

INTERNATIONAL
CULINARY EXHIBITION
ERFURT

IKA 2004



Culinary Olympics

Conditions of Participation and
Guidelines for

REGIONAL CULINARY TEAMS
INDIVIDUAL CULINARY TEAMS

CONDITIONS OF PARTICIPATION FOR REGIONAL / INDIVIDUAL CULINARY TEAMS

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 h** to **18.00 h**.

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 any compensation.

REGISTRATION FEE

A registration fee of EUR 150 has to be paid **per regional / individual culinary team** and should be enclosed to the registration (per cheque). For the provision of an exhibition table, a **bail of EUR 800** each team **will become due (per cheque)**, which will be repaid at the end of the competition day.

The participants receive:

- a) an exhibitor card, which is valid for the whole period of exhibition
- b) information about the exhibition
- c) information from the Tourist Information Office Erfurt (city map, events, etc.)

REGISTRATION

The registration for participation in the International Culinary Exhibition should be carried out on the enclosed registration form by using a typewriter or PC until **1 June 2004** at the latest. The recognition by the national association is required for this.

PHOTOGRAPHS

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

RECIPES

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

JUDGEMENT BY THE JURY

The judgement commission (jury) are appointed by the VKD. They will judge according to the issued announcements and guidelines of the VKD.

In case of regional teams, the team captain or a representative can be consulted for the clarification of questions which may arise during the Platters Display. Please, keep ready for this during judgement.

The results of judgement are final and incontestable.

With this participation in the exhibition, the exhibitor accepts the conditions which are mentioned there.

The presentation ceremony takes place daily at 16.30 h.

NOTES

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

CUSTOMS

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

Please, note enclosure: INTERNATIONALE SPEDITON
and Legal European Veterinary Regulations

DELIVERY OF EXHIBITS

The exhibition will be open up from **5.00 a.m.** The entrance to the International Platters Display and to the kitchens of nations will take place via Wirtschaftseinfahrt Messe Erfurt. Please, note the signposting. In the place of alterations, we will inform you in good time.

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

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 decorations have to be removed daily between **6.00 p.m.** and **7.00 p.m.**

MARKING OF THE OBJECTS

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

DATES AND DEADLINES

The International Culinary Exhibition will be open from **17 –20 October 2004 from 10.00 a.m. – 6. p.m.**

SPECIAL EXHIBITION REGULATIONS FOR REGIONAL- AND INDIVIDUAL CULINARY TEAMS

The teams consists of

- 1 Teamchef
- 3 Chefs
- 1 Pâtissier

It needs the acceptance for the participation in the international competition by its national association. For each team five individuals are being recognized at the presentation ceremony.

The team presents the following programme on one day:

- 1 x Category A
- 1 x Category B
- 1 x Category C

The tables have a white covering and wine-red skirtings. It will not be allowed to alter the tables or to bring own tables.

Table surface approximately 12 m².

The food stuff for the Cold Platters Display will be chargeable to the exhibitors.

Goods and raw materials in best quality are available in Erfurt.

A list with specialist shops is enclosed.

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

CATEGORY A: Culinary Art

- **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

- 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, from the festive platter to the plate, 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/Feinbäckerei

- 3 different little cakes (gateaux) for 6 - 8 persons, presented on-slice, free of choice of subject (wedding, birthday, etc.)
- 1 platter with sweet biscuits or chocolates or petits fours or cheese fours or friandises, 5 different sorts for 8 – 10 persons with decoration piece
- 4 different desserts – prepared hot or cold for 1 person, individually served
On of the 4 different desserts for 1 person has to be prepared twice (2x) for the tasting by the jury.
The 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 patisserie

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

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

80 points

AWARDS FOR REGIONAL / INDIVIDUAL CULINARY TEAMS

As they will appear as team, all judgements will be added. The resulting average is at last the overall result of the team. According to that, each team member will receive a certificate and a medal corresponding to the overall result. The institution and the regional association receive the corresponding medal and certificate.

Pointstable for the Medals of Category A, B, and C

720 – 648 points	Gold medal	with certificate
647 – 576 points	Silver medal	with certificate
575 – 504 points	Bronze medal	with certificate
503 – 180 points		certificate

The team, which will achieve the most points, will be awarded as

IKA –Cup-Winner 2004

for regional and individual culinary teams.

A = 240

B = 240

C = 240

Possible points 720

IKA Cup winner in Gold

IKA Cup winner in Silver

IKA Cup winner in Bronze

REGISTRATION FORM

IKA 2004

Culinary Olympics

Registration Period until 30 June 2004

REGIONAL CULINARY TEAM country: _____

INDIVIDUAL CULINARY TEAM _____

NAME	FIRST-NAME	WORKING PLACE/COMPANY
Teamchef:		
1. Chef:		
2. Chef:		
3. Chef:		
Pâtissier:		

CONTACT ADDRESS / team manager

Name: _____ First-name: _____

Street: _____

CODE: _____ Place: _____

Telephone business: _____ Telephone private: _____

Fax business: _____ Fax private: _____

eMail: _____

REQUESTED EXHIBITION DAY - please, mark with a cross

- 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 150 per team is enclosed with this registration form.

- yes** **no**

The exhibitors will participate in the following culinary exhibits. The exhibits can be delivered from 5.00 in the morning and must be prepared from 7.00 h 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

Regional / Individual 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

Regional / Individual 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

Regional / Individual Culinary Team from:

Category C

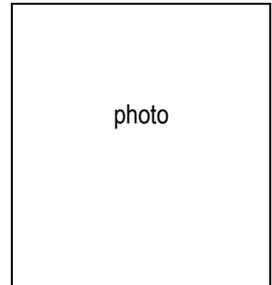
- **3 different little cakes (gateaux) for 6-8 persons, presented on-slice, free of choice of subject (wedding, birthday etc.)**

- **1 platter with sweet biscuits or chocolates or petits fours or cheese fours or friandises, 5 different sorts for 8 persons with decoration piece.**

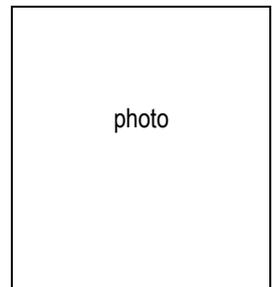
- **4 different desserts – prepared hot or cold for 1 person, individually served**

IKA 2004 Culinary Olympics

Team captain:



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

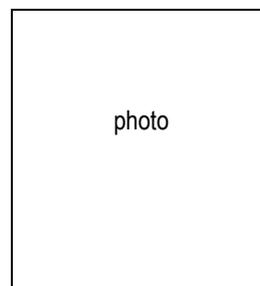


1. Chef:

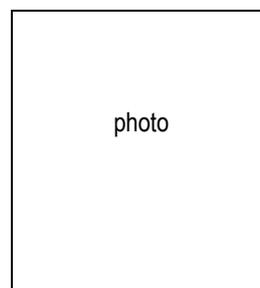
Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	

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2. Chef:



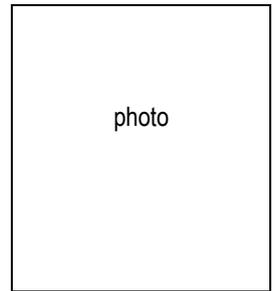
Name, First-name	
Address	
Telephone private	
eMail	
Company	
Address	
Telephone business	



3. Chef:

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

Patissier:



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