



Villeroy & Boch

1748



CULINARY
WORLD CUP
20-24.11.2010

RULES AND CONDITIONS OF PARTICIPATION



EXPOGAST
11th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
20-24.11.2010



RULES AND CONDITIONS OF PARTICIPATION

Organiser and director, responsible for the VILLEROY & BOCH - CULINARY WORLD CUP organised as part of the international culinary exhibition EXPOGAST 2010

VATEL-CLUB LUXEMBOURG

Association of professionnel cooks of the Grand-Duchy of Luxembourg
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Organised by:

Supported by:



RULES AND CONDITIONS OF PARTICIPATION

DATES - HOURS OF OPENING

VILLEROY & BOCH - CULINARY WORLD CUP will take place from Saturday, November 20th, until Wednesday, November 24th 2010, in the halls of the Exhibition and Conference Center in Luxembourg-Kirchberg.

The exhibition is open every day from 11.00 p.m. to 9.00 p.m. for all visitors and from 5.00 a.m. to 9.30 p.m. for all participants.

The "Opening Ceremony" will take place on Friday, November 19th in the halls of the Exhibition Center of LUXEXPO at Luxembourg-Kirchberg.

Beginning: 5.00 p.m.

INTERNATIONAL COMPETITION IN THE ART OF COOKING

1. COMPETITIONS

- International Culinary Competition National Teams
- International Culinary Competition Category A - B and C
- International Culinary Artistic Competition Category D/1 and D/2
- National Youth Teams Members may not be older than 25 at the time of the competition
- International Competition Junior Teams
- International Competition Apprentices 1st, 2nd and 3rd year of Apprenticeship
- International Competition Regional Teams Gastronomical Establishments
- International Competition Military Teams
- International Competition Community Catering

2. PARTICIPATION

- a) National Teams
- b) Regional Teams - City Teams - Professional Associations
- Individual Teams Gastronomical establishments hotels, restaurants - Communal feeding, a.s.o.
- c) Youth National Teams
- d) Apprentice Teams hotel schools, cooking schools
- e) Apprentices 1st, 2nd and 3rd year of apprenticeship
- f) Individual exhibitors chefs of both sexes, caterers, pastry-chefs, a.s.o.
- g) Military Chef Teams
- h) Community Catering Chefs

3. INSCRIPTIONS

The registration form should be made online only. For further information concerning inscriptions:

E-mail: info.expogast@vatel.lu

Web: www.vatel.lu

Fax: + 352 26 58 00 44

Post mail :

VATEL-CLUB LUXEMBOURG

P.O. BOX 219

L-9203 DIEKIRCH

- **National teams:** until 1st of February 2010
- **All other participants:** until 1st of July 2010

For further information:

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4. REGISTRATION FEE

Together with their application all participant of Villeroy & Boch - Culinary World Cup must pay a registration fee of **60 Euro per competition program** covering the registration.

The payment will be made to bank account BGLL LU34 0030 4508 6038 0000 Swift Code BGLLLULL in Luxembourg in favour of VATEL-CLUB LUXEMBOURG

Bank transfer fees at the customer's charge.

The registration fee will not be refunded.

The registration fee includes:

- Reserved exhibition space
- 1 permanent admission ticket
- 1 day ticket for an accompanying person
- 1 honorary diploma
- 1 special gift

According to the results, a gold, silver or bronze medal VILLEROY & BOCH - CULINARY WORLD CUP 2010.

5. CONDITIONS OF PARTICIPATION

a) National Teams

Subject to a special set of conditions

b) Regional Teams - City Teams - Professional Associations - Individual Teams - Gastronomical establishments

Teams of cooks or chefs de cuisine, or patissier representing a city, region, food-related corporation, association, gastronomical establishment, a.s.o.

The team will consist of 5 members, the chef d'équipe, 3 chefs and 1 patisserie chef. **Each team must present 3 complete programmes A, B and C.**

The team with the greatest point number receives the Villeroy & Boch - Culinary World Cup from the Regional teams. The 5 team members receive a Villeroy & Boch - Culinary World Cup Extra prize in gold.

The second team receives the Villeroy & Boch - Culinary World Cup Extra prize in silver.

The 3rd team receive the Villeroy & Boch - Culinary World Cup Extra prize in bronze.

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Exhibition space is 16 square meters.

The regional teams pay 5 x 60 = 300 Euro registration fee.

c) National Junior Teams

Germain Gretsch Cup Subject to a special set of conditions

d) Individual Competitor - Youth

1st, 2nd and 3rd year of apprenticeship. An apprentice or basic culinary student may not be older than 25 at the time of the competition.

Each participant must present at least:

I. Chefs

- 1 restaurant platter for 2 persons
- 4 different dishes to be laid out on individual plates (meat, game, poultry, seafood, pâté, mousse, vegetarian, a.s.o.)

II. Pastry

- 1 decorate sweet for 6 persons (cake, tart, pie, cream or mousse). This dessert must be recognisable decorated according to the theme chosen. One slice from the dessert has to be cut. The filling and sponge may not deviate from the original recipe. This is only allowed, if the cake is made from ice-cream. In this case, the same recommendations apply as frozen desserts. Only eatable materials should be used to decorate, for example no gum paste is allowed etc.
- 3 different desserts - each portion prepared as an individual serving.

e) Individual competitors

Chefs and patissiers representing all segments of the food service industry who have completed an apprenticeship or approved training program.

Each exhibitor must present at least one complete program from category A, B, C or D.

The individual exhibitor - Chef with the greatest point number receives the Villeroy & Boch - Culinary World Cup for Individual exhibitor.

The second receives the Villeroy & Boch - Culinary World Cup Extra Prize in silver.

The third receives the Villeroy & Boch - Culinary World Cup Extra Prize in bronze.

The individual exhibitor - PASTRY CHEF with the greatest point number receives the Villeroy & Boch - Culinary World Cup for Individual exhibitor. The second receives the Villeroy & Boch - Culinary World Cup Extra Prize in silver.

The third receives the Villeroy & Boch - Culinary World Cup Extra Prize in bronze.

f) Military cooks

Are subject to a special set of conditions.

g) Community Catering Chefs

Are subject to a special set of conditions.

IMPORTANT: The programs must be presented completely within a

day. The different show pieces can be presented only once.

It is strictly prohibited to use live animals (e.g. goldfishes or other) for table decoration.

CATEGORY DESCRIPTIONS

Categories A - B - C - D

Category A: Cooking Art

- 1 cold banquet platter for 8 persons + 1 presentation plate
- 1 banquet platter with 4 different fingerfood or tapas for 6 persons
 - 2 x different kinds prepared cold, served cold
 - 2 x different kinds prepared hot, served cold

Judgement criteria of category A:

- **Presentation / Innovation 0 - 25 points** General impression of a dish which is appetizing, elegant, esthetically pleasing.
- **Composition 0 - 25 points**
Nutritionally well-balanced, in keeping with modern tastes, colour and flavour should enhance each other, practical, digestible and light.
- **Correct professional preparation 0 - 25 points**
The classical names should correspond to the original recipes, correct basic preparation of the food, correctly chosen jellies, correct roasting time for meat and fish.
- **Arrangement / practical serving 0 - 25 points**
Clean and careful serving with no fuss, simple and practical, slices of carved meat arranged in front of the main piece with carved surface uppermost. Ideally plated for practical serving.

Total possible points: **100 points**

Category B: Cooking Art

- 1 vegetarian menu of the day for 1 person, consisting of 3 courses, including 1 dessert.
- 1 menu gastronomique for 1 person, consisting of 5 courses, including 1 dessert, prepared and displayed as an individual serving.

Judgement criteria of category B

- **Presentation / Innovation 0 - 25 points** General impression of a dish which is appetizing, elegant, esthetically pleasing.
- **Composition 0 - 25 points**
Well-balanced food - in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonising in colour and flavour, practical, digestible.
- **Correct professional preparation 0 - 25 points** correct basic preparation of food, corresponding to today's modern culinary art. Correct roasting time for meat.
- **Arrangement / practical serving 0 - 25 points**
Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

Total possible points: **100 points**

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Category C: Pastry

- 1 show platter with tea-cakes, pralines, petits fours, cheese-cakes or fancy biscuits 3 different sorts for 6 persons in the same size (weight 6 - 14 gr) + 1 piece from each for tasting by the jury).
- 1 show piece (free theme and product choice) Minimum height 60 cm (Only eatable products and foodstuffs are allowed).
- 3 different exclusive desserts dressed on plates.

Judgement criteria of category C

• Presentation / Innovation 0 - 25 points

General impression of a dish which is appetizing, elegant, esthetically pleasing, modern style.

• Composition 0 - 25 points

Harmonising in colour and flavour, practical, digestible.

• Correct professional preparation 0 - 25 points

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

• Arrangement / practical serving 0 - 25 points

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

Total possible points: **100 points**

Category D: Culinary Art

(Show pieces / Centerpieces) **for the Villeroy & Boch - Culinary World**

Cup: cf. points 4 and 5 of the special conditions at the end.

While in category A, B and C, nutritional and economic factors play the main role, category D is about show and artistry. The exhibits in this category, which will be presented in a separate area within the competition, should demonstrate to the visitor the difference between cookery and culinary art.

Category D/1: Cold food

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

Category D/2: Patisserie

Ornamental sugarwork 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 modeled in marzipan, and decorative cakes. Due to the dimensions in the exhibition halls the showpieces must not exceed a maximum height of 1,5 meters and an maximum width of 1 meter.

Definition for artistic decoration (centerpieces):

Any form of decorative and artistic display made from legitimate food materials can be considered as a centerpiece. Toxic paints and sprays, artificial materials and decorations are not allowed, with the exception of those items designed to lend support to the sculpture, etc. The use of molds 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

These entries will only be judged, if they have not already been displayed. Exhibitors should note that entries displayed in closed show-cases have to be accessible to the jury, as otherwise no judgement will be given. These entries will only be judged, if they consist 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.

• 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 esthetics the general impression should result in enthusiasm.

• Advertising effects / Sales promotion 0 - 25 points

In this connection it is important to produce and to realise own ideas with culinary material in a novel manner.

The novelty should be recognised spontaneously.

If possible, the best showpieces may stay in exhibition area till the last day.

The best showpiece in category D/1 and D/2 will be elected to the „Showpiece of the EXPOGAST 2010“.The decisions of the jury are final and without appeal.

PRESENTATION

All the exhibits are to be presented during only one day which will be determined beforehand.

To avoid all unnecessary congestion, the organizers will set up an exhibition plan which each participant must respect.

Each participant will be informed in due time about the day to present his exhibits.

All the plates and dishes are to be labelled with an exhibition card where the subject of the exhibit and the name of the exhibitor are to be inscribed.

The organiser has the right to withdraw any exhibits that are not presentable to the public.

All the products are to be exhibited at **8.00 a.m.** sharp and are to be withdrawn by **8.00 p.m.** at the latest.

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JURY

The international jury includes eminent masters of the profession. The jury will operate every day from 8.00 a.m. onwards. All the exhibits are judged each according to the 100-points-scab. Then the average is calculated of the complete exhibition program. No half points are given.

HONOURS

The following medals and diplomas are awarded to the exhibitors:

100 points	GOLD MEDAL with DISTINCTION
99-90 of maximum points	GOLD MEDAL
89-80 of maximum points	SILVER MEDAL
79-70 of maximum points	BRONZE MEDAL
69-50 of maximum points	DIPLOMA

Prizes / Awards

• **National Team, Junior National Team, Military Cooks Team - Gastronomical Establishments - Regional Teams - City Teams - Community Catering**

For each program completed
1 medal and diploma for the team and
1 medal and diploma for each team member according to the number of points obtained

• Individual competitor

For each program completed
1 medal according to the number of points obtained and 1 diploma per competitor and per foodservice establishment represented.

• Category D

For each program completed:
1 medal according to the number of points obtained and 1 diploma per competitor.

A special prize will be presented to a uniquely outstanding exhibitor.

The diplomas are issued to the name of the individual exhibitor and / or the name of the establishment. International competition for apprentices. Every apprentice team and each participant will receive a diploma and a prize of honour. Gold, silver and bronze medals will be presented to the best competitors according to the number of points obtained.

DISTRIBUTION OF DIPLOMAS, PRIZES AND AWARDS

The distribution of the diplomas, prizes and awards will take place at the Exhibition Center every day at 7.00 p.m.

The presentation of the diplomas, prizes and awards to the national, junior national and military teams will take place in the solemn closing ceremony on November 25th, 2010 at 10.00 a.m. in the hall 1 at the Exhibition Center of Luxembourg.

During the closing ceremony the „VILLEROY & BOCH - CULINARY WORLD CUP“ will be awarded:
to the best national team
the best regional team or gastronomical establishment
the best individual exhibitor - cook
the best individual exhibitor - patissier
the best military cooks team.

LIABILITY

The organizer does not accept any liability for damaged or lost silver plates or other valuable objects.

GUIDELINES FOR COMPETITORS AND JURY

- The criteria for judging all dishes is the recipe, which should briefly detail the ingredients and cooking methods.
- The exhibits have to be designated correctly
- In quality, flavour and colour, the ingredients and trimmings should harmonize with the main piece of a dish and conform with today's standards of nutritional values.
- An effective, culinary perfection and digestible preparation.
- The jury is allowed to cut the entries.
- The platter has to be appropriate to the dish and the number of persons.
- A festive platter should consist of at least 3 main pieces and 3 matching garnishes.
- The platters should not be overloaded, side-dishes may be plated separately.
- Food prepared hot, but displayed cold, should not be placed on buffet platters.
- Platters and plates of dishes, which are prepared hot but displayed cold, should not be filled with jelly.
- All non-eatable items, such as socles or any similar things, should be avoided (croutons, however, are not regarded as such)
- Use paper only under food that has been deep-fat fried. Do not use paper sleeves.
- Covered plate and platter rims have an unhygienic appearance.
- Correct basic preparation of food according to today's modern culinary art.
- The food should provide a natural and appetizing look.
- The portion should fulfil approx. half of an à-la-carte-menu.
- Artificial binders may be used for creams, etc.
- Vegetables, which are not exactly cut or formed into shapes lead to a reduction of points.
- Meat and vegetables juice may not make the platters unappetizing.
- Meat - if fruits will be used - should only be decorated with small fruits, thin fruit-slices, etc.
- Clean and correct cutting of meat; meat, which is prepared in the English manner, has to be roasted à point, that means rosy pink, so that no red meat juice can flow out, while the meat is coated with jelly.
- Meat slices should not be arranged as they fall after cutting, they should be arranged with their cut side to the spectator.

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- Dishes prepared hot, displayed cold, should be glazed with jelly to keep them fresh.
- More gelatine can be used for the jelly than usual.
- Water-clear fish-jelly should be used for fish; for butcher's meat, game and poultry meat-jelly should be used.
- To keep side-dishes / garnishes longer, they should not be cooked completely soft, but glazed with jelly instead.
- Jelly-tears on meat and side-dishes have to be removed.
- Eggs should be arranged only on glass, porcelain or on a jelly-mirrors.
- Clean and exact arrangement, exemplary plating in order to make a practical service possible.
- The jury will take account of the culinary customs and practices of the participating nations.

GUIDELINES FOR THE JUDGEEMENT OF CATEGORY C

Theme

To achieve an optimal score, it is important at first that all entries pass the chosen theme, so that it is possible to attain maximal points.

Showpieces

The showpieces to the platter with sweet biscuits or chocolates etc. should be in proportion to the size of dessert and placed on the same platter if possible. Only natural raw materials should be used for making a showpiece, e.g. sugar, caramel, chocolate, cracknel, marzipan, etc (minimum 40-60 cm).

A few exceptions of non-edible materials are permitted, such as wire for the handle of a basket made from pulled sugar or the stems of gum paste or pastillage flowers. Basically, however, non-food materials should be avoided as much as possible. It is not permitted to cut styrofoam (polystyrene) and spray it with couverture, this also applies to base structures. A high number of points will be deducted, if this is found to be the case.

DESSERTS

1. Creams

For example Bavarian Cream should not deviate from the original recipe, but made more stable and longer-lasting by adding gelatine and sugar. If necessary, the dessert can be glazed with wine jelly or other materials etc.

2. Mousse

Cream Mousse (chocolate) or fruit mousse should not deviate from the original recipe, but should be made longerlasting and more stable by adding chocolate, sugar, gelatine or carrageen (stabiliser). Under no circumstances recipes, comprising only of sugar, milk, colour and gelatine, will be permitted. A high number of points will be deducted, if this is found to be the case.

3. Warm Desserts

Soufflés and puddings

For the professional observer an optimal representation of a soufflé or a pudding should be achieved. They can be given more stability

and made longer-lasting by adding more sugar, nuts, almonds, cake crumbs or cream powder to the original recipe. Carrageen also helps.

Deep fried goods (e.g. Apple fritters)

Take prepared fruit, e.g. dried or candied, the batter can be stabilized and made to last longer by adding more sugar and flour. Under no circumstances desserts prepared warm, displayed cold should differ totally from the original presentation and recipe.

4. Frozen desserts (ice-cream, sorbet, parfait)

For the professional observer an optimal representation of ice-cream should be achieved. If possible, avoid using gelatine, avoid using gelatine sugar (gum paste). A basic cream made from milk, sugar, eggs and vegetable fat is recommended. For example: for ice-cream, eggs and vegetable fat cream should be used.

Sorbets and lightly-coloured parfaits should be made without eggs, but with a hard vegetable fat.

Recipe: bring 500 gr. milk and 500 gr. sugar plus 2 whole eggs to the boil, allow to cool and beat together with 1000 gr. vegetable fat until foamy.

Natural aromas (e.g. strawberry) should be used. The remaining ingredients should not deviate from the original recipe.

5. Jellies

Tureens made from jelly should not deviate from the original recipe. They can be made to last longer by adding more gelatine and sugar.

Soaked fruits are better, if treated with sugar first. Under no circumstances should only water, sugar, colour and gelatine be used. A high number of points will be deducted, if this is found to be the case.

6. Sauces

a) Foaming sauces (sabayon)

A foaming sauce should look like a foaming sauce. By adding more sugar and emulsifier such as lecithin and glycerine the sauce will last longer. Stability is also achieved by adding carrageen.

b) Fruit sauces

The sauce should be made up of at least 1/3 of fruit puree. The addition of glucose, glycerine, gelatine etc. helps the sauce retain a good appearance for a longer period. Under no circumstances it is permitted to present a sauce without fruit puree. A high number of points will be deducted, if this is found to be the case.

c) Cream sauces

These should also not deviate from the original recipe, but made more stable and longer lasting by adding more sugar, gelatine, glycerine, glucose or carrageen.

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7. Chocolates, petits fours, cheese cakes

Chocolates, petits-fours, cheese cakes must be of the same size and weight 6-14 grammes.

8. Petits Fours

must be 5 types filled with different fillings.

Sweet biscuits have to be made from 5 different types of pastry dough.

Chees Fours

5 types including short crust pastry, choux paste, puff pastry. The fillings should not deviate from the original recipe, but should be made finer with the addition of vegetable fat.

All fresh decorations should be glazed up with aspic ahead of time.

TIPS AND ADVISE

- Originality - new ideas
- Harmonizing meat with garnishes (count)
- Practical portion size (cost)
- The total amount for displayed portion will be around 75% of a usual served portion
- The amount of sauce must be balanced with the served meal
- Correct knife skills are demonstrated by correct shaping, dicing, caring and slicing
- The description must respond to the displayed dish
- Avoid unnecessary additions and ingredients
- Maintain the appearance of the display
- Proper colour, texture and flavour combination
- Presenting a natural, appetizing look
- The food should be glazed with jelly in order to keep it well for longer.

All entries have to be marked correctly on the display table as well as on the registration form. Please, make yourself sure when displaying your entries that each entry has the right label.

The decoration on the table is not part of entries' judgement, but a tastefully decorated and attractive table contributes to the good impression, which the exhibitor would like to make.

Finally it should be mentioned that a punctual preparation of all entries at the appointed time is absolutely necessary.

Essential things, which you should avoid:

- Use of non-eatable materials
- Overloading of platters
- Molded sculptures
- Entering of already judged exhibits
- Additional labelling of the exhibits by advertisement prior to the judgement
- Use of plastic ornaments, flowers, etc
- Use of tarnished silver-dishes

- Unsuitable dishes (not suitable for the service), unsuitable serving dishes
- Birds in plumage touching food
- Placing of food on the edge of the platter
- Repetition in methods of preparation
- Excessive use of food colours
- Presenting hot food on mirrors

PERMITTED DISPLAY SURFACES

Culinary displays can be presented on various surfaces and containers:

Cold food on:

Silver trays
Silver platters
Mirrors
High-grade steel tableware
Glazed wood
Dishes served in glasses
Porcelain
Show-cases

Warm food on:

Silver
Silver platters
High-grade steel platters
Lined copper dishes
Earthenware dishes (oven-proof)
Porcelain tableware

RULES AND CONDITIONS OF PARTICIPATION

1. The VATEL-CLUB, the Association of professional Cooks of the Grand Duchy of Luxemburg as well as the "Gastronomical Friendship François Vatel" create a "Culinary World Cup". The competition will take place during the "EXPOGAST" in Luxemburg.
2. Can take part:
 - a) National Teams
 - b) Regional Teams - Gastronomical Establishments
 - c) Individual exhibitors - Chefs
 - d) Individual exhibitors - Pastry Chefs
 - e) Military cooks teams
3. The rules and conditions of participation of the International Competition in the Art of Cooking at the EXPOGAST are also applicable to the „VILLEROY & BOCH - CULINARY WORLD CUP“.
4. **The category "D1" is only judged with an additional category (A,B).**
5. **The category "D2" is only judged with category C.**
6. The "VILLEROY & BOCH - CULINARY WORLD CUP" will be awarded to the winner of each category.
7. The decisions of the international jury are final and without appeal.
8. For reasons of organisation the preferred dates of the participants may be subject of alternation.