



EXPOGAST

12th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY

22-26.11.2014

SINGLE EXHIBITOR - CULINARY ARTISTRY D 1 - PASTRY ARTISTRY D 2 - ENTRY REQUIREMENTS





EXPOGAST
12th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
22-26.11.2014

SINGLE EXHIBITOR - CULINARY ARTISTRY D 1 - PASTRY ARTISTRY D 2 - ENTRY REQUIREMENTS

Organiser and responsible supervisor of the international culinary exhibition EXPOGAST 2014 Villeroy & Boch - Culinary World Cup: Vatel-Club Luxembourg, Association of professional chefs of the Grand Duchy of Luxembourg, Amitié Gastronomique Francois Vatel.

For all information concerning the competition in relation to EXPOGAST 2014 Villeroy & Boch - Culinary World Cup please check our website www.vatel.lu or contact us by email: cwc@pt.lu

Organised by:



Supported by:



SINGLE EXHIBITOR - CULINARY ARTISTRY D 1 - PASTRY ARTISTRY D 2 - ENTRY REQUIREMENTS

Duration and opening hours

The EXPOGAST 2014 Villeroy & Boch - Culinary World Cup takes place from Saturday 22nd November 2014 to Wednesday 26th November 2014 at Luxexpo, Luxembourg-Kirchberg.

The exhibition is daily open

for participants from 5am. to 9.30pm.
for visitors from 11am. to 9pm.

Opening ceremony

The national teams are going to be officially introduced during the opening ceremony which will take place on Friday 21 November 2014 at 5 pm. at Luxexpo, Luxembourg-Kirchberg.

Closing ceremony

The award ceremony and the announcement of the EXPOGAST 2014 Villeroy & Boch - Culinary World Cup winners will take place on Thursday 27th November 2014 at 10 am. at Luxexpo, Luxembourg-Kirchberg.

Registration

Online registration is to be processed via www.vatel.lu
For information or questions in relation to the online registration, contact us by email: cwc@pt.lu

Registration ends 1st August 2014

The participant will be requested to pay a participation fee of 65 Euro per competition programme by online payment during registration process (VISA, MASTERCARD).

Transfer costs are at the expense of the remitter.

Transferred money will not be refunded.

The registration fee includes:

- a reserved exhibition place
- 2 entry tickets for the whole duration of the exhibition

Competition requirements

Chefs, pastry chefs, female chefs, female pastry chefs, from all fields, who have successfully completed an apprenticeship or a recognised training.

Each participant must exhibit 1 complete programme of the category

- Culinary artistry D 1

O R

- Pastry artistry D 2

Customs

Generally there should be no problem with the import of goods in limited quantities into Luxembourg.

From overseas the regulations must be respected. Each participant receives - upon request - a participation card, which has to be shown at customs upon request. Each imported good underlies the health and hygienic food regulations as defined by the EU.

Goods and raw materials

All goods and raw materials required for the preparation of the showpieces are available at the best quality in Luxembourg. As an order in advance is necessary, the participants can receive a list of

special shops upon request. The teams must procure all products by themselves.

Material costs

The cost of materials for the exhibition items and decorations are at the expense of the exhibitor.

Preparation of the exhibition platters

The competitors must themselves provide for the working stations for the preparation of the exhibition items.

Programme Category D: Culinary & Pastry Artistry Show pieces/Centrepieces

While in the programmes Culinary & Pastry Art, nutritional and economic factors play the main role, category D is about show and artistry. The exhibits in this category should demonstrate to the visitor the difference between cookery and culinary artistry.

Category D 1: Culinary Artistry

Cold food decorations and showpieces are sculptures made out of margarine, ice, salt, fruit or vegetables cut into decorative shapes and forms, etc.

The showpieces must not exceed a maximum height of 1,5 meters and an maximum width of 1 meter.

Category D 2: Pastry Artistry

Pastry ornamental sugar work can be icing, pulled or blown sugar into forms and lacework, painting with chocolate, ornamental chocolate work, chocolate cut into decorative shapes and forms, creations made of nougat and tragacanth, pastillage, gum paste, objects modelled in marzipan, and decorative cakes.

The showpieces must not exceed a maximum height of 1,5 meters and an maximum width of 1 meter.

Definition for artistic decoration (showpiece/centrepieces):

Any form of decorative and artistic exhibition made from food materials can be considered as a showpiece/centrepiece. Toxic paints and sprays, artificial materials and decorations are not allowed, with the exception of those items designed to lend support to the sculpture. The use of moulds is not allowed.

The most commonly-used materials may include the following: Vegetables, Sugar (blown, pulled), Ice, Chocolate, Salt, Pastillage, Tallow, Wax, Marzipan, Butter, Shortening fat, Cakes, Dough, Cocoa paintings, Spices, Almond paste, Gum paste, Nougat, Fruit.

Judgement criteria of category D 1 and D 2

The exhibition items will only be judged, if they have not already been displayed. Exhibitors should note that an exhibition item displayed in closed show-cases has to be accessible to the jury, as otherwise no judgment will be given. The exhibition item will only be judged if it consists of food materials, but other inner supporting materials may be used.

Categories D 1 and D 2 will be assessed separately.

• Degree of difficulty 0 - 25 points

The degree of difficulty involved in the creation of an entry will be assessed in the terms of individual artistic skill, the time needed and the idealistic commitment and dedication.

SINGLE EXHIBITOR - CULINARY ARTISTRY D 1 - PASTRY ARTISTRY D 2 - ENTRY REQUIREMENTS

• **Mastery of food / Performance 0 - 25 points**

It is assessed according to the material's professional use.

• **Artistic Arrangement / Creativity 0 - 25 points**

According to the principles of ethics and aesthetics the general impression should result in enthusiasm.

• **Advertising effects / Sales promotion 0 - 25 points**

In this connection it is important to produce and to realize own ideas with culinary material in a novel manner. The novelty should be recognized spontaneously. If possible, the best showpieces may stay in exhibition area till the last day.

Exhibition table

The exhibition surface allocated to each individual exhibitor measures 1,5 x 1,5 = 2,25 square metres and. It has neutral covering and is mantled with floor-length skirting. In the interest of safety in the halls it is forbidden to dismantle the tables or to add one's own tables. A power supply of 220 volt, 16 A is available under the table. It is strictly forbidden to use living animals as table decorations.

Important: The programme has to be displayed in its entirety in one day. Each exhibition item can only once be accepted to the competition.

Labelling

The exhibition items have to be uniformly labelled in order to designate them properly. (names of the exhibition items and of the chef/pastry chef)

The organiser has the right to remove exhibition items that do not fulfil the standard requirements of culinary art.

Judging

The exhibition items must be exhibited at **8.00am**. The withdrawal will start at **8.30pm**.

In case of breach of the above mentioned rules the respective teams will be penalised with a deduction of 5% of the points obtained in the culinary & pastry art programme by decree of the chairman of the jury.

All exhibition items will be judged individually according to the 100 points system. No half points will be awarded.

International jury

The international jury consists of officially recognised and approved experts. With the participation to the exhibition the entrant accepts the here mentioned conditions.

The participant will have a member of the jury at his disposal on a daily basis for a feedback concerning the accomplished programme.

The decisions of the jury are final and irrevocable.

AWARDS

Ranking/Prizes

Distribution of points

For each complete programme one medal is awarded according to points scored and one diploma is awarded to the manufacturer and/or one medal to the company, the competitor is working for.

100 points: gold medal with diploma and congratulations of the jury

90-99.99 points: gold medal and diploma

80-89.99 points silver medal and diploma

70-79.99 points bronze medal and diploma

30-69.99 points diploma

INSURANCE

The organiser assumes no responsibility for private exhibition material or other objects of value. The exhibitors must themselves insure the risks of participation to the exhibition.

TIPS & TRICKS

- The denomination of recipe is the main criteria for the judging of all meals.
- The correct nomination of all exhibition items is compulsory.
- Originality - new ideas.
- Only natural ingredients should be used for the fabrication of the showpiece as for example sugar, marzipan, chocolate, etc.
- In a few exceptions aiding devices may be used as for example wire for the handle of the sugar basket or for glazed sugar with flowers. Generally they should be avoided as far as possible. In no case is it allowed to cut Styrofoam, which is then sprayed with couverture, not even for constructions. This results in a deduction of points.
- The jury will consider the habits and customs in the kitchen.

All display items must be properly labelled on the exhibition tables as well as on the registration form. Please check yourself locally that each item has been given the right label.

Furthermore, it is important that all items must be displayed at the arranged time.

Essential points to avoid

- The fabrication of sculptures with the use of moulds.
- Exhibit an item that has already been judged before.
- The use of plastic ornaments.
- Repetitions in the preparation methods.

Allowed cutlery, platters, and under layers.

Culinary exhibition items can be presented on different surfaces and receptacles.

Cold dishes

- Silver tablets
- Silver platters
- Mirrors
- Stainless steel
- Polished wood
- Glass platters
- Glass
- China