



Villeroy & Boch  
1748



CULINARY  
WORLD CUP  
20-24.11.2010



VATEL-CLUB

l'Association des  
Cuisiniers  
Professionnels  
du Grand-Duché  
de Luxembourg

## National Military Teams Conditions of Participation



EXPOGAST  
11<sup>th</sup> INTERNATIONAL  
TRADE SHOW FOR  
GASTRONOMY  
20-24.11.2010

## National Military Teams

- 1. Composition of the team.** Only one Military National Team from each Nation will be accept to participate in the international competition of culinary art at EXPOGAST 2010 – CULINARY WORLD CUP. Military regional Teams and/or Individual Exhibitors are also allowed to participate. The team consists of:
- 1 (one) team-chef
  - 5 (five) cooks, or four cooks and one pastry-chef
- Military teams have to pay a registration fee of 250.- Euro. The payment has to be made to the bank account BGLL LU34 0030 4508 6038 0000 Swift Code BGLLLULL, Vatel Club Luxembourg, P.O.B. 219, L-9203 DIEKIRCH.
- 2. Exhibition requirements for the competition.** The Military Teams makes out the following programme on 2 days:
- 1 day - Cold platters display, prepared hot, displayed cold.
  - 1 day - Mobile field kitchen in the “Restaurant des Nations”
- Depending on the way the various teams are allocated by the organizers, the team must begin working either with the cold platters display or with the hot kitchen in the “Restaurant des Nations”.
- The stipulations concerning the portions must be strictly observed.  
Goods and raw material will be charged to the teams.  
The dishes and plates will be judged according the rules and conditions of WACS  
Surface of the exhibition tables: 3 x 4 = 12 m<sup>2</sup>. The tables are covered with a mat-white plastic cloth and draped around by a skirt of salmon colour.  
For security reasons no other boards or tables are allowed.
- 3. Cold platters display.** 7 (seven) different menus for a weekly program  
The menus will consist of:
- Soup or hors d’oeuvre or fish plate
  - Main course (meat, poultry or fish)
  - Dessert
- Each menu should not exceed the value of 5 (five) Euro.  
The basic rules of the culinary art have to be observed according to the guidelines.
- 4. Mobile field kitchen in the “Restaurant des Nations”** In the field kitchen, in full view of the visitors, the National Military Teams must prepare: One three-course menu for 100 servings dressed on plates. The menus are to be sold and served in the “Restaurant des Nations”. The menu will consist of:
- Starter (soup or hors d’œuvre or fish)
  - Main dish (meat or poultry or fish)
  - Dessert
- Net weight should not exceed 750 gr.
- The teams are responsible for the raw materials as specified in the exhibition requirements. The organizers will reimburse the sum of 5 (five) Euro per menu for food required in the “Restaurant des Nations”. The cost of all other food for the cold dishes is borne by the team.  
There are extensive veterinary and customs regulations governing the importation of meat and other food products; these must be strictly observed. All the food and raw materials to be used for preparation of the dishes are available in Luxembourg in best quality!

Team-leaders are asked to send before 1st of June 2010 to the organizers:

- The composition of the 7 (seven) menus to be displayed cold
- The correct recipes for 100 menus
- A colour-print from each menu at 3 plates

The teams may select one of their 7 cold menus to prepare in the field kitchen for serving hot in the “Restaurant des Nations”.

Kitchen utensils are to be taken over by the team before the beginning of the competition. The team in question is liable for any utensils mislaid during the competition. Following the serving, the kitchen is to be cleared up and the utensils returned; the accounts are also be settled in respect of the warm dishes.

Participants are to bring own muslin cloths, icing bags, knives, etc ...

Field-kitchens are available at 11.30 hrs

Judgement by the international jury start at 12.00 hrs

Service at the “Restaurant des Nations” start at 17.30 hrs

Tasting by the jury will take place during the service of the meal as requested by the lead judge.

The following items may be prepared for the hot food competition:

Salads	Cleaned, washed, but not mixed, not cut
Vegetable, Fruit, Potatoes, Onions, Staches	Cleaned,washed, raw, not cut
Fish	Scalled, not fileted,
Shells	Cleaned, raw, in shells
Crustacean	Killed, raw, not peeled
Meat, poultry	Deboned, not trimmed, bones reduced to small pieces
Stocks	Basic stocks, not flavoured, not reduced, and no additional seasoning. Judges will taste by the mise-en-place the basic stock
Pastry sponge, Bis-cuit, meringue	Can be brought, but not cut
Fruit pulp	Fruit pulp may be brought, but the final sauce or coulis has to be prepared
Decor elements	100 % has to be done on the competition

**5. International Jury**

The organizers in accordance with the WACS guidelines nominate members of the international jury.

A member of the military jury may not simultaneously be a “Chef de Mission”.

The organizers will invite the members personally.

Judgement criteria for the Restaurant Kitchen

Mise en place and cleanless	0 – 10 points
Correct professional preparation correcte	0 – 20 points
Arrangement, presentation and innovation	0 – 30 points
Taste	0 – 40 points
Possible points for each course	100 points

The basic rules of the culinary art of cooking must be observed according to the guidelines.

Insufficient quantity will be subject to penalty points

The jury will be present for the entire duration of the service and will only complete the assessment when this has finished.

The menu is to be served on the tableware provided.

Judgement criteria for the Culinary Art – Cold exhibition

Presentation, innovation	0 – 25 points
Composition	0 – 25 points
Correct professional préparation	0 – 25 points
Arrangement, serving	0 – 25 points
Possible points for each menu	100 points

The participant team must provide the tableware for the exhibit in this category. There is no restriction on the plates used.

Decorations for display purposes are desirable, but will not be included in the assessment.

- 6. Accommodation – Travelling expenses.** Hotel accommodation for Military National Teams is the responsibility of the participants and not covered by the competition. If requested, a list of hotels at special rates may be sent to the teams after final registration. Military National Teams are NOT subject to the registration fee. No other subsidies will be due.
- 7. Preparation of the exhibits** The teams will be allowed to prepare their exhibits (7 menus at 3 plates = 21 plates) in the kitchens of the “Grand Duke Jean Barracks” in Diekirch or in their Hotel-Kitchens
- 8. Honours, prizes and awards** According to the number of points obtained, gold, silver and bronze medals, diplomas and a prize of honour will be presented to the teams during the closing meeting on November 23rd. The team obtaining the highest number of points from both competitions (hot and cold) is the final winner of the CULINARY WORLD CUP
- 9. Important dates and deadlines**
- 1st of January 2010, Announcement of participation
  - 1st of February 2010, Final registration, (online only) [www.vatel.lu](http://www.vatel.lu)
  - 1st of June 2010, Proposal and description for the 7 menus at 3 plates. Calculation for all parts of the menus in Euro . Please note that a colour-print of each menu at 3 plates is mandatory!
- The only address for all correspondence in relation with Expogast 2010  
 Culinary World Cup  
 VATEL-CLUB LUXEMBOURG  
 P.O. Box 219  
 L-9203 DIEKIRCH  
 E-MAIL : [vatel@pt.lu](mailto:vatel@pt.lu)  
 FAX : 00352 80 98 97