



# EXPOGAST

13<sup>th</sup> INTERNATIONAL  
TRADE SHOW FOR  
GASTRONOMY  
24-28.11.2018

## INDIVIDUAL ARCHITECTURAL FRUIT/VEGETABLE CARVING (K3) CONDITION OF PARTICIPATION





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Organiser and responsible supervisor of the international culinary exhibition EXPOGAST 2018 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 2018 Villeroy & Boch - Culinary World Cup please check our website [www.vatel.lu](http://www.vatel.lu) or contact us by email: [cwc@pt.lu](mailto:cwc@pt.lu)

Organised by:



**brain&more**  
agence de communication



Supported by:



LE GOUVERNEMENT  
DU GRAND-DUCHÉ DE LUXEMBOURG  
Ministère des Classes moyennes  
et du Tourisme



## Duration and opening hours

The Expogast 2018 Villeroy&Boch Culinary World Cup takes place from **Saturday, the 24<sup>th</sup> November 2018** to **Wednesday the 28<sup>th</sup> November** at Luxexpo The Box, Luxembourg-Kirchberg

## The exhibition is open daily

For the participants from 5:00 am to 9:30 pm  
For visitors from 11:00 am to 9:00 pm

## Opening Ceremony

The national teams are going to be officially introduced during the opening ceremony, which take place on **Friday the 23<sup>rd</sup> November 2018** at 5:00 pm at Luxexpo The Box, Luxembourg-Kirchberg.

## Closing Ceremony

The award ceremony and the announcement of the Expogast 2018 Villeroy & Boch - Culinary World Cup winners will take place on **Thursday the 29<sup>th</sup> November 2018** at 10:00 am at Luxexpo The Box, Luxembourg-Kirchberg.

## Daily Ceremony

The daily ceremony with the announcement of the medals and diplomas of the day takes place each competition day at 7:00 pm.

## Registration

Online registration is to be processed via [www.vatel.lu](http://www.vatel.lu).

For further information or questions in relation to the online registration, contact us by email: [cwc@pt.lu](mailto:cwc@pt.lu)

## Registration ends the 1<sup>st</sup> August 2018

The final and complete registration with the nominal announcement of the competitors name must be made until this moment.

The competitor will be required to pay a participation fee 75 Euro.

In case of no show and if the requested programs are not accomplished, no money will be refunded at all.

The payment (registration fee) needs to be done by online payment during the registration process (VISA, MASTERCARD). The competitor can only participate if the 75 Euro have been registered.

Transfer costs are at the expense of the competition.

The registration fee includes 2 entry tickets for the exhibition.

All the needed items will be handed out in the VATEL-Club office Entrée Nord at LuxExpo The Box, Luxembourg-Kirchberg up from **Thursday 22<sup>nd</sup> 10:00 am** if all the open fees are paid.

## Registration modifications

Once registrations have been made, the teams will receive acknowledgement mails including their login and password information. Teams may proceed to changes free of charge before **October 1<sup>st</sup>** through their personal login. After **October 1<sup>st</sup>**. Modification requests need to be forwarded to [cwc@pt.lu](mailto:cwc@pt.lu). Those modifications changes will be billed 35 Euro each. Payment for late changes is required when the teams receive their registration papers on-site (tickets and information). Every table card that doesn't match with the given QR code on the exhibition table won't be judged.

## Labelling

The plates and exhibition items have to be uniformly labelled on original table cards with the unique QR code from the organizer in order to designate them properly. (Names of the dishes & of the chef)

The organizer has the right to remove showpieces that do not fulfil the standard requirements with not original table cards.

## 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 for the exhibitor.

Preparation of the exhibition platters

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

## K3 – Individual architectural fruit/vegetable carving objective

Make up own banquet compositions of own fresh fruits and vegetables, combining various products within one design. List of products is unlimited. Participants should pursue maximum balance of combination, including balance of concept and contents, colour pallet and highly artistic performance of all elements of the composition accounting to specific serving conditions.

### Program requirements

*Dimensions for individual participants:*

Height minimum 60 cm and maximum 120 cm including the base

Base maximum 80 cm x 80 cm x 12 cm (height)

Display may extend beyond width and length of the base but cannot exceed the maximum height.

### Design & Composition

Piece must be presented on time.

Piece must be three dimensional and appealing from all angles.

Dimensions and theme (when required) must be respected

- Attention to detail, finished appearance, proportion & symmetry. Piece must be presented on time.
- Piece must conform to the dimensions of each specific category. Piece must be three dimensional and appealing from all angles. Theme must be inoffensive and non-violent.
- Theme must be cleverly interpreted, well researched and clearly understood.
- Display should be light, proportionate and well balanced. There must be a clear focal point.
- Design must be elegant, sophisticated, sober, peaceful and joyful.
- The choice of products, their colour harmony including the peel and the core are important as well as the ability to demonstrate all of it.
- Only food colours are allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar is prohibited. Such elements can only be made of fruits or vegetables.
- The display must be kept fresh during the whole length of the event.

### Technical skills & Degree of difficulty

- Structural techniques, utilization and craftsmanship. Work must be precise and accurate.
- Cleanliness of the incision (there should not be any knife lines imprinted onto a surface already prepared).
- Depth of the section. Thickness of the section. Methods of incision used.
- The most important thing is to demonstrate knife skills. Details must be precise.
- If there is a 3D figure, it must be with the correct proportions.
- Symmetry when dealing with repeated elements must be exact.
- High relief (i.e. when carving separate forms – human, animal, vegetal, the relief should be high so the figurine is well defined and the form underlined).
- After the basic figure is finished, the remaining part of the peel must be smoothed and clean (in case it is not removed completely already).

- Carvings must be anatomically correct (when applicable).
- Elements must be properly assembled and seams must be discreet. Assembled pieces must fit perfectly.
- Degree of difficulty must be high.
- Such displays must represent many hours of planning and execution.

### Creativity & Originality

- First impression, artistic impression.
- First impression must be pleasing - how the elements of the arrangement come together to present a successful ensemble.
- Piece should be original and creative - unusual combinations should be aesthetically pleasing.
- Innovative carving techniques and incisions should be demonstrated.
- New or innovative tools should be used.
- Degree of difficulty should be high.
- Centerpieces should take many hours to plan and create.
- This carving must be usable for a banquet or reception.

### Rules applicable to the carved centerpieces

Each participant must place their exhibition card with the unique QR code next to their entries.

If found offensive, displays may be removed by a juror or the organizers. Designs shall be carved from raw food exclusively.

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The height of the items should not exceed 1.20 meter and the width should not exceed 0.8 meter.

### Permitted

The use of toothpicks, wood skewers, food colouring and any glue is allowed.

Using natural greenery is permitted, it can stand in a pot with soil but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).

Internal support such as glass, metal, plastic or wood may be used inside finished carved items but must be totally invisible.

Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed.

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### Prohibited

The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.

Any advertising included in the designs is not allowed.

The use of flowers and buds is not allowed.

All carvings will be exhibited until the end of the scheduled display.

Early removal of the carvings is not allowed.

### Exhibition table

The exhibition surface allocated to each individual exhibitor measures 1 x 2 = 2 square meters 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 program has to be displayed in its entirety in one day. Each exhibition item can only once be accepted to the competition.

## Judging

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

In case of breach of the above mentioned rules the respective teams will be penalized with a deduction of 10 points obtained in the culinary & pastry art program 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 recognized 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 program.

The decisions of the jury are final and irrevocable.

## Judging points – Centerpieces

<b>Design &amp; Composition</b>	<b>30 points</b>
<b>Technical Skills &amp; Degree of difficulty</b>	<b>50 points</b>
<b>Creativity &amp; Originality</b>	<b>20 points</b>
<hr/>	
<b>Total</b>	<b>100 points</b>
Design & Composition	

## Awards ranking/prizes

### Distribution of points

For each complete program one medal is awarded according to the points scored and one diploma is awarded to the competitor.

An additional diploma can be handled out 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 organizer assumes no responsibility for private exhibition material or other objects of value. The exhibitors must themselves insure the risks of participation to the exhibition.