



CULINARY
WORLD CUP
20-24.11.2010



VATEL-CLUB

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

Junior National Teams Conditions of Participation



EXPOGAST
11th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
20-24.11.2010

Junior National Teams

- 1.** Only national associations, members of the World Association of Cooks Societies (WACS) can delegate youth national teams. Only one youth national team per nation is permitted.
On the other hand, regional, city, individual competitors, etc., from all countries can participate in the international competition of the art of cooking of the EXPOGAST 2010 - CULINARY WORLD CUP.
A youth national team consists of 4 members.
At the time of the competition the members of the youth national team must be no more than 25 years of age (Teamleader excluded).

**Youth National Team
- Composition.**
- 2.** The youth national teams have to pay a registration fee of 360.-€ and a deposit of 1000.-€. The payment has to be made to the bank account BGLL LU34 0030 4508 6038 0000 Swift Code BGLLLULL, Vatel-Club Luxembourg, B.P. 219, L-9203 Diekich. Bank transfer fees were at the charge of the customer.
The teams get the deposit of 1000.-€ back after their participation and after the competition kitchen survey certified by the responsible kitchen manager.

Caution - Security
- 3.** A youth national team prepares a special exhibition program consisting of two parts:

 - 1 day - cold buffet exhibition
 - 1 day - hot meals in the Restaurant des Jeunes

Depending on the way the various youth national teams are allocated by the organizer, - the team must begin either with the culinary exhibition or with work in the Restaurant des Jeunes.

**Special exhibition
program.**
- 4.** The organizer will take in charge the accommodation of the youth national teams from 19 to 25 November 2010 maximum 6 nights x 2 double rooms.

Accommodation.
- 5.** There should not be great difficulty in importing limited quantities of goods to Luxembourg from countries in Europe. From Overseas the regulations must be respected. Each exhibitor will receive from the organizer a participator card to present at the custom if necessary. The imported food must respond to the European sanitary and hygiene regulations.

Customs.
- 6.** All the food and raw materials to be used for the preparation of the dishes are available in Luxembourg.
If required a list of specialized shops from Luxembourg may be sent to the participants on request.

Food and raw materials.
- 7.** In general the teams will be allowed to prepare their dishes in the kitchens of the hotels where they are accommodated. The organizer will give them all the necessary information in due time.

Preparation of the dishes.
- 8.** If any country or youth national team wants to organize a reception or other event during EXPOGAST 2010 - CULINARY WORLD CUP, the organizer should be informed in due time in order to make the necessary arrangements.

Reception and events.
- 9.** All the youth national teams will be introduced at the Opening Ceremony, November the 19th, 2010 at 5:00 p.m. at the hall 1 at the Exhibition Center of the International Trade Fair Luxembourg –Kirchberg (Luxexpo). The award of the prizes will take place at the final ceremony on November the 25th, 2010.

**Opening show and final
meeting.**

- 10. Dress of the Youth National teams.** All members of the youth national teams are requested to wear the white cook dress with hat and apron at the Great Opening Show and the Final Meeting.
- 11. Coaching.** All youth national teams will be assigned a local coach to take care of all queries.
- 12. International Jury.** The international jury will be composed of experienced proven specialists of the art of cooking.
The results of the judgement are final and incontestable. With the participation at the contest, the teams accept the conditions which are mentioned above and in the general rules and conditions of participation.
- 13. Special program.** The dishes and platters in the culinary exhibition - cold - buffet - will be judged according to the general rules and conditions of the EXPOGAST 2010 - CULINARY WORLD CUP.

Culinary exhibition Cold buffet

- 14. Program.**
- Program A**
- 1 festive buffet platter for 8 persons (1 addition plate from the festive platter must be presented).
 - 1 assortment with 4 different fingerfood or tapas for 4 persons displayed as free style. (2 sorts of them prepared cold and displayed cold and 2 sorts of them prepared hot and displayed cold)
- Program B**
- 1 five course festive meal for 1 person including a dessert. A short description has to be supplied
- Program C**
- 3 different individual desserts for 1 person prepared hot or cold
 - 1 showpiece of chocolate, sugar etc. referring to theme (height 40-60 cm)
- 15. Delivery of exhibits pieces.** The exhibition halls will be open at 5 a.m.
Only the four team members may participate in the setting up of the cold display. A further four persons (including any drivers) may also be allowed within the competition area during this set up but they are restricted to carrying duties and must not participate in the actual set up of the food or the table. This maximum of eight persons overall is to be strictly adhered to. **Teams that infringe this rule will have a 5% penalty deduction, imposed by the lead judge, from their final score.**
- 16. Judging.** The dishes and platters in the culinary exhibition - cold buffet - will be judged according to the general rules and conditions of the EXPOGAST 2010 CULINARY WORLD CUP. Cat A = 100 points; Cat B = 100 points; Cat C = 100 points = Total 300 points. The stipulations of the culinary art of cooking and the serving must be observed according to the guidelines.
The exhibits have to be presented to the jury up from 8.00 a.m. in the platters display. The international jury will operate from 8.00 a.m. The timing of the cold display is to be strictly policed at all WACS approved competitions. Teams will be reminded of the amount of time left to complete their set up. Teams not completing their task within the allotted time will have a 5% penalty deduction, by the lead judge, from their final marks of that section.
Each of the exhibition items, platters and display centerpiece, shall be displayed for one day.

- 17. Cost of raw materials.** The cost of the raw materials for the exhibits in the culinary exhibition will be at the charge of the national associations of the respective national teams or the different exhibitors.
- 18. Exhibition area.** The exhibition area per youth national team will be 1 times 2, 2 square meters (3,3 x 6,6 feet = 21,8 square feet) and is covered with a mat-white plastic cloth and draped around by a skirt of salmon colour.
For reasons of security no other boards or tables are permitted.
An electric connection of 220 V is under the table.
It is strictly forbidden to use life animals as decoration.
- 19. Removal of showpieces.** The platters and the decoration have to be removed daily between 8.00 and 11.00 p.m.
- 20. Labelling of subjects.** Labels will be supplied to the exhibitors in sufficient quantities by the organizer free of charge. Please use a typewriter.

Restaurant des Jeunes - Hot meals

- 21. Hot meal preparation.** Beside the cold program, the youth national teams must prepare 60 hot meals dressed on plates. These specialties are to be prepared in a kitchen open to the general public and are to be sold and served in the "Restaurant des Jeunes".
- 22. Composition of the menu.** The menu will consist:
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|-----------|---|
| 1st plate | Preparation of/or hot fish or crustacean, scallops and trimming |
| 2nd plate | Preparation of /or hot poultry, meat or game and trimming |
| 3rd plate | Preparation of one dessert |
- 23. Raw quantities per plate. (Ready to be cooked)**
- | | |
|-----------|---|
| 1st plate | Fish or crustacean 120 g net trimming 100 g net |
| 2nd plate | Meat or game 160 g net trimming 120 g net |
| 3rd plate | Dessert and trimming 120 - 150 g net |
- 24. Refunding.** The material costs must not exceed a total of 10.- Euro per menu.
The material costs will be refunded by the organizer to the national teams at the rate of $60 \times 10 = 600.-\text{€}$.
- 25. Kitchen of the "Restaurant des Nations".** The team manager will be a working member of the team and may take part in any of the activities in the kitchen.
One of the 4 team members must work as the announcer on the pass. One kitchen porter will be supplied for each hot kitchen by the competition organizers.
The kitchen porter may not partake in any food preparation or presentation activities. Recipes must be supplied.
The kitchen will be at the disposal of the teams at 11:00 a.m.
From 11.30 to 11.55 : the jury check of the mise en place
At 12.00 a.m. : start of in order by the the jury chairman for the practical preparations
One menu must be prepared and glazed for the show at 12.00 a.m.
The dishes has to be ready to be served at 6:00 p.m.
Teams not completing their task within the allotted time or delays during the service will have a 5% penalty deduction, by the lead judge, from their final marks of that section.
The organizer will schedule the days on which day the menus are to be prepared.

26.
International Jury.

- The international jury will be active from 11:00 a.m.
- The judgment of the plates will be made during the service, which means: during the complete service time 3 plates will be judged without any influence of the teams.
- The served menu must be identical with the shown menu.
- The jury will take care that the disposal from the kitchen equipment wasn't changed and no supplementary machines were allowed, excepted small machines with less power, with the agreement in advance from the organizer .

The dishes of the hot meals will be judged according to the following:

1. Set-up, orderliness and cleanliness at the workplace Clean up of the kitchen after contest	0 - 10 points
2. Correct professional preparation	0 - 20 points
3. Presentation and work practice	0 - 30 points
4. Taste	0 - 40 points
Total of points available	100 points

There 100 points for the starter, 100 points for the main dish and 100 points for the dessert = 300 points

The basic rules of the culinary art of cooking and the serving must be observed according to the art guidelines. The number of prepared dishes (60 portions) muss be respected. Insufficient quantity will be subject to penalty points.

27.
Restrictions to the set up of hot meals.

For the set up of the hot meals the following can be prepared:

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, Biscuit, 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

Teams violating these rules will be penalized with a 10% point deduction of the final score from cat.R.

28.
Hygiene.

The competition organizer reserve the right to disqualify the team, on decision of the head judge, in case of noncompliance of the international hygiene standards.

Note : WACS Hygiene on Competition and WACS Ethics and Codes of Conduct, files can be downloaded on the Wacs homepage (competition rules)

29.
Important dates.

- 1st February 2010 Registration letter
- 1st March 2010 Definitive application with the final list of team members, (+caution)
- 1st June 2010 To publish the final official contest catalogue a color photography of the team is required.
- 1st June 2010 Suggestion for the menu to be presented in the “Restaurant des Nations” (Hot kitchen) has to be submitted.
- The exact recipes of the menu for 60 portions

30.
Points.

For the Culinary exhibition cold buffet it’s according to the number of points obtained:

270 - 300 points	Points Gold Medal and Diploma
240 - 269 points	Points Silver Medal and Diploma
210 - 239 points	Points Bronze Medal and Diploma
75 - 209 points	Points Diploma

For the “Restaurant des Nations” hot meals it’s according to the number of points obtained:

270 - 300 points	Points Gold Medal and Diploma
240 - 269 points	Points Silver Medal and Diploma
210 - 239 points	Points Bronze Medal and Diploma
75- 209 points	Points Diploma

- 🏆 Each participant (4 youth cooks receive a medal according to the number of points and a diploma for the cold buffet and for the restaurant des jeunes hot meals.
- 🏆 The national association receives 1 medal and diploma for the cold buffet and 1 medal and diploma for the restaurant des Nations hot meals.
- 🏆 The team with the highest number of points (300 + 300 = 600 of possible points) receives the Culinary-WorldCup Extra-Price in gold.
- 🏆 The second team receives the Culinary-World-Cup Extra-Price in silver.
- 🏆 The third team receives the Culinary-World-Cup Extra-Price in bronze.