

# **Expogast 2002 Culinary World Cup**

## **Observer Report**

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### **Expogast 2002 Culinary World Cup Report**

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Regulations and Guidelines for Teams and Exhibitors, Registration Forms (are only filed with the original report)

## 1. Starting Position

On the occasion of the WACS Culinary Committee Meeting in July 2001 in London it was decided to send an Observer of the WACS Culinary Committee to each of the big international Culinary Competitions (IKA Olympiade Erfurt/ Culinary World Cup Luxembourg/ American Culinary Classic Chicago/ Salon Culinare Singapore/ Salon Culinare Mondial Basel/ ScotHot Glasgow). Two such competitions, the Salon Culinare in Singapore and the Culinary World Cup in Luxembourg, were under consideration in 2002.

In Singapore such a report was provided by Committee Member Otto Weibel.

For the Culinary World Cup 2002 in Luxembourg Committee Member Norbert Schmidinger is assigned to act as Observer. The Vatel Club Luxembourg, organizer of the Culinary World Cup, agreed immediately to accept a WACS Observers for the entire duration of the Expogast and to grant him entry to all facilities and competitions.

The Observer's expenses will be charged to WACS.

## 2. Preliminary Work for the EXPOGAST 2002

The information on the Culinary World Cup 2002 was announced internationally by WACS at an early stage and in the right form.

The contacts to the national associations for inviting the national teams and junior national teams were provided to the WACS member associations. The army national teams were invited via AMCC. Here, improvements are necessary as WACS national members were also contacted. This resulted in some misunderstandings, such as with the Netherlands/Austria.

The regional teams and individual exhibitors were invited via the national associations on the one hand and via a data base of the organizers of Luxembourg on the other hand. Thanks to modern media like internet and email additional contact possibilities for the participants could be established. The considerably increased registrations of exhibitors, above all the extreme increase in individual exhibitors was an additional challenge for the organizers.

The documents, regulations and registration forms could be distributed in time to those interested. It is to be determined how and in which form future registration forms must be drawn up as a standard form by the WACS Culinary Committee. It would certainly be a benefit for the exhibitors not to receive different registration forms for each international competition. Above all they should be consistent regarding the language.

The problem of the various languages, that means the translations, always give reason to discussions. This is especially the case with interpreting the various required exhibits no matter regarding the cold show or particularly the demands on the design of the menus in the Restaurant of the Nations / hot kitchen.

For example: It must be clear whether a starter must be served cold or warm and/or whether it may contain cold or warm components!!

The nomination of the judges by the national country members lead to some frictions. This however can not primarily be charged to the organizers of Luxembourg but to the fact that the individual national country members still do not use the official WACS judges

list. They have been asked for more than two years now to nominate their judges. This calls for action by the Culinary Committee. The lists have to be revised immediately and used consistently. The communication with the respective exhibition organizers regarding this matter has to start much earlier. (2003 Chicago!!!)

Judges from other nations (except those from the organizing country) without WACS qualification are no longer tolerable. (see Judges List) Employing national judges without WACS qualification has to be checked with the Culinary Committee as early as possible. Granting a certain tolerance here is in the nature of the matter.

For the future the national associations have to be asked much earlier for the delegation of their judges. This applies also for the orientation on their deployment. Less and less active professionals have enough time at their disposal (strictly keep to the age limits defined in the WACS culinary guidelines)

### **3. Briefings before the Show**

#### ***Judges Briefing***

The juror orientation took place in good time and in a friendly atmosphere. The information was given in three languages. The distributed juror book was too extensive due to all sorts of documents and was thus not read completely by the jurors. Instead, a direct verbal communication with some complementary transparencies and exact information regarding the judging, such as the use of the judges' marking sheets, would have been much more efficient. Furthermore, introducing the individual juror groups would have been important. They have only been presented on a list. Introducing the group leaders and the corresponding groups would surely be much better. Introducing the colleagues working in the organization and their missions also needs improvement in the future.

The mission of the WACS Observer and his presence could have prevented some of the questions asked afterwards by many judges. Above all as this task has been carried out for the first time.

*Conclusion: The judges briefing may last longer and be more extensive. The WACS Culinary Committee must draw up a checklist containing the issues which have to be discussed by all means.*

Handing out white coats with embroidered names to all of the judges was very positive. This is also true for the survey of the various halls and venues of the competitions which was an absolute advantage for the judges when starting their job.

#### ***Team Briefings***

Here, the national teams, junior teams and army teams were informed about the necessary procedures. After checking with several team chefs everything was alright. Thus, no action is necessary here.

## 4. Documents / Descriptions

### ***Badges***

They were functional and recognizable. I have heard of no complaints or problems from exhibitors or judges.

### ***Documents for the Judges***

Described under 'Judges Briefing'. For the daily work of the judges a loose leaf file would be much more convenient to hold the individual marking sheets. Above all, the marking sheets could be arranged by the judges and turned in in the right order.

### ***Documents for the Exhibitors***

Apparently no major problems occurred with the information documents for the exhibitors. For the future, however, it is necessary to pay attention to the labelling of the various categories. Here, even among the organizers some misunderstandings arose. For example: The letters used for the type of exhibitor (I/C/P/A/C/P) should not be used again for the exhibition categories (A/B/C/D1/D2). There are certainly solutions to make for clearer conditions.

## 5. Infrastructures

### ***Reception Area for Participants – Parking, Access***

The reception area was a little too narrow, especially when a larger number of exhibitors arrived at the same time. In cases in which an extensive checking had to be done for each exhibitor, people had to stand in line.

The parking of cars and buses was alright as far as it was approved by the exhibition management. The parking problem for exhibitors will be a certain issue with all exhibitions worldwide. It was important to grant the exhibitors access to the assigned gates. As far as I know this went off smoothly in Luxembourg, **except for two cases**, in which the persons provided **by the fair** probably **didn't do their mission!!!**

### ***Cold Show Exhibition Hall***

The exhibition hall was big enough and the best was made of its possibilities. However, the relatively large amount of exhibitors and the increase of the individual exhibitors - compared to 1998 - could be noticed and certainly lead to some frictions.

Providing the assigned tables to the exhibitors in the sizes clearly defined in the conditions of participation and guidelines goes without saying. However, this didn't work very well. Not the tables for the exhibition areas of the individual exhibitors, but those for the regional teams did not always have the right sizes. However, the tables were properly covered and skirted as published in the conditions of participation and guidelines.

### ***Restaurant of the Nations***

The Restaurant was very well and the whole set-up was very functional. The relatively far distances for the service of the dishes are virtually impossible to decrease due to the restaurant's size. The Restaurant of the Nations may be rated very well.

### ***Kitchens***

From my point of view on the one hand and according to the feedback of the respective teams on the other hand the kitchens can be rated well. The facilities were provided as communicated to the teams beforehand. Another very positive aspect was the coaching of the teams by experienced professionals. Whenever something was missing or didn't work at once help was provided. This was excellent!!!

### ***Judges Rooms***

This will always be a problem: If you want the judges' offices close to the competitions you will always have to deal with noise. There was no other possible solution. Improvements can certainly be achieved with some wardrobe possibilities. Furthermore, it is recommended to place the judging office with the supervisor close to the judges' facilities. This would reduce the distances to some extent.

### ***Chefs Meeting Point***

It's a pity about the difficult access of the Chefs Meeting Point. However, despite the sometimes low temperature a location was created which offered a comfortable ambience with the friendly and always good tempered volunteers of the Vatel Club. I personally thank all contributing to that.

### ***Administration Area / Judging Office***

Form my point of view no major problems were apparent except that the contact persons were not permanently available. Here, prior to the exhibition certain hours can be published at which the administration team is addressable for exhibitors, teams and judges. The problem was here that exhibitors contacted the judging office with questions to be dealt with by the administration office.

A further improvement for the future would be a reception area for the exhibitors. Thus, they don't have to linger in the judging office. This would provide some ease for everyone.

### ***Info Points***

They were placed in full view. The respective medals tables were published. The info point of the Vatel Club was occupied and handled as well. Maybe in the future this location could also be provided with the ranking lists and results of the individual exhibitors and regional teams. Some visitors asked for them. (I experienced the same at the VKD/WACS information booth next to it)

### ***Accommodations National Teams / Judges / Transfer of the Judges***

As far as I found out, the national teams were comfortable with their accommodations. Certain teams criticized that the possibilities for the preparation of the cold platters was not optimal but still acceptable.

The accommodations of the judges I experienced myself. They were functional and relatively close to the exhibition grounds. Except for one *disco night* (until 03:00 am) it was possible to have the rest necessary for judging - unless one didn't talk about this and that in the bar!! We all know about the increasing difficulties to get enough rooms for such a large number of judges and organizers.

The transfer of the judges should be improved for the future. One can not always count on the availability of enough private cars.

## **6. Procedures**

### ***Reception of the Participants / Instruction / Coaching***

Due to the relatively narrow reception area it was complicated to coordinate the reception of the exhibitors. Thus, it was difficult to calm down the ever arising bustle during the first contact between exhibitors and organizers. A larger reception area would contribute to a much smoother workflow. Furthermore, the language problems must be taken into consideration here.

A serious problem is the fact that the exhibitors get their personal place cards only when checking in and they have to fill them in themselves. Most of the exhibitors didn't have the time to fill in the cards correctly and readably. Here a simple and functional solution must be found for the future.

The number of delayed applications and/or changes of exhibitors' programs is still very large and requires much flexibility as well. This was especially delicate in Luxembourg as such changes slowed down the whole reception area. A separate post for delayed applications and changes should be provided. As a result the exhibitors with regular applications had to wait rather long for their assignment.

For the reception area the registration via computers is recommendable for the future. Furthermore, plans of exhibition halls and tables with clear directions would be an additional help.

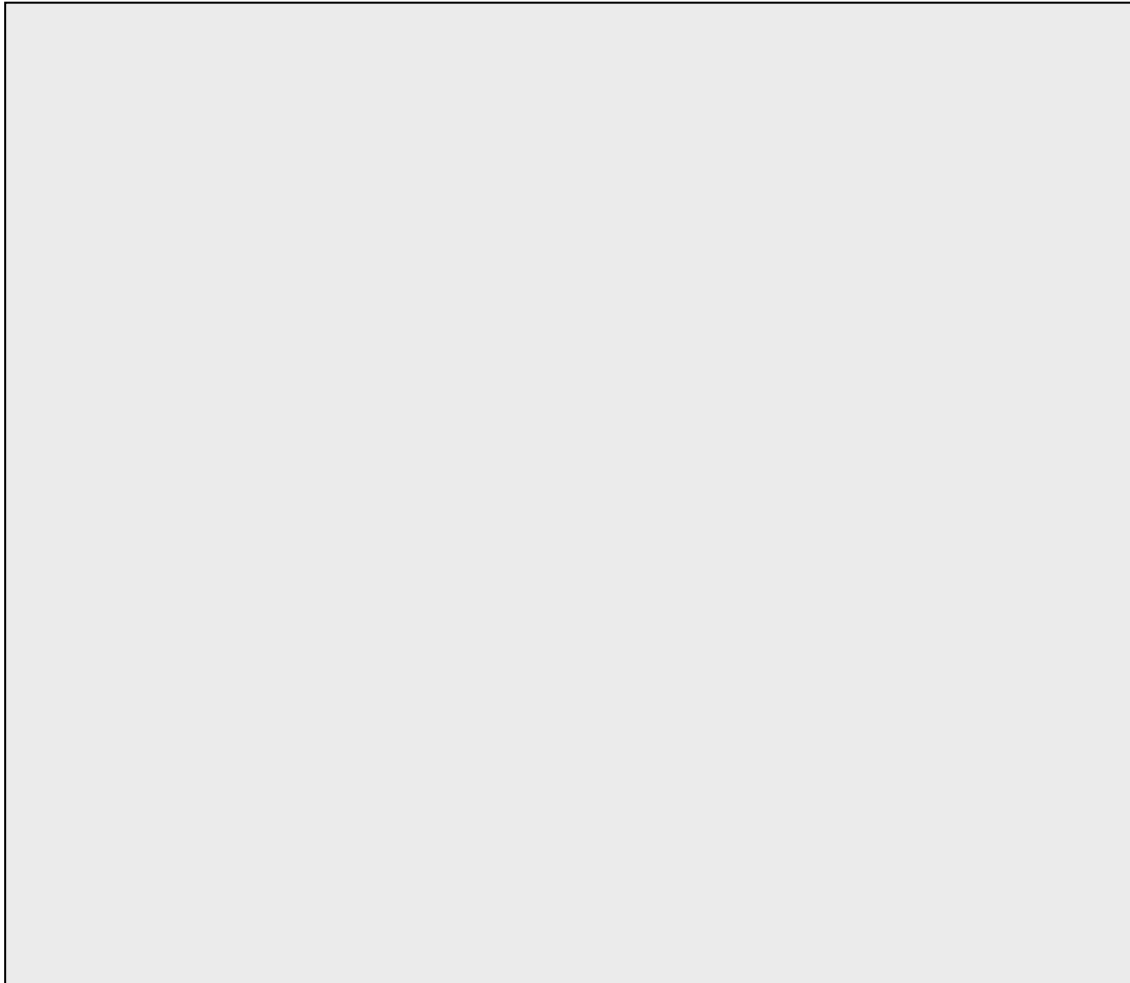
### ***Assignment of Exhibition Tables / Assignment of Numbers***

Here, the biggest problems occurred. With such a large number of exhibitors the tables/ numbers can not be assigned only with the arrival of the exhibitors. This procedure had consequences. Confusions and misunderstandings accompanied the whole judging and even the award show. Here, a clear and consistent, but above all a simple solution must be found. It will never be possible to eliminate all problems but less friction will already result in more ease.

## **Judges Assignment – Judging Groups**

Organizing the judges into teams with a head judge of each team is basically the right procedure. However, serious problems arose from the composition of the groups, above all from the judges' very different levels of experience in exhibitions. The Culinary Committee of course aims at well mixed and diversified judging teams as possible. Yet it is difficult, if judges who don't meet the standards necessary for a WACS Top Show are assigned for an event such as the Culinary World Cup.

### ***Ideas of Georges Knecht, judge at the Expogast 2002***



This calls for much action which must be sorted out by the organizers and the WACS Culinary Committee more thoroughly and at an early stage. The quality of the judges does not result from the personal relationships but from a clear and consistent procedure due to which only the best qualified judges are assigned.

The Culinary Committee is requested to develop and establish clearer and strictly defined quality specifications for international judges (WACS judges)

Some of the judges groups in Luxembourg were assembled very problematically.

I had to intervene several times and scatter the groups as it became obvious that in groups with a strong opinion leader the other judges could have become influenced and made up their minds very fast. Conclusion: This led to very one-sided and non-differentiated results. Such group syndromes must be eliminated by clear and distinct instructions prior to the exhibition.

International judges must be able to pass a independent and documented evaluation which they can justify during the subsequent meeting. However, they must also be able to accept other opinions and adjustments. It is absolutely ok - not to say desirable - that the group confers on certain show elements. This, however, may only serve the purpose of coordinated information and may not influence the valuation at any rate. As a result the Culinary Committee is asked for action concerning the judging criteria and qualifications. A distinct age limit for international judges must be determined as well. *(If one's latest exhibition was 20 years ago, one probably won't be able to judge according to today's achievements. Furthermore this is not justifiable to the exhibitors).*

### ***Instruction of the Judges***

The daily instruction by the head of the judging group mostly took place just in time and according to the respective situation. In some cases the heads of the judging groups had to coach the 'weaker judges' throughout the whole valuation process. This was an additional difficulty. Furthermore, not all procedures of the judges' work were presented clearly during the briefing on Nov 15<sup>th</sup> 2002 which also added to these frictions.

### ***Valuation Procedures – Checking the exhibited pieces on being judged Subsequent Judging Nachbewertungen***

Judging the pieces within this period (10:00 am to 1:30 pm) is sensational and would be the measure of all things. Unfortunately it didn't run as planned due to the already mentioned problems with the exhibitors' reception. If the judging groups don't get the marking sheets in time and in the right order hectic is bound to arise. It must be possible to provide the marking sheets in time.

Furthermore, distinctness and simplicity of the marking sheets and forms of results as well as the place cards is worth striving for. The already described problems with encoding the application forms will persist with the place cards and the marking sheets and forms of results.

Checking all objects on being judges correctly and on time disclosed some deficiencies. It is certainly incorrect if only the head judge of the group signs the place cards after the valuation process. Especially the repeatedly occurring mix-ups of the exhibition programs – often caused by the exhibitors themselves – led to numerous misunderstandings.

A distinct marking by the organizers when the valuation is done could possibly simplify some things. The **master number** each exhibitor must be consistent throughout the whole administration. This checking must be computer-supported so that forgotten exhibition programs can be detected with minor effort.

Forgotten exhibition programs must be detected as fast as possible and judged subsequently. For this an arrangement must be met with the judging groups that they are available once more at a prearranged point of time.

It should not happen, that right before finishing the ranking lists forgotten programs are judged by one or two incidentally present judges or even by functionaries working for the organization.

It is embarrassing if – besides individual exhibitors – even a team (junior team of South Tyrol) was judged but not ranked by the organizers due do its wrong interpretation of the conditions of participation and guidelines. The team was even not announced at the award ceremony.

These confusions can often be ascribed to the fact that the application forms are filled in very poorly and awfully by the exhibitors. In some cases certain nationalities (Italy, Hungary, Israel) either didn't fill in the application form completely or unreadable. Here, the organizers are asked to clarify such insufficient data upon receipt or to solve the problem at the reception of these exhibitors.

### ***Controlling by the Organization Committee – Junior Teams – Age Control***

A compliment may be paid to the organization/supervisor. The daily check of the national teams, junior teams and army teams was carried out consistently at the beginning of the work in the kitchens of the Restaurant of the Nations. The groceries brought along as well as the requested prefabricated products were checked. The ages of the junior teams' members was checked at random. I myself checked four junior teams in addition to that.

### ***Judges Teams in the Hot Kitchen***

The judges team for the national teams and the junior teams consisted of nearly the same judges as four years ago. Such a combination can have certain advantages such as knowing the procedures already. This is beneficial as more than 20 dishes must be judged with 5 national teams plus the valuation of the junior teams.

For the future it must be considered, if so many valuations are still realistic and can be done in accordance with the regulations. Dividing the judges into judges for national on the one hand and judges for junior teams on the other should be checked.

The judges of the army teams could work without ruffle due to the relatively small number of teams. Here, it should be checked, if only one singular judges' team should judge the cold show and the hot kitchen. If no more than 10 army teams participate, this idea should be put up for discussion.

*It may not happen anymore by any means that no patissier is part of the judges of the national teams. After all, the dessert amounts to a third of the hot kitchen's total valuation. For the valuation of the other dishes one or more patissiers can be involved as well. Corresponding experiences have already been made with big exhibitions.*

### ***Restaurant of the Nations – Sale of the More Course Menu***

In the preliminary stages the sale of the More Course Menu revealed itself as a not familiar phenomenon. Reservations via email are actually a good thing. It may not happen, however, that the nations make reservation their own dinner menus in the very beginning.

For this a regulation must be passed immediately for all big shows. The advance sale must be regulated in such a way, that, for example, only a certain part can be sold to the teams themselves. The number can be fixed as a percentage. However, no obstacles may be set up for the organizers concerning the sale of the dinner menus. As is generally known there is still a high risk of not selling all dinner menus.

In my opinion the service apprentices did a very good job serving the meals. Beside the delay of the service on the first exhibition day of about 30 minutes no time problems arose for the cooking teams.

To my mind the sale and the guest reception were done very well. Hopefully, the Vatel Club with all its volunteers has earned some Euros for the great job.

### ***Administrative Processes / Judging and Result Office***

In this respect my opinion is as follows: Frictions repeatedly occurred if certain processes hadn't been coordinated properly beforehand and thus led to sometimes fierce reactions among the parties. For the future there is certainly need to optimize the internal communication. This can be achieved by clear instructions and checklists/task lists and designated responsible persons with respective authorities for their field of duty.

The fact that certain administrative offices acted rather stubbornly startled me. This did not contribute to a friendly atmosphere. Unfortunately, this had a bad impact not only on the Vatel Club's volunteers but also on the members of the judges' team and the exhibitors.

### ***Daily Award Ceremonies***

The preparations (putting the ranking stickers onto the diplomas) for the award shows sometimes had to take place in very narrow space within various noise emissions certainly leading to some confusion. It would be an advantage if these jobs could be done in a separate room so people can work with concentration.

The daily award show at 7:00 pm could be held in a worthy environment. The delay of about 30 minutes on the first exhibition day must be seen as an operational accident and can happen anywhere. The reasons for this are known to the organizers and led to adaptations concerning the logistics.

Some more seats would have been desirable. The procedure of the awards show itself can be optimized despite multilingualism. It is certainly not necessary to mention the names of the participants four times. Rather than that the place of work should be mentioned and the exhibition program should be described. This could be technically realized with computers. Beforehand the participants must be informed on the procedure of the awards show, such as how the exhibitors are to enter the stage and where the pictures are taken. A special location with Vatel Club flag actually existed.

Nevertheless the award shows must be considered as ceremonious and correct. Positive was also the service of beverages during the award show.

### ***Information, Office, Interne, Ranking Lists etc.***

Information on the course of the competitions were published via various sources. As already mentioned it would be good to provide several information points for visitors and competitors.

On site I could only notice to a small extent how far information was provided via internet. Thus I don't want to comment this any further. After the exhibition it turned out that additional information is asked for here. The question however is, how many visitors a website has and if it is worth the effort.

### ***Problems***

The security rules of the exhibition management repeatedly cause misunderstandings. The security being in the center is unquestioned. However, it must be managed in such a way that it is noticed by the competitors only to a minimum extent.

Furthermore the access for the participants should not be disturbed as far as possible. For example, doors were locked or locked again even though members of the judges' team had to do their job. Here, beforehand a security concept must be developed with the exhibition management. The huge number of visitors, especially on Saturdays and Sundays, also calls for certain changes in the visitors flow.

## **7. Big Events**

### ***Opening Ceremony***

The opening ceremony was grand and impressive. Unfortunately the public address system (microphone) played a trick on the various speakers. The appearance of the numerous ministers was significant even though not all of them hit the right punch line (But how many politicians are top concerning this anyhow?). But the fact, that these VIPs attended the Culinary World Cup points out its importance. Other big shows could easily be jealous of this.

In my opinion the teams' marching in and introduction on stage may be sped up a little bit. But, 'honor to whom honor is due'; after all this is the very moment for each participant to be acknowledged with well-deserved applause.

### ***Big Award Show and Final Ceremony***

The Vatel Club must be congratulated once again on sparing no efforts to postpone this event to the day following the end of the competitions. The ambience was very well; the tension was maintained the whole time. The individual acts were solemn and festive. Thanks to the relatively well structured program the long-lasting awards show did not become too long-winded.

This Expogast 2002 with the Culinary World Cup and its farewell party afterwards with buffet will also be unforgettable.

The rankings and the award ceremony with the respective predetermined awards proceeded correctly. It must be specially emphasized that the winner of the junior teams was rewarded with the special award, the goblet 'Germain Gretsch'.

### ***Other Special Events***

#### ***VKD Event***

With this event the Culinary Olympics/IKA 2004 in Erfurt, Germany, was officially announced by the German Chefs Association/VKD. Special thanks to the responsible persons of the VKD and good luck with the next Culinary Olympics.

#### ***FIC Event***

The „Federazione italiana dei cuochi“(Italian Chefs Association) invited to a pasta party with a presentation of Italian products. Special thanks as well to our Italian friends for this culinary evening among chefs and friends.

#### ***Army Teams Event***

The army teams as well celebrated a soiree among themselves.

## 8. Expogast 2002 in Figures

Visitors: Approx. **47'500 visitors** attended the Expogast (in 1998 approx. 27'000!). Guest numbers in the Restaurant of the Nations: The Restaurant of the Nations with 5 national teams and two junior and army teams each was **sold out** on all **5 days**. Thus, **4'100 guests** were entertained.

Altogether **900 professionals** participated in the Culinary World Cup  
with **24** national teams  
with **34** regional teams  
with **9** junior teams  
with **9** army teams  
and approx. **400** individual exhibitors

**46** judges participated including head of the judges, supervisor und WACS Observer. Approx. **150** members of the Vatel Club assisted on an honorary basis.

At the various big events up to **5** ministers were present. His Grace Grand Duke **Henry von Luxembourg**, honoured the Expogast on Monday, November 18th, with his visit.

## 9. Final Remark

First of all I want to sincerely thank President Aloyse Jacobi and all contributors of the Vatel Club personally and on behalf of the WACS Culinary Committee for the great job they did for this Culinary World Cup 2002. They still do exist those people and colleagues spending days and weeks of their spare time to give the culinary art and the colleagues all over the world the chance to present their knowledge.

As we all it is getting increasingly difficult to finance and successfully organize those big shows. Therefore hats off to the colleagues of the Vatel Club Luxembourg for their achievements.

Furthermore I thank Aloyse Jacobi and Alessandro Haab for granting me as WACS Observer access to all facilities and to all processes, marking sheets, result sheets, ranking lists etc. For the future this publication enables us to strive for improvements concerning processes, organizers, work of the judges and respect for exhibitors for other big exhibitions.

It was a great and impressive show, the Expogast with Culinary World Cup 2002. Let's all look forward to the Culinary World Cup 2006

## 10. Attachments

- *Judges List Expogast 2002*
- *Ranking Lists Expogast 2002 (national teams, junior & army)*
- *WACS National Team Ranking List Dec 31<sup>st</sup> 2002*

Regulations and Guidelines for Teams and Exhibitors, Registration Forms (are only filed with the original report)

## Culinary World Cup 2002 Luxembourg

### Judges List

Name	First Name	Task	Assignment Nov. 16 <sup>th</sup> to 21 <sup>st</sup> , 2002
Acott	Geoffrey	<b>WACS-Judge</b>	Jury Army Hot Great Britain
Amey	Carlos		Jury Army Hot Belgium
Blau	Jules	<b>WACS Judge</b>	Army Cold Jury Chef Luxembourg
Brimer	Henri		Chef Jury National/Junior Luxembourg
Burtea	Dimitru	<b>WACS Judge</b>	Jury Group 1 Romania
Caviezel	Joseph		Jury Patisserie Singapore
Dahm	Francis		Jury Group 3 Luxembourg
Dammert	Gerhard	<b>WACS Judge</b>	Jury National & Junior Hot Germany
Frei	René	<b>WACS Judge</b>	Jury Army Cold Switzerland
Gerard	Alain		Patisserie/D2 Luxembourg
Haab	Allessandro		Supervisor Vatel Club Lux/Switzerland
Hilmarson	Bjarki	<b>WACS Judge</b>	Jury Group 2 Island
Hitz	Werner	<b>WACS Judge</b>	Jury Patisserie Switzerland
Jackson	Tony	<b>WACS Judge/CC</b>	Jury National & Junior Cold Scotland
Jacoby	Aloyse	<b>WACS Judge/CC</b>	Jury-Präsident Luxembourg
Jonke	Franz	<b>WACS Judge</b>	Jury National & Junior Cold Switzerland
Kijörling	Torsten		Jury Army Cold Sweden
Knecht	Georges	<b>WACS Judge</b>	Chef Jury 1. Group Switzerland
Koloini	Helmut		Jury Group 3 Austria/Kärnten
Lind	Rainer		Jury Patisserie Germany
Lucacs	Istvan	<b>WACS Judge</b>	Jury National & Junior Hot Hungary
Maggi	Domenico	<b>WACS Judge</b>	Jury Group 1 Italy
Metz	Ferdinand	<b>WACS Judge</b>	Jury National & Junior Cold USA
Metz	Reinhold	<b>WACS Judge/CC</b>	Jury Group 1 Germany
Miller	Stephen		Jury Army Cold USA
Nardelli	Georgio	<b>WACS Judge</b>	Jury Group 2 Italy
O'Neill	Brendan	<b>WACS Judge</b>	Jury Group 3 Ireland
Renusson	Gilles		Jury Patisserie USA
Reuter	Lucien		Chef Jury Group 2 Luxembourg
Roberg	Illan	<b>WACS Judge</b>	Jury Group 3 Israel
Rühmann	Axel	<b>WACS Judge</b>	Jury National & Junior Cold Germany
Sauber	Carlo	<b>WACS Judge</b>	Chef Jury Group 3 Luxembourg
Schindler	Kurt	<b>WACS Judge</b>	Jury Patisserie ind. Germany
Schmidiger	Norbert	<b>WACS Judge/CC</b>	Observer WACS Culinary Committee Switzerland
Schröder	Ralph	<b>WACS Judge</b>	Jury Army Hot Germany
Schumacher	Camille	<b>WACS Judge</b>	Chef Jury Patisserie Luxembourg
Schumacher	Camillo	<b>WACS Judge</b>	Chef Jury Patisserie & D2 Luxembourg
Schützenberger	Gottfried	<b>WACS Judge</b>	Patisserie/D2 Singapore
Sieffert	Bernd		Jury Patisserie ind. Germany
Steinmetz	Armand		Chef Jury National & Junior Luxembourg
Van de Velde	Jan		Jury Army Cold Netherlands
Vogel	Wynand	<b>WACS Judge</b>	Jury Group 2 Netherlands
Weibel	Otto	<b>WACS Judge/CC</b>	Jury National & Junior Hot Singapore
Weid	Kurt	<b>WACS Judge</b>	Jury National & Junior Hot Sweden
Wurzer	Wolfgang		Army Hot Austria
Zimmermann	Fred	<b>WACS Judge</b>	Jury Group 2 Canada
Zodl	Franz	<b>WACS Judge</b>	Jury Group 1 Austria

**CC = Member of the Culinary Committee WACS**

## Culinary World Cup 2002 Luxembourg

### National Teams - Ranking List

Nation	Cold K.	Hot K.	Total Rank
1 . Sweden	72.218	96.000	86.487 Gold
2 . Switzerland	73.367	93.533	85.467 Gold
3 . Singapore	71.641	91.000	83.256 Gold
4 . Germany	72.539	90.000	83.016 Gold
5 . Canada	70.182	90.066	82.112 Silver
6 . Scotland	72.233	88.133	81.773 Silver
7 . Wales	68.506	90.000	81.402 Silver
8 . U.S.A.	72.731	85.666	80.492 Silver
9 . Island	63.466	86.600	77.346 Silver
10 . Italy	69.900	80.266	76.120 Silver
11 . Malaysia	66.642	81.200	75.377 Silver
12 . Cyprus	68.239	79.333	74.895 Silver
13 . Netherlands	66.046	79.333	74.018 Silver
14 . Hungary	65.567	78.466	73.306 Bronze
15 . Kaernten	60.135	80.666	72.454 Bronze
16 . Luxembourg	58.540	78.666	70.616 Bronze
17 . Portugal	65.369	73.066	69.987 Bronze
18 . Argentina	57.745	77.533	69.618 Bronze
19 . Austria	60.286	73.466	68.194 Bronze
20 . Malta	66.311	67.666	67.124 Bronze
21 . Slovakia	64.019	69.000	67.008 Bronze
22 . Israel	60.158	71.333	66.863 Bronze
23 . Poland	61.928	68.733	66.011 Bronze
24 . Slovenia	59.809	68.733	65.163 Bronze

### Army National Teams – Ranking List

Nation	cold K.	hot K.	Total Rank
1 . Army National Team Switzerland	73.966	90.733	84.026 Gold
2 . Army National Team Germany	72.021	91.400	83.648 Gold
3 . Army National Team U.S.A.	75.592	88.800	83.517 Gold
4 . Army National Team Great Britain	66.428	93.266	82.531 Silver
5 . Army National Team Netherlands	73.090	87.844	81.942 Silver
6 . Army National Team Austria	56.183	89.000	75.873 Silver
7 . Army National Team Sweden	66.807	70.333	68.923 Bronze
8 . Army National Team Luxembourg	56.086	75.800	67.914 Bronze
9 . Army National Team Hungary	48.200	70.200	61.400 Diploma

### Junior National Teams – Ranking List

Nation	Gesamt
1 . National Team Scotland	500.325
2 . National Team Norway	484.001
3 . National Team Ireland	481.600
4 . National Team Italy	456.650
5 . National Team Wales	445.902
6 . National Team Germany	438.476
7 . National Team Czech Republic	438.376
8 . National Team Romania	385.358
9 . Regional Team Mainz	203.000

## Regional Teams – Ranking List

1. Culinary Team Albert / ICE 29005
2. Aargauer Kochgilde
3. CCC Zürich
4. Team British Columbia
5. Copains des Alpes Suisses
6. Compass Group UK&Ireland Culinary Team
7. Team Culinary Puglia
8. Klub der Köche Győr
9. Bodensee-Kochkunstteam Konstanz
10. Team Meistervereinigung Baden Württemberg
11. Taverna Regionalmannschaft
12. Gastro Art Bacska Kiskunsac Bugac
13. Stockholm Culinary Team
14. Arcus Chef Club Sopron
15. Trulli&Grotte
16. Accor-Pannonia Budapest
17. Landesverband Köche Bayern
18. Club of Czech Cooks
19. Rhone Köche Wallis
20. Ass. Concorsi Cuochi Friauli
21. Unione Artigiane Belluno-Confartigianato
22. Trier City Team
23. Chef Team Alassio
24. Gothenburg Culinary Team
25. Toque Blanche Golden Horseshoe Ontario
26. Team Veneto
27. Landesverband Berlin-Brandenburg
28. Moscow Culinary Association
29. Associazione Cuochi Breschiani
30. Team Regione Piemonte
31. Team Regione Liguria
32. Cercle des Chefs Graz
33. Amicale des cuisiniers de Metz
34. Grandhotel Pup Team Karlovy Vary

## Culinary Cup Winners Individual Competitions

### ***Category A / B***

***Mrs. Lesia Burlak, Canada***

### ***Category C***

***Mr. Urs Regli, Switzerland / Germany***

**WACS RANKING LIST****WACS - AAA-  
SHOW'S**

2000 - 2004

**WACS-  
Member**

IKA 2000	ScotHot01	Singapore 02	Expogast 02	Chicago 03	IKA 2004	Total	Countries	Ranking
34	9	18	34	0	0	95	Switzerland	1
37	0	17	33	0	0	87	Singapore	2
32	0	14	32	0	0	78	Germany	3
35	12	0	30	0	0	77	Canada	4
31	11	0	31	0	0	73	Scotland	5
38	0	0	35	0	0	73	Sweden	5
33	10	0	28	0	0	71	USA	7
26	5	0	27	0	0	58	Iceland	8
30	0	0	26	0	0	56	Italy	9
36	0	16	0	0	0	52	Norway	10
24	6	0	21	0	0	51	Portugal	11
28	0	0	23	0	0	51	Netherlands	11
22	0	0	18	0	0	40	Austria	13
19	0	0	22	0	0	41	Hungary	13
23	0	15	0	0	0	38	Czech RP	15
0	8	0	29	0	0	37	<i>Wales new</i>	16
0	0	12	25	0	0	37	Malaysia	16
21	0	13	0	0	0	34	Ireland	18
18	0	0	15	0	0	33	Israel	19
15	0	0	16	0	0	31	Slovakia	20
17	0	0	13	0	0	30	Slovenia	21
29	0	0	0	0	0	29	Finland	22
27	0	0	0	0	0	27	Japan	23
25	0	0	0	0	0	25	South Africa	24
0	8	0	17	0	0	25	Malta	24
0	0	0	24	0	0	24	Cyprus	26
0	0	0	20	0	0	20	Luxembourg	27
14	5	0	0	0	0	19	Russia	28
0	0	0	19	0	0	19	Argentina	28
16	0	0	0	0	0	16	Romania	30
0	0	0	14	0	0	14	Poland	31
0	0	11	0	0	0	11	South Korea	32
0	0	10	0	0	0	10	Mauritius	33

December 31<sup>st</sup> 2002 /sc