



Industrial Design Help?

Professor Walljasper,
MSET, CEC, CCE, CHE

Lifelong
Learning &
Development

Competition:
Why?

Craftsmanship

Creativity

Publicity



Culinary World Cup -

- Every 4 Years - Oppose
- Participants
- Part of Expogast Tradeshow

Other Competitions

- Culinary Olympics
- Culinary Classic
- Salon of Culinary Arts



Other Competitions

- Garde Manger Edible Buffet
- More





Salon of Culinary Art

Help!

What Can You Create?



Entry: Programme of Culinary Art

Four Finger Foods

- 2 Hot
- 2 Cold
- Sample

Festive Menu for One Person

- 5 Course (dessert included)

Displayed Publicly for One Day

Judging Criteria

- **30 points:** **Presentation & Innovation**
- 30 points: Composition
- 30 points: Correct Professional Preparation
- **10 points:** **Serving Arrangement**

Exhibition Table

- 2,10 m x 1,40 m = 2,94m²
- Neutral Covering
- White Skirting
- Power Supply 220 volt 16 A
- No Live Animals

Labelling

- Uniformly Labelled

Table

- Reception Table
- White Skirting





Competition: Logistics

Travel

- Packable
- Airplane
- Car
- Public Transportation
- Customs

Competition:
Logistics

Chef & Commis

Entrance opens 5:00 am

Judging starts 7:00am

Ease of Cleaning

Durability

Competition: Surfaces

- Larger Platters/Surfaces – Finger Foods
 - Appropriate service ware
- Individual Plates – Festive Menu
 - Serving Surfaces
- Labelling



Competition: Tips

- Originality
- Ample Space
- Open Plate Margins
- Clean

Competition: Avoid

- Plastic Ornaments
- Damp Silver Cutlery
- Improper Tableware
- Inedible Garnish

Competition: Design

- Display
- Serve on
- Height
- Unique
- Appeal