Vatel
LUXEMBOURG

CONDITIONS
OF PARTICIPATION

NATIONAL TEAMS

RAK PORCELAIN CULINARY WORLD CUP 2026

RAK PORCELAIN
CULINARY WORLD CUP

EXPOGAST
15th INTERNATIONAL TRADE SHOW FOR GASTRONOMY
21-25 NOVEMBER 2026

WORLD ASSOCIATION OF CHEFS SOCIETIES

VILLE DE LUXEMBOURG

LUXEXPO THE BOX

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

ASSOCIATION
DES CUISINIERS PROFESSIONNELS
du Grand-Duché
de Luxembourg

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RAK PORCELAIN CULINARY WORLD CUP 2026

20 – 26 November 2026, Luxembourg

Organiser and responsible supervisor of the international culinary exhibition EXPOGAST 2026 RAK Porcelain Culinary World Cup: **Vatel Luxembourg**, Association of professional chefs of the Grand Duchy of Luxembourg.

For all information concerning the competition in relation to EXPOGAST 2026 RAK Porcelain Culinary World Cup please check our website **www.vatel.lu**

For further questions on organization matters, please contact us by email: **cwc@vatel.lu**

For further questions concerning the competition or the rules, please contact us by email: **jury@vatel.lu**

Duration

The RAK Porcelain Culinary World Cup 2026 will take place from Friday, 20 November to Thursday, 26 November 2026 during Expogast, organised by Luxexpo The Box and **Vatel Luxembourg**.

Opening hours

The exhibition is open daily:

- **Participants**
  5:00 am to 9:30 pm (05:00 – 21:30)
- **Visitors**
  11:00 am to 9:00 pm (11:00 – 21:00)

The hall gets accessible for participants from 5:00 am. to decorate their table.

Opening ceremony

The national culinary teams and the community catering teams are going to be officially introduced during the opening ceremony which takes place on Friday 20 November 2026 at 5:00 pm at Luxexpo The Box.

(For organizational matters, changes might be possible)

Closing and award ceremony

The closing and award ceremony, during which the team competition winners of the RAK Porcelain Culinary World Cup 2026 will be revealed, will take place on **Thursday, 26 November at 2:00 pm** at Luxexpo The Box fairgrounds.

Daily winner announcement

On every day of the culinary competition, there will be an award ceremony announcing the medals and diplomas of the day for the cold exhibits at 4:00 pm (16:00).

These timings may be subject to change due to organizational matters.

Team outfits

All the teams are required to wear their cooking outfit, including a chef's hat, during all ceremonies.

Registration

Registrations will be processed online only **(wacsregistrationtool.azurewebsites.net)**.

For further information or assistance with your online registration, please contact us by e-mail: **cwc@vatel.lu**

Registration deadlines

The final registration, including the team's name and the names of all team members, has to be completed by 30 March 2026.

The team must send a color picture of the entire team and the menu proposal by e-mail to **cwc@vatel.lu** by 31 August 2026 at latest. Both will be used for publication.

The teams are required to pay a participation fee of EUR 3000. The organiser will refund EUR 5500 to the team as a participation for their expenses at the end of the competition if the contests were executed in a professionally correct manner and within the given timeframe. In case of cancellation, a no-show, or non-fulfilment of the required competition elements, no fees will be refunded.

Payment must be made online during the registration process. We accept the following credit cards: Visa and Mastercard. The teams are only allowed to participate once the participation fee of EUR 3000 has been credited in the recipient's account. Transfer costs are at the expense of the remitter and under no circumstances will the amounts transferred be refunded.

The participation fee includes ten (10) general entry tickets for the entire duration of the exhibition.

Accommodation

The teams need to book their accommodation on their own.

Access authorization – if the fees were paid in full

Documents (entry ticket, marking tag etc.) can be picked up from 19 November – 25 November 2026, at the **Vatel Luxembourg** Office at Luxexpo The Box, groundfloor (main entrance).

Opening hours: 19 November – 25 November from 5:00 am to 4:00 pm (05:00 – 16:00).

Changes of completed registrations

Upon completion of the registration, the teams will receive an e-mail including their login and password information in order for the teams to process any changes, which will be free of charge before October 1st 2026.

After this date, any further request to make changes can only to be processed by mail to **cwc@vatel.lu** or during the competition in the jury administration office. Any such changes will be billed at EUR 70 each. Payment has to be made during registration upon arrival or for later changes at the **Vatel Luxembourg** administration office at Luxexpo The Box.

Customs

In general, there should be no problem with the import of goods in limited quantities into Luxembourg. Please ensure to adhere to the applicable regulations for imports from overseas. We recommend that you inform yourself well in advance of potential import restrictions. Upon request, we will issue a confirmation of participation at the RAK Porcelain Culinary World Cup for each participant/team, so that this can be presented to the customs representatives if required. All imported goods are subject to the applicable EU regulations pertaining to health, food hygiene and food safety.

NATIONAL TEAMS

Team composition

Only national associations, which are members of Worldchefs, are allowed to register a national team. Only one national team can represent a country.

A national team consists of six (6) members (chefs/pastry chefs) and a maximum four (4) helpers. The organiser will not pay for the helpers or give medals to them. The team must consist of the same members for the "Chef's Table" and Hot Kitchen contests in the "Restaurant of Nations".

For organizational purposes, the surnames and names of the six (6) team members and four (4) helpers must be submitted during registration. The judges' folders include the six (6) names of the active team members.

Competition requirements

The national teams have to participate in the following 2-part contest:

- **1-day "Chef's Table" contest**
- **1-day Hot Kitchen contest in the "Restaurant of Nations"**

The respective day of work in the "Restaurant of Nations" and "Chef's Table" will be determined by drawing of lots in April/Mai 2026. The teams will be notified well in advance where and when the drawing of lots will take place.

The competition schedule is set as follows:

Hot kitchen	Chef's Table
Sat 21 Nov	Tue 24 Nov
Sun 22 Nov	Wed 25 Nov
Mon 23 Nov	Sat 21 Nov
Tue 24 Nov	Sun 22 Nov
Wed 25 Nov	Mon 23 Nov

Goods, foodstuffs and beverages

The high-quality goods, foodstuffs and beverages you require for the preparation of your dishes, plates and platters can all be purchased in Luxembourg. Since it is necessary to place the purchase orders in advance, the participants can request a list of special shops from the **Vatel Luxembourg** (please contact us by e-mail at **cwc@vatel.lu**). The competing teams have to procure all products themselves. Blacklisted products are prohibited.

Preparation and *mise en place*

The competing teams have to organise the workplace for the preparation and *mise en place* for the two contests by themselves.

Competent preparation, hand technical skills are encouraged and will be rewarded over the use of moulds and silpat stencils. All moulds must be made of **Food Grade** materials.

Mise en place check, all food items need to be on the kitchen table for inspections, dairy and proteins have to be stored in chillers.

The removal of organic waste must be controlled and approved by the jury.

International jury

- All judges are accredited Worldchefs certified judges (A-level).
- By participating in the competition the participants expressly accept these conditions.
- The jury will taste the prepared components of the dishes.
- Each team manager will have two (2) members of the jury at their disposal each day for feedback regarding the accomplished contest elements. Details will be announced during the team manager's briefing.
- Any decision of the jury is final and irrevocable.

HOT KITCHEN CONTEST AT THE "RESTAURANT OF NATIONS"

The participating national teams have to prepare a 3-course menu: This menu has to be prepared for 110 guests allowing the visitors of the Expogast RAK Porcelain World Cup to observe the preparation and cooking process. These (individually plated) menus will be served and sold at the "Restaurant of Nations".

Team composition for the "Restaurant of Nations"

- Six (6) team members, including a pastry chef; and four (4) helpers, ten (10) in total.
- The total of six (6) chefs and one (1) helper must not be exceeded inside each kitchen show booth.
- The team competing in the contest at the "Restaurant of Nations" must be the same as the one competing in the "Chef's Table" contest.
- The helpers must wear uniforms that differ from that of the six (6) chefs in the team.
- The four (4) helpers are allowed to carry goods, but may not place them in a fridge or freezer.
- The helpers are allowed to polish plates outside the kitchen booth.
- One (1) of the four (4) helpers may wash the dishes.
- With the exception of the helper who washes the dishes, no other helper is allowed in the kitchen once the competition starts. The helper at the Restaurant of the Nations who is doing the washing up, may exchange with another team helper, if that person is listed as a reserved.
- To coordinate the service, one helper will make control of the pass during the Restaurant of the Nations and the team will control the pass on the "Chef's Table". The announcer/helper is only allowed to wipe/polish the plates and must not place any garnishes/decorations or sauces on the plates.
- The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way.

Menu composition

1st dish:

A hot or mainly hot ingredient of fish and/or shellfish and/or seafood with side dishes. The first dish must be predominantly hot (more than 50%).

2nd dish:

A hot preparation of meat and/or poultry and/or game with side dishes and garnish in accordance with modern nutritional standards. The dish has to feature two different cuts of meat from the same animal and two different types of preparation (e.g. one braised, one roasted or fried etc.).

3rd dish:

Dessert with three (3) main components, one of which has to be served warm/hot. Sauces and decoration will not be considered to be a component.

If the teams are unable to complete their task within the allocated time, or cause delays during service, the head judge will impose a penalty of up to 10 points off their total points obtained for this contest.

Prescribed quantities

Recipes are to be calculated on the number of pax/guests you are catering for. The weight of the menu for the Restaurant of the Nations will be minimum 400 g. The maximum is based on the current nutritional standards.

Kitchen at the "Restaurant of Nations"

The kitchen in the "Restaurant of Nations" is well-equipped and is visible to the public. The national teams are requested to ensure they wear clean kitchen uniforms.

The organiser will provide the crockery for the "Restaurant of Nations" without any

charge to the team. The porcelain crockery will be presented during the drawing of lots in April/Mai 2026.

Kitchen furniture, equipment and other inventory are to be handled with care. Each national team is liable for missing equipment. Hygienic and accurate work will be judged as well as the overall state of the kitchen after cooking.

Kitchen hardware/electrical equipment – basic rules

- The team is allowed to bring a maximum of two (2) transport boxes into the kitchen or boxes on wheels, trolleys, warm or cold. Those boxes have a maximum size of GN 2/1 and maximum height of 185 cm.
- A maximum of eight (8) appliances and machines can be used in the Hot Kitchen competition, in addition to what is already supplied by the organiser.
- Each kitchen is equipped with 10 plug sockets of 220 volts. A maximum load of 10 kW must not be exceeded. All power outlets are to be controlled by the team, multiple sockets are not allowed.
- Additional power outlets are not allowed! The overload is controlled by fuses.
- It is the team's responsibility to ensure that the electrical load is not exceeded as this will lead to a power failure. If a team causes a power failure because of power overload, they may be penalised with a deduction of up to 10 points off their obtained total points.
- It is not permitted to exchange equipment during the competition, unless there is a machine failure, and the chairperson of the jury approves this.

Electrical equipment accepted in the Hot kitchen for the "Restaurant of Nations" and the "Chef's Table" contests

- Induction plate
- Slow cooking and food warmer unit
- Vacuum sealers
- Warm temperature regulator
- Airbrush compressor
- Ice cream maker
- Blender
- Hand mixer
- Blast chiller
- Cooling or heating unit (if ton wheels it will be counted as a transport box)
- Microwave oven
- Dehydrator
- Pacojet
- Smoking unit
- *Sous-vide* circulator
- Pasta maker
- Thermomix
- Tabletop mixer
- Deep fryer
- Meat slicing machine
- Vegetable processor
- Plate heater

A new, modern device that is not listed may be brought by the team. Provided the device the equipment does not exceed the power requirements and must be commercially available from **Food Grade** materials.

Mise en place Items permitted to be brought for the Hot Kitchen contest at the "Restaurant of Nations"

Basic stock

- Can be brought in, but not reduced, seasoned or thickened; samples for tasting (cold) must be provided from the main batch/supply to the jury.
- Bones for stock (including trimmings etc.), cut into small pieces, can be brought in

Salads

- Cleaned, washed but not mixed or cut

Vegetables, fruits, potatoes, onions

- Cleaned, peeled, washed, raw, not cut (exception for vegetables where seeds have to be removed, e.g. squash, but they are only allowed to be cut in halves)
- Vegetables like tomatoes may be blanched and peeled
- Onion can be halved to check quality
- Broad beans may be shelled
- Pulses may be brought soaked.

Vegetable/fruit pulps and *purées*

- Vegetable *purées* cannot be brought in
- Fruit *purées* is permitted, but in natural state.
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted
- Dehydrated fruit or sheets permitted

- Vegetable ash and home-made spice mixture are permitted
- No trays of pre-fabricated jels/jellies (leath-er) are permitted even if dehydrated
- Fermented items are permitted, tofu, kim chee etc

Fish
- Gutted, scaled, not filleted
- Fish heads can be removed, if required

Shells
- Can be cleaned
- Can be clean in their shell
- Oysters, scallops, mussels clams etc

Crustaceans
- Raw or boiled, not peeled
- Cleaned, washed but not mixed or cut

Meat/Poultry
- Deboned, not portioned, meat not trimmed, minced or ground
- Sausages have to be made on site
- Raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen, but not seasoned or marinated
- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- **The use of transglutaminase (Meat glue) is not permitted**

Pastry sponge, *biscuit*, meringue
- May be brought in, but not cut, sliced or chopped, stenciled
- Macarons cannot be brought in, the mixture may be brought in
- Meringue as a décor has to be dried on site
- No commercial or pre-fabricated stencils to be made, all done on site

Decorative elements
- Must be 100% done on site
- no titanium dioxide (TiO_2) – no metallic powder, no artificial food color
- Do not use gold or sliver leaf
- No stenciled cookies ready to cook

Eggs
- Can be separated, and pasteurised, but not processed in any other way

Dry ingredients
- Can be pre-weighted and -measured

Flavoured oils and butter
- Are allowed

Time schedule

The kitchen will be available to the teams at	10:30 am
Teams get introduced to the use of the kitchen equipment	11:00 am
Mise en place and control	11:30 am
Start for the practical preparations	12:00 noon
Service starts at	6:00 pm (18:00)

Teams who do not complete their task within the allowed time or cause delays during the service will be penalised with a deduction of up to 10 points off their total obtained points for this contest by the head judge.

A photo of each dish of the menu has to be sent to **cwc@vatel.lu** within the set deadline (31 August 2026 at the latest). The minimum size of the photo must be 2560 × 1920 pixels; minimal resolution 200 dpi. If the team does not send the photos in time, it will be penalised with a 10-point deduction off its total points.

The recipes of the hot menus must be submitted to the jury at the beginning of the competition.

International jury

The international jury starts working at 10:30 pm. The evaluation of the plates by the judges will take place during service, which means four (4) plates will be evaluated per service, without the team being able to determine which plates. The served menu must correspond to the photos provided in advance.

Jury points

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	15 points
Service	5 points
Innovation	5 points
Presentation	10 points
Taste	50 points
Total points	**100 points**

Sub totals

1st dish	100 points
2nd dish	100 points
3rd dish	100 points
Total	**300/3 = 100 points**

"CHEF'S TABLE"

At the end of the kitchen booth, a "Chef's Table" is put at the disposal of each team. The exact size will be announced by the end of April/May 2026.

In the interest of safety, it is forbidden to remove, rearrange or add one's own tables in the halls. The only additional items allowed on the table are the menu cards and plinths for the plates. The diameter of the plinths must be smaller than the plates/platters they have to support.

Only the crockery for the hot preparations (plant-based intermediate and main course) is provided by the organiser and will be presented during the drawing of lots in the first April/May 2026. All other tableware has to be brought by the teams themselves.

Topic or theme of the "Chef's Table"

The team must choose a topic or theme that has to be reflected in the different preparations. The theme/topic may reflect anything specific to a nation or to a special event, celebration or other occasion.

Team for the "Chef's Table"

- Six (6) team members, including a pastry chef; and four (4) helpers, ten (10) in total
- The total of six (6) chefs and one (1) helper must not be exceeded inside each kitchen show booth
- The team competing in the "Chef's Table" contest must be the same as the one competing in the "Restaurant of Nations" contest.
- The four (4) helpers are allowed to carry goods, but may not place them in a fridge or freezer
- The helpers are allowed to polish plates outside the kitchen booth.
- One (1) of the four (4) helpers may wash the dishes.
- With the exception of the helper who washes the dishes, no other helper is allowed in the kitchen once the competition starts. The helper at the "Chef's Table" who is doing the washing up, may exchange with another team helper, if that person is listed as a reserved.
- The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way.

Team during service at the "Chef's Table"

- One team member, the serving chef, is responsible for assisting the guests during service at the "Chef's Table".
- One team member has to cut/slice off the remaining four (4) portions from each of the main ingredient to be dressed on the festive platter.
- One team member has to explain the theme or the dishes to the guests.
- Three (3) sets of menus/recipes with clear description of the theme and dishes have to be provided to the judges.
- The tables may be set up by either the helpers or the team members.
- No helper is allowed to participate in serving the food.
- The centrepiece/decorative piece can only be handled by team members. No helpers are allowed to assist.
- The organiser will provide the waiters who will serve the guests at the "Chef's Table".

Menu Composition

Dips or butter and breads (should reflect the respective national team's local traditions and specialities)

- Two (2) different types of dips/butters are required to be made by the team in the kitchen and placed on the table for the guests. One (1) additional set will be set aside for the jury.
- The team must offer bread which has to go with the dips/butter. It may be served warm or at room temperature. The bread is not scored.

Cold and hot finger food

- Four (4) different types of finger food: two (2) cold and two (2) hot varieties of finger food.
- They should be dressed on two (2) platters for ease of service at the "Chef's Table".
- Finger food items have to weigh between 10 g – 20 g and the guests should be able to eat them in one bite. They must not be served with any liquid/in bowl.
- Two (2) different types should be served cold (14 pieces of each = total of 28), ten (10) pieces of each will be served to the guests and four (4) pieces of each will be served to the jury.
- Two (2) different kinds should be served hot (14 pieces of each = total of 28), ten (10) pieces of each will be served to the guests and four (4) pieces of each will be served to the jury.

One (1) cold festive platter for 12 to be comprises of fish and/ or shellfish and/or seafood

- Two (2) different preparations of the main ingredient.
- Two (2) appropriate garnishes to accompany the main pieces.
- The main pieces for the festive platter must have an end piece (butt piece).
- Two (2) main pieces have to be cut into eight (8) portions displayed on the platter.
- Four (4) portions have to remain at the end of it. The end piece will later be carved by a team member in front of the guests – it must not be sliced by a helper.
- A minimum of two (2) accompanying sauces/chutneys are to be served separately.
- One (1) salad to be served separately.
- The platter itself must be in one (1) piece, and appear as one unit, it must be moveable as one unit.
- No plates, bowls, spoons or service vessels are permitted on the platter.
- Ten (10) portions will be served to the guests and two (2) portions will be served to the jury.

One (1) plant-based intermediate course to be plated in the kitchen

- One (1) hot plated course featuring a combination of ingredients as chosen by the team; it has to be served with a sauce and suitable side dish.

One (1) plated hot main course to be plated in the kitchen

The meat protein will be announced one month prior to the event.

- Side dishes and garnishes in accordance with modern and nutritional standards.

One (1) dessert to be plated in the kitchen

- With three (3) main components, one of which has to be served warm/hot.
- Sauces and decoration will not be considered to be a component.
- No refined sugar and no artificial sweeteners are allowed.

Petits-fours/Friandises

- Fourteen (14) pieces × 3 varieties = 42 pieces
- Two varieties (2) are of the chefs' choice.
- One variety (1) must be vegan.
- One of these three types of *petits fours / friandises* must be made without the use of any moulds.
- The *petits fours/friandises* will be displayed on a serving tray.
- The *petits fours/friandises* will be presented to the guests by the pastry chef.
- Ten (10) pieces of each will be served to the guests and four (4) pieces of each will be served to the jury.

The centrepiece/decorative piece

- Minimum height required is 50 cm and the maximum height allowed is 60 cm above the base.
- The maximum dimensions of the base are 60 cm × 40 cm × 15 cm (length × width × height), but the centrepiece/decorative piece may extend beyond the overall width and/or length of the base.
- The centrepiece/decorative should reflect at least 3 different techniques.
- Non-edible structures or elements are not allowed in the centrepiece/decorative piece (except for the base).
- All elements of the centrepiece/decorative piece must be self-supporting.
- The centrepiece/decorative piece must be completely assembled and displayed on the table at the start of the allocated preparation time.

Recipes are to be calculated on the number of pax/guests you are catering for. The weight of the menu for the "Chef's Table" will be minimum 500 g. The maximum is based on the current nutritional standards.

Additional explanations regarding the menu composition

Rules for dip/butter

- The completed dips have to be prepared in the kitchen.

Rules for intermediate plant based course

- All products have to be vegetal base.

Main component

- Must be accompanied by a sauce and suitable accompaniments.

Mise en place items allowed to be brought to the kitchen for the "Chef's Table" contest

Basic stock

- Can be brought in, but not reduced, seasoned or thickened; samples for tasting (cold and hot) must be provided to the jury
- Bones for stock (including trimmings etc.), cut into small pieces, can be brought in

Salads

- Cleaned, washed but not mixed or cut

Vegetables, fruits, potatoes, onions

- Cleaned, peeled, washed, raw, can be cut but not shaped
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Pulses may be brought soaked

Vegetable/fruit pulps and *purées*

- Vegetable *purées* cannot be brought in
- Fruit *purées* is permitted, but in natural state.
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- No trays of pre-fabricated jells/jellies (leather) are permitted even if dehydrated

Fish

- Must be gutted, scaled and can be fileted, not portioned
- Fish heads can be removed, if required
- The team is only allowed to bring in the necessary quantity/piece/size used for the main piece of the festive platter

Shells

- Cleaned, raw can be removed from their shell

Crustaceans

- Raw or boiled, can be removed from their shell
- Cleaned, washed but not mixed or cut

Meat/Poultry

- Deboned, trimmed, but not portioned
- Proteins cannot be brought in minced; mincing must be done in the kitchen
- Sausages have to be made on site
- Raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen, but not seasoned or marinated

- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- **The use of transglutaminase (Meat glue) is not permitted**

Pastry sponge, *biscuit*, meringue
- May be brought in, but not cut, sliced or chopped, stenciled
- Macarons cannot be brought in, the mixture may be brought in
- Meringue as a décor has to be dried on site

Pasta dough

- Can be flavoured and rolled into sheets, but it cannot be portioned

Decorative elements
- Must be 100% done on site
- no titanium dioxide (TiO_2) – no metallic powder, no artificial food color
- Do not use gold or silver leaf

Eggs
- Can be separated, and pasteurised, but not processed in any other way

Dry ingredients
- Can be pre-weighted and -measured

Flavoured oils and butter
- 2 are allowed

Centrepiece/decorative piece
- Is permitted to be brought in assembled, or in parts

Equipment and service

- The organiser will provide a fully equipped kitchen. An equipment list will be sent out six (6) months prior to the competition.
- The team is responsible for the food service at the "Chef's Table", while the organiser is in charge of the beverage service.
- Cooking utensils will be provided by the organisation.
- Serving utensils (saucepans, soup bowls, etc.) have to be brought in by the teams.

Time schedule

The kitchen will be available to the teams at	12:00 am (12:00)
Mise en place and checking of the facilities at	12:30 pm (12:30)
Start for the practical preparations at	1:00 pm (13:00)
Service will start at	6:00 pm (18:00)

Teams not completing their tasks within the allowed time or delays during service will have up to 5 points penalty deduction by the head judge from their final mark of that section.

International Jury

The international jury will start working at	12:00 pm (12:00)

Judging of plates/platters takes place during service times, which means that two (2) samples will be taken for the judges while the guests are being served. The teams will not be able to influence which samples will be taken.

The served menu has to correspond to the documentation, including the menu provided to the chairperson of the jury.

Jury points

Mise en place	5 points
Hygiene and food waste	10 points
Correct professional preparation, work skills, techniques, workflow	15 points
Service	5 points
Innovation	5 points
Presentation	10 points
Taste	50 points
Total points	**100 points**

Sub totals

Program "Chef's Table" A • Finger food & dips • Festive platter & salad	100 points
Program "Chef's Table" B • Intermediate plant based course • Hot main course	100 points
Program "Chef's Table" C • Dessert *petits fours* • Showpiece	100 points
Total points	**300/3 = 100 points**

All three (3)-competition elements have to be completed to obtain an award and an overall score for the "Chef's Table". Any decision of the jury is final and irrevocable.

Additional information's on scoring and the new section for innovation

Innovation (0 – 5 points)

- The introduction of a new technique or significantly improving and existing dish
- New style of dishing presentation that enhances to customer or judge's expectation.
- Allow chefs or team to create a WOW factor.
- Scoring will start for zero (0) and go up to 5 marks

Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically

HACCP (Hot kitchen for the "Restaurant of Nations" and the "Chef's Table" contests)

- The team must present a complete HACCP documentation with the temperature records during the mise-en-place and preparation process for transportation of their foodstuffs before they are placed in the chilled transport boxes.
- The team must check the temperature of the products again as soon as they are stored in the fridges of the competition kitchen.
- The protocols must be presented to the judges whilst monitoring the mise-en-place, and the team must provide a laser thermometer for the judges to check temperatures.
- During the competition it is required that temperature sheets be on the freezers and cold fridges including Transport boxes and checked every hour.

Hygiene

The competition organiser reserves the right to disqualify any team in case of non-compliance with the international hygiene standards upon decision of the chairperson of the jury.

Note: Worldchefs hygiene for competitions and Worldchefs ethics and codes of conduct can be downloaded on **worldchefs.org/CulinaryRules**

The judges will check the temperature and the perfect condition of food.

Awards Distribution of points

For the "Chef's Table", the following prizes are awarded based on the total points scored:

100 points	gold medal with diploma and distinction of the jury
90.00 – 99.99 points	gold medal and diploma
80.00 – 89.99 points	silver medal and diploma
70.00 – 79.99 points	bronze medal and diploma
30.00 – 69.99 points	diploma

For the "Restaurant of Nations", the following prizes are awarded based on the total points scored:

100 points	gold medal with diploma and distinction of the jury
90.00 – 99.99 points	gold medal and diploma
80.00 – 89.99 points	silver medal and diploma
70.00 – 79.99 points	bronze medal and diploma
30.00 – 69.99 points	diploma

The final evaluation is based on the following structure

"Chef's Table" contest	100 points
Hot Kitchen contest	100 points
Total points	**200 points**

Final awards

The best ranking national team will receive the RAK Porcelain World Cup Prize for National Teams. The 6 team members receive the RAK Porcelain World Cup in gold and a diploma.

The second ranking team will receive the RAK Porcelain World Cup Prize in silver and a diploma. The third best ranking team will receive the RAK Porcelain World Cup Prize in bronze and a diploma.

Insurance

The organiser assumes no liability for any loss or damage of private exhibition material or other objects of value. The exhibitors are responsible for securing adequate insurance cover against potential risks associated with their participation in the exhibition.

Environment, sustainability and waste

To protect our planet, we all have to be mindful of our impact on the environment by looking for sustainable products, reducing unnecessary packaging and food waste.

The organiser will provide bins for organic, plastic and burnable items. All competitors' *mise en place* must be transported and stored in reusable containers, eco-friendly paper and packaging.

The teams are encouraged to use recycled materials wherever possible and avoid the use of unnecessary disposable containers.

Before, during, and after the competition, the teams must appropriately prepare and account for the leftovers, trimmings and food waste reduction.

Water and electricity have to be managed carefully. It is not allowed/permitted or suggested to bring in more material as needed.

Overproduction of food, more than the stated portion calculation, will result in a loss of 5 points in the category "Hygiene and food waste".

Vatel LUXEMBOURG

RAK PORCELAIN CULINARY WORLD CUP

WORLD ASSOCIATION OF CHEFS SOCIETIES

EXPOGAST 15th INTERNATIONAL TRADE SHOW FOR GASTRONOMY 21-25 NOVEMBER 2026

VILLE DE LUXEMBOURG

LUXEXPO THE BOX BUILDING ORIGINAL EXPERIENCES

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