



# INTERGASTRA 2010

## Culinary Competition

International cooking competitions and  
cooking art exhibitions at INTERGASTRA 2010



**INTER  
GASTRA**

25. Internationale Fachmesse für Hotellerie,  
Gastronomie, Catering, Konditorei und Café

06. – 10.02.2010 : Neue Messe Stuttgart

Mitten im Markt

Messe Stuttgart



**DEHOGA**  
BADEN-WÜRTTEMBERG

# INTERGASTRA 2010 Culinary Trophy

## INTERGASTRA Culinary Competition Competitions and Exhibitions

The culinary competitions and exhibitions at INTERGASTRA 2010 in Stuttgart stand for creative cuisine at the highest level.

DEHOGA Baden-Württemberg and the Master Federation of Restaurateurs in Baden-Württemberg invite ambitious chefs to take part in international competitions:



### INTERGASTRA Culinary Trophy

Category of cold food competitions  
(Culinary exhibitions):

The competition for creative cuisine in the following categories

- Teams
- Individual exhibitors
- Youth (Intergastra Junior Trophy)

### INTERGASTRA Young Chef of the Year

Category of hot food competitions  
(Show cooking):

Creative competition for young chefs

### INTERGASTRA Master Chef of the Year

Category of hot food competitions  
(Show cooking):

Master chef and trainees cook as a team



# General Information and Registration

## Procedure

Admission tickets, an exact description of how to get here and details on parking facilities will be sent to you shortly before the start of the trade fair.

Delivery will start at 6.30 and should be completed by 8.00.

The exhibition will take place in hall 5.

The exhibits may only be displayed on one day. During the period of display, the exhibitors must ensure that the exhibits are maintained in perfect condition.

Labelling of the individual exhibits will be uniform and provided free of charge by the office for the culinary exhibition on the basis of information provided by you.

Advertising by the exhibiting company is permitted from 10.00.

The exhibition platters will be cleared away daily from 18.00 after the prize awarding. The exhibitor is responsible for this.

## Intergastra opening times

For visitors 10.00 to 18.00.

## Insurance

Insurance is provided for the entire culinary exhibition during the opening times. Please state the value of your cooking equipment and crockery upon registration.

## Participant support

The Master Federation of Restaurateurs in Baden-Württemberg and the Stuttgart Chefs' Federation will support the exhibitors in hall 5.

## Costs

Participation in the culinary exhibition is free of charge. Other costs will be borne by the exhibitors.

## Property rights

Instructions from hall supervisors must be followed at all times on the entire trade fair site.

## Registration

Close of registration for all competitions is 22 January 2010.

Application forms are available online at [www.intergastra.de](http://www.intergastra.de)

## Please send your registration for the "Culinary Trophy" (cold food competitions) to:

Mr. Frank Widmann, Master Chef  
Widmann's Löwen  
Struthstraße 17, 89551 Königsbrunn-Zang, Germany  
Tel.: + 49 (0)7328 -96270, Fax: + 49 (0)7328-962710  
E-Mail: [loewen-zang@t-online.de](mailto:loewen-zang@t-online.de)

## Please send your registrations for the "Young Chef of the Year" to:

Mr. Alexander Munz, Master Chef  
Landgasthof Waldhorn  
Hohnweilerstraße 10, 71549 Auenwald-Däfern, Germany  
Tel: + 49 (0)7191 - 312 312, Fax: + 49 (0)7191 - 312 313  
E-Mail: [info@waldhorn-daefern.de](mailto:info@waldhorn-daefern.de)

## Please send your registrations for the "Master Chef of the Year" to:

Mr. Alfons Köhler, Master Chef  
Landgasthof „Krone“  
Drei-Kreuz-Straße 3, 89584 Ehingen-Dächingen, Germany  
Tel: + 49 (0)7395 - 331, Tel: + 49 (0)7395 - 1095  
E-Mail: [krone-daechingen@t-online.de](mailto:krone-daechingen@t-online.de)



# INTERGASTRA Culinary Trophy

## Category: Cold food competitions (culinary exhibition)

### Categories of the culinary exhibition

#### Category A:

1. Show plate for 8 persons
2. 6 different starters, optionally cold or hot, each for 1 person, whereby one starter must be provided double for jury sampling.
3. Fingerfood consisting of 3 different hot and 3 different cold items, each for 4 persons.
4. 5-course gourmet menu

#### Category B:

1. Restaurant platter for 4 persons (including lacto-ovo)
2. Restaurant platter for 2 persons
3. 3 different main courses, each for one person
4. 3-course menu of the day (starter, main course, dessert)

#### Category C:

1. Platter with pastries and small presentation piece, suitable for the platter (4 different parts, each for 6 persons)
2. 3 desserts of the day and a children's dessert, whereby one dessert must be produced double for jury sampling.
3. Dessert platter for 6 to 8 persons and a small decorative piece, suitable for the platter.
4. 3 different gateaux, which must each have a section cut for presentation.

#### Category D:

1. Decorative pat of butter (fat)
2. Vegetables
3. Salt
4. Fruit
5. Chocolate
6. Pastry
7. Cocoa painting
8. Cracknel
9. Marzipan
10. Ice cream
11. Sugar
12. Spices

The work in Category D will only be assessed if it consists mainly of specialist materials. However, other materials are allowed for supporting from within.

#### Participants

The following are authorised to participate: national teams, regional teams, domestic and foreign hotels and restaurants, their master chefs, kitchen chefs, cooks, patissiers and trainees.

#### For individual exhibitors

One task must be presented from each of two different categories.

#### For teams

Team head, two cooks and a patissier. One task must be presented from each of three different categories.

#### For trainees (INTERGASTRA Junior Trophy)

One task from the suggested areas must be presented.

#### Assessment:

The competitions will be assessed by an experienced, international jury. The jury's decision is final and incontestable. Assessment will be in accordance with the guidelines of the Association of German Chefs.

## Criteria for assessment of the culinary show (cold food)

### Presentation/Innovation

Includes appetising, tasteful and elegant presentation, modern style.

0 - 25 points

### Composition

Balanced nutrition with the right proportion of vitamins, carbohydrates, protein, fat and fibres, harmonising with regard to colour and taste, appropriate and agreeable.

0 - 25 points

### Correct technical preparation

Correct basic preparation in accordance with the standards of modern culinary art.

0 - 25 points

### Composition/Serving

Neat composition, no fancy trimmings, no time-consuming composition, exemplary arrangement to facilitate appropriate serving.

0 - 25 points

Number of possible points for the assessment:  
100 points

### Prizes:

<b>For teams:</b>	1 000 Euro
<b>For individual exhibitors:</b>	500 Euro

### Prize awarding

Daily winners (of the respective competitions)

- Individual participants: For the participant with the highest number of points
- Teams: For the team with the highest number of points

The following will be awarded:

- Gold medal with certificate
- Silver medal with certificate
- Bronze medal with certificate
- Certificate

Honorary prizes will be awarded for the best performances.

### Contact partner and competition management:

Mr. Frank Widmann, Master Chef

Widmann's Löwen

Struthstraße 17, 89551 Königsbrunn-Zang, Germany

Tel.: + 49 (0)7328 -96270, Fax: + 49 (0)7328-962710

E-Mail: loewen-zang@t-online.de



# INTERGASTRA Young Chef of the Year

Category: Hot food competitions (Show cooking)

## Conditions of participation

Each participant must produce a starter (hot, cold or hot/cold) and a main course. The theme can be freely selected.

## Task

Each participant must produce a starter (hot, cold or hot/cold) and a main course. The theme can be freely selected.

The main course can contain either meat or fish as its main component, and should include a modern carbohydrate side order and at least one seasonal vegetable.

## Quantity

Two plates with normal-sized portions must be produced for the jury. Furthermore, 30 plates with one-third-sized portions must be prepared to be presented to the audience for tasting.

## Time

The time to the start of serving is 2 hours, not including 15 minutes for the setting up and preparation of the kitchen.

## Material

The foodstuffs brought along can be partially prepared, whereby 20 per cent must be freshly prepared on site (as per WACS guidelines).

- Ready-made stock can be brought along.
- Fish may be brought along ready filleted and scaled.
- Meat components may be brought along already roughly cut.

## Crockery

Sampling plates will be provided by the organiser. Presentation platters for the jury must be brought along.

## Miscellaneous

The participating firm can use the competition and presentation commercially as a platform. A maximum of three participants may perform parallel per day. Exact times are still to be announced.



## Assessment

The competitions will be assessed by an experienced, international jury. The jury's decision is final and incontestable. Assessment will be in accordance with the guidelines of the Association of German Chefs.

The following aspects will be assessed:

- the correct preparation and cooking of the food and consideration of modern cuisine (influence of molecular cuisine is desired and allowed).
- observance of preparation time, economy and creativity.

There will be a daily winner and an overall winner at the end of the trade fair.

## Prizes

**1st prize:** A preparation course for the master chef's examination at the DEHOGA Academy in Bad Überkingen

**2nd prize:** 200 Euro

**3rd prize:** 100 Euro

**Cook your way to a master chef's course!**

Main prize for the "Young Chef of the Year" at INTERGASTRA

## Contact partner and competition management:

Mr. Alexander Munz, Master Chef  
Landgasthof Waldhorn  
Hohnweilerstraße 10, 71549 Auenwald-Däfern,  
Germany  
Tel: +49 (0)7191 - 312 312, Fax: +49 (0)7191 - 312 313  
E-Mail: info@waldhorn-daefern.de

# INTERGASTRA Master Chef of the Year

## Category: Hot food competitions (Show cooking)

### Conditions of participation

Two-man teams consisting of a master chef and a trainee can participate in the competition.

The competition is open to international participants. Irrespective of membership of the Baden-Württemberg Master Federation of Restaurateurs, all master chefs can apply to participate. The precondition is the master chef title or – in the case of participants from other countries – a comparable qualification.

### Competition procedure

On each of the four days, two teams, consisting of a master chef and a trainee, will prepare a three-course menu for 12 persons on the stage at the Stuttgart trade fair centre. The ingredients will come from an identical basket for all participants.

### Theme

3-course menu for 12 persons.

A main component will be specified for each course.

Specified menu components

- Starter: Sweetbread and shellfish
- Main course: Lamb (sourced regionally)
- Modern dessert: Semolina and pip fruit

The recipes and menu preparations will be published online.

A flatrate of 150 Euro per team will be paid for material.

### Teams

Each team will consist of a master chef and a trainee. 2 teams will cook per day.

### Products

No pre-prepared products must be brought along (except filleted fish; boned and trimmed meat; cleaned vegetables; stock). Flambés are not permitted.

### Kitchen equipment/cutlery/crockery

Kitchen equipment will be provided. Cutlery and crockery will be available. 10 plates for our guests, 1 plate for the jury and 1 presentation platter will be prepared. Advertising material for display can be brought along.

### Assessment

The international jury will assess the mise en place and work procedure, as well as taste, originality, modern preparation methods and presentation. The competition will end with the show kitchen left in a clean state.

### Selection

Each team must submit a materials request with recipes for 12 persons. A preselection will take place on the basis of the menu suggestions submitted.

### Available equipment

A schedule and list of the available kitchen equipment can be requested from the competition organisers, Mr Alfons Köhler and Mr Erwin Buchhäusel. Any special equipment required can be brought along (ice machine, blender etc.).

### Prizes

The competition will have attractive money prizes:

<b>1st prize:</b>	1 000 Euro
<b>2nd prize:</b>	500 Euro
<b>3rd prize:</b>	250 Euro

Irrespective of their final placing, all trainees participating will also be awarded a valuable specialist book.

### Contact partner and competition management

Mr. Alfons Köhler, Master Chef

Landgasthof „Krone“

Drei-Kreuz-Straße 3, 89584 Ehingen-Dächingen, Germany

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[www.intergastra.de](http://www.intergastra.de)