). For this a chocolate gâteau and a fruit gâteau have to be prepared. These gâteaux for part 1 should be treated with gelatine or aspic, in order to keep them fresh looking the whole day. The ingredients for both gâteaux are to be listed exactly (amounts and work procedure). One gâteau is to be designated for part 2 (practical working).

- **1 Sugar showpiece** – at least 50 cm high with a base of at least 0,2 m². The showpiece may not contain more than 50% pastillage. This showpiece may be protected from humidity by a glass or plastic showcase. Along with the sugar showpiece, the 6 plated desserts are to be presented.

- **6 different desserts** – three **warm** desserts, presented cold and three **cold** desserts presented cold. The desserts are to be presented on plates. They may be treated with gelatine or aspic in order to keep them fresh looking all day. 2 desserts have to be designated for part 2. All desserts have to have exact listings of ingredients (amounts and work procedure).

- **6 x 8 different Friandis** – with a showpiece. The showpiece may be created from caramel or chocolate or pastillage. The base of the showpiece should measure at least 0,2 m². All Friandis have to show an exact listing of ingredients (amounts and work procedure)

PART 2

Team

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Programme - **Practical Working in the Show Kitchen**

- **1 x two gâteaux** – 1 gâteau respectively is for the jury and one for the potographer. This gâteaux has to be identical with the labelled one of part 1, identical in the listed ingredients and appearance.

- **3 x 8 different Friandis** – these have to differ from the ones in part 1. All Friandis have to have exact listings of ingredients (amounts and work procedure).

- **6 identical desserts cold** (5 desserts for the juror, 1 dessert for the photographer). These desserts have to be identical with the labelled desserts of part 1 in listed ingredients and appearance.

- **2 identical desserts warm** – (5 desserts for the jurors, 1 dessert for the photographer). These desserts must be identical with the labelled desserts of part 1 in listed ingredients and appearance.

No: _____
Please, do not fill in

Pastry Olympics 2004

Description of preparation PART 2 (according to the particular parts) one gateaux			
necessary amount	raw materials	per kg/piece in EURO	total price

No: _____ Please, do not fill in

Pastry Olympics 2004

Description of preparation PART 1 (according to the particular parts) 6 different desserts			
necessary amount	raw materials	per kg/piece in EURO	total price

No: _____
Please, do not fill in

Pastry Olympics 2004

Description of preparation PART 1 (according to the particular parts) 6 x identical desserts warm			
necessary amount	raw materials	per kg/piece in EURO	total price

No: _____
Please, do not fill in

Pastry Olympics 2004 – Working in the Show Kitchen

Description of preparation PART 2 (according to the particular parts) 3 x 8 different Friandis			
necessary amount	raw materials	per kg/piece in EURO	total price

IKA 2004 Pastry Olympics

1. Patisier:

Photo

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

2. Patisier

Photo

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