

**IKA – International Cookery Exhibition – Culinary Olympics  
Inoga – Trade Fair for the Hospitality Industries  
5 to 10 October 2012**

**Interesting Facts,  
Programme Overview (Selection)**

**1,600 chefs from more than 50 nations**

During the IKA, the International Cookery Exhibition, a good 1,600 chefs from more than 50 nations will compete for the coveted Culinary Olympics title. We are expecting 36 national teams, 28 national youth teams, 8 national military teams and 14 community catering teams from all over the world.

**Top cuisine for everyone**

In our four restaurants (Restaurant of the Nations, hall 1; Youth Restaurant, hall 2; Community Catering Restaurant, hall 2; National Military Teams Restaurant, hall 1) all visitors can enjoy top cuisine at low prices. Tickets for the national teams' set menus can be purchased on the day of the event. At midday, the national youth teams, the national military teams and the community catering teams invite you to stay awhile for lunch. In the evening, visitors can enjoy the creations of the 36 national teams from all over the world. Anyone who has always wanted to know what top cuisine from South Korea or Canada tastes like is in the right place.

Competition set menu prices at the box office

Price per person

Restaurant of Nations:	44.00 Euro
National Youth Teams Restaurant:	22.00 Euro
Community Catering Teams Restaurant:	16.00 Euro
National Military Teams Restaurant:	28.00 Euro

**250 exhibitors at inoga**

The inoga, trade fair for the hospitality industries, keeps visitors informed about the latest trends and ideas relating to kitchen technology, foodstuffs, gourmet food and drinks. In 2012, we are expecting more than 250 exhibitors from Germany, Austria, the Netherlands, the Czech Republic, France, Italy and Switzerland.

**Colourful supporting programme for professional visitors and the whole family**

On two stages, both laymen and professional visitors are provided with a colourful array of information and entertainment. For example, on 8 October, trainees from the hotel and restaurant industries will compete against one another to be able to take home the new Bitburg cup. Another talk highlight: *A day in the life of a fork.*

*Stages in halls 2 and 3*

### **Top level cocktail artistry**

Where laymen think of Cuba Libre and Tequila Sunrise, the professionals create masterpieces. On 9 October, we are expecting the 3 times world champion in show bartending Levent Yilmaz on our show stage. Immediately after the young talent bartender competition, he will show how cool a bartender really is. Tasting is highly recommended!

*09.10.2012, stage in hall 3*

### **Breakfast with the Olympians**

Before the official opening, there is a communal "chef meeting" on all competition days between 8.00 am and 10.00 am. The national teams from all over the world can drink coffee, eat baguettes and fuel up for the day in a relaxed atmosphere on eight picnic tables.

*06. - 09.10.2012, always 8.00 am to 10.00 am, NESTLE stand, hall 1*

### **Cooking behind glass**

How can visitors to a culinary Olympics get as close as possible to the worktops and yet give the star chefs the peace and quiet they require? Answer: cooking behind glass. The guest is literally right in the thick of things when what is potentially "his meal" is being prepared. So that the Olympians have the optimal competition conditions, twenty professional kitchens have been built at the Erfurt Messe.

*Halls 1 and 2*

### **Extra class show cooking**

Every day on the stages in halls 2 and 3, the virtual wooden spoon will be passed on by numerous show and television chefs. We are expecting, amongst other people, TV and star chef Christian Henze, the show cook Claus Alboth from the Erfurt Kaisersaal and Marcello Fabbri from the restaurant Anna Amalia from Weimar.

*Show stage, hall 3*

### **Vegetable carvers from all over the world**

Vegetable carvers from all over the world show us that you can do much more with vegetables than simply chopping spinach. You will be excited to see what creations the vegetable carving competition will produce from the healthiest of all foods.

*Vegetable carving competition, hall 3*

### **Olympian food presentation**

The most important thing about eating is the taste. Wrong! Your eye doesn't eat but it often decides whether food is top or a flop. Therefore, the various national teams do not only cook delicious meals but also demonstrate the perfect presentation of cold cuisine in various plate presentations.

*Team plate presentations, halls 2 and 3*

## Friday 5 October 2012 – Opening ceremony

4.30 pm	Admission	Hall 1
5.30 pm - 8.00 pm	Opening ceremony of the IKA/Culinary Olympics with: <ul style="list-style-type: none"> <li>- The entrance of the nations - approx. 800 chefs from 50 nations</li> <li>- The patron <b>Christine Lieberknecht</b> – Minister President of Thuringia and Mr <b>Andreas Bausewein</b> – mayor of the city of Erfurt</li> <li>- Lighting of the Olympic flame</li> <li>- and many other highlights.</li> </ul>	Hall 1
8.00 pm	Get-together with chefs and guests	Hall 1

## Competition days 06.10.2012 to 09.10.2012

The competition days traditionally offer a colourful programme for all cookery fans.

From Saturday to Tuesday, the national teams cook in four competition categories: the national team, the national youth team, the national military team and the community catering teams. There are also competitions for individual exhibitors and regional teams. The performances are evaluated and prizes awarded by a renowned jury from the VKD.

### Saturday, 06 October 2012 – cooking times

12.00 pm, start of service	<b>National military teams</b> <ul style="list-style-type: none"> <li>- Hungary</li> <li>- South Africa</li> </ul>	Restaurant of Nations,  Hall 1
12.00 pm, start of service	<b>Community catering</b> <ul style="list-style-type: none"> <li>- Biochef, Hungary</li> <li>- Compass Culinary Team, Switzerland</li> <li>- SVG Trophy Switzerland, Switzerland</li> <li>- Team Sabis, Sweden</li> </ul>	Community Catering Restaurant,  Hall 2

12.30 pm,  
start of service

**National Youth Teams**

- Australia
- Germany
- Poland
- Romania
- Belarus
- Wales
- India

Youth  
Restaurant,

Hall 2

5.30 pm,  
start of service

**National Teams**

- Canada
- Germany
- Turkey
- Hungary
- Croatia
- Slovakia
- Romania
- Wales
- Czech Republic

Restaurant of  
Nations,

Hall 1

**Sunday, 07 October 2012 – cooking times**

12.00 pm,  
start of service

**National military teams**

- Great Britain
- USA

Restaurant of  
Nations,

Hall 1

12.00 pm,  
start of service

**Community catering**

- L&D Team Berlin Brandenburg, Germany
- Zivilschutz, Luxembourg
- PIVA Culinary Team – Antwerp, Belgium

Community  
Catering  
Restaurant,

Hall 2

12.30 pm,  
start of service

**National Youth Teams**

- Sweden
- USA
- Austria
- Ireland
- Thailand
- Italy
- Turkey

Youth  
Restaurant,

Hall 2

5.30 pm,  
start of service

**National Teams**

- Norway
- USA
- Slovenia
- South Africa
- Malaysia
- Mexico
- Hong Kong
- Cyprus
- Israel

Restaurant of  
Nations,

Hall 1

**Monday, 08 October 2012 – cooking times**

12.00 pm,  
start of service

**National military teams**

- Switzerland
- Poland

Restaurant of  
Nations,

Hall 1

12.00 pm,  
start of service

**Community catering**

- Swedish School Restaurants, Sweden
- Partyservice Gentscher, Germany
- Klinikum Löwenstein, Germany

Community  
Catering  
Restaurant,

Hall 2

12.30 pm,  
start of service

**National Youth Teams**

- Switzerland
- Canada
- Norway
- Portugal
- Croatia
- Slovenia
- Guatemala

Youth  
Restaurant,

Hall 2

5.30 pm,  
start of service

**National Teams**

- Denmark
- Australia
- Finland
- England
- Japan
- Poland
- South Korea
- Bulgaria
- Ireland

Restaurant of  
Nations,

Hall 1

**Tuesday, 09 October 2012 – cooking times**

12.00 pm, start of service	<p><b>National military teams</b></p> <ul style="list-style-type: none"> <li>- Slovenia</li> <li>- Germany</li> </ul>	<p>Restaurant of Nations,</p> <p>Hall 1</p>
12.00 pm, start of service	<p><b>Community catering</b></p> <ul style="list-style-type: none"> <li>- Fazer Culinary Team, Sweden</li> <li>- AGÖ Team – Kuratorium, Austria</li> <li>- THW Trossingen, Germany</li> <li>- SCOR Services Switzerland AG, Switzerland</li> </ul>	<p>Community Catering Restaurant,</p> <p>Hall 2</p>
12.30 pm, start of service	<p><b>National Youth Teams</b></p> <ul style="list-style-type: none"> <li>- Denmark</li> <li>- Czech Republic</li> <li>- South Africa</li> <li>- Netherlands</li> <li>- England</li> <li>- Mexico</li> <li>- Singapore</li> </ul>	<p>Youth Restaurant,</p> <p>Hall 2</p>
5.30 pm, start of service	<p><b>National Teams</b></p> <ul style="list-style-type: none"> <li>- Switzerland</li> <li>- Sweden</li> <li>- Scotland</li> <li>- Luxembourg</li> <li>- Netherlands</li> <li>- Iceland</li> <li>- Portugal</li> <li>- Malta</li> <li>- Italy</li> </ul>	<p>Restaurant of Nations,</p> <p>Hall 1</p>

**Wednesday, 10 October 2012 - Awards ceremony**

9.00 am	Guest and chef admission	Hall 1
10.00 am - 1.30 pm	Opening of the closing ceremony by the President of the <i>Verband der Köche Deutschlands</i> [German Chef Association] Robert Oppeneder.	Hall 1

The winners from the national teams, the national youth teams, the national military teams and the community catering teams will receive their Olympic medals.

**Competitions put on by the *Verbandes der Serviermeister, Restaurant- und Hotelfachkräfte e. V. (VSR)* [Association of Service, Restaurant and Hotel Professionals]**

05. - 09.10.2012	<b>VSR Tafelkult</b> For the first time, the VSR has announced that its most important creative competition, the "VSR TAFEL KULT" is open nationwide. The aim for the organisers and teams of participants is, on the one hand, to represent the restaurant and hotel profession worthily and, on the other hand, to encourage young people to take up a hospitality service job. This will take place with the presentation of the unusual table ideas.	Glass hall
06.10.2012	<b>German Hotel Junior Championships</b> A highly demanding competition for hotel professionals with a professional qualification. The participants are not allowed to be older than 29. The hotel professionals must complete work tasks in the areas of bar, reception, restaurant, floor and administration. The objective is to demonstrate the wide remit of a hotel employee.	Stage, hall 3
07.10.2012	<b>German Restaurant Junior Championships</b> A highly demanding competition for restaurant professionals with a professional qualification. The participants are not allowed to be older than 29. The restaurant professionals compete in the disciplines of cocktail mixing, wine tasting and choosing, serving a 4	Stage, hall 3

course meal to the table, mastering carving and flambé tasks as well as tea and coffee service. These tasks are a demonstration of the high professional demands of this job and an opportunity to present these positively to a wide audience.

- 08.10.2012 **Young Talent Competition for the Bitburg Cup** Stage, hall 3  
 The Bitburg Cup will be awarded on this day for the first time. In this competition, trainees from the hotel and restaurant sector compete against one another. The trainees will receive practical competition tasks from the learning content of the respective professions. The highlight of this event is presenting the high degree of professionalism of these trainee professions. There is no age limit for this competition. The only requirement is that the participants are still in training.
- 09.10.2012 **Vocational and professional schools revealed...** Stage, hall 3  
 Contestants in this competition are from vocational and hotel professional schools in the hospitality sector. The individual schools present their work here using a hot table for 6 people. The high degree of creative potential in gastronomy and hotel training should be presented here.

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## Special shows

- Slow food market** Hall 3  
 Aficionados and caterers meet producers, growers and retailers who have fully and completely dedicated themselves to the slow food concept.
- School street** Hall 2  
 Schools, education providers and further education institutions from the hotel/gastronomy and tourism sectors are available to talk to and answer questions from interested professional newcomers and applicants.
- Hospitable Thuringia** Glass corridor  
 Thuringia presents its hospitable side here – represented by hotels and restaurants from the region. Get to know your host region!

Hall 3

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### Street of Nations

Cooking is done all around the world – but what are the specialities from the individual continents? The continents participating in the IKA invite you to take an exciting culinary journey through the World Association of Chefs Societies (WACS) Street of Nations.

## Talk / Show Programme

**Saturday, 06.10.2012**

11.00 am - 1.00 pm	Music meets chocolate - melt away enjoyment	Stage, hall 2
11.00 am - 12.30 pm	Show cooking with TV and star chef Christian Henze	Stage, hall 3
12.45 pm - 1.15 pm	Cooking in and with paper isn't magic	Stage, hall 3
1.00 pm - 2.00 pm	Legionella and the changed drinking water regulations - what now?	Stage, hall 2
1.15 pm - 1.45 pm	"Real truffle enjoyment"	Stage, hall 3
2.00 pm - 3.00 pm	Trends in the hotel industry	Stage, hall 2
2.00 pm - 3.30 pm	Show cooking "organic - regional" with Marco Lange	Stage, hall 3
3.00 pm - 4.00 pm	Energy efficiency in the hospitality industry	Stage, hall 2
3.45 pm - 4.30 pm	BOHNER top level front cooking show	Stage, hall 3
4.00 pm - 5.00 pm	Food hygiene in practice	Stage, hall 2
5.00 pm - 5.30 pm	Awards ceremony for the VSR competition "German Junior Hotel Championships"	Stage, hall 2

**Sunday, 07.10.2012**

10.30 am - 11.00 am	Convincing organics - thanks to training and communication	Stage, hall 2
11.00 am - 12.00 pm	Show cooking "European cuisine - interpreted by the Italians" with Marcello Fabbri	Stage, hall 3
11.00 am - 12.00 pm	Guerilla marketing - detours to get to the guest!	Stage, hall 2
12.10 pm - 12.40 pm	New Fusion	Stage, hall 3
12.00 pm - 1.00 pm	Trends in the hotel industry	Stage, hall 2
12.45 pm - 1.15 pm	BOHNER top level front cooking show	Stage, hall 3
1.00 pm - 2.00 pm	Simple, small, fast - an iPhone app as a complete cash system for gastronomy	Stage, hall 2
1.30 pm - 3.45 pm	"Beer Mix Contest"	Stage, hall 3
2.00 pm - 3.00 pm	Are you a good host for people with food allergies	Stage, hall 2
3.00 pm - 4.00 pm	Great expectations: Marketing instrument of top hotels and awarding current prizes to companies	Stage, hall 2
4.00 pm - 5.00 pm	Graphic event planning: From the paper plan to the virtual inspection	Stage, hall 2
4.00 pm - 4.30 pm	"First slice of Stollen from the <i>Schutzverbandes Thüringer Weihnachtsstollen und Erfurter Schittchen</i> e. V. [Association of Thuringian Christmas Stollen and Erfurt canapés]"	Stage, hall 3
5.00 pm - 5.30 pm	Awards ceremony for the VSR competition "German Junior Restaurant Championships"	Stage, hall 2

**Monday, 08.10.2012**

10.00 am - 11.00 am	MSC - The sign of sustainably caught fish.	Stage, hall 2
11.00 am - 12.00 pm	"Claus Alboth's cooking show"	Stage, hall 3
11.00 am - 12.00 pm	Enchant your guests with service quality	Stage, hall 2
12.00 pm - 12.30 pm	Achieve added value with regional organic foods - from the field to the guest	Stage, hall 2
12.15 pm - 12.45 pm	Taste test	Stage, hall 3
12.30 pm - 1.00 pm	"Organic certificate - gastronomy and large kitchen requirements"	Stage, hall 2
12.45 pm - 1.15 pm	New Fusion	Stage, hall 3
1.00 pm - 2.00 pm	A day in the life of a fork - why micro-organisms do not observe laws and regulations or how germs work	Stage, hall 2
1.30 pm - 2.45 pm	"Claus Alboth's cooking show"	Stage, hall 3
2.00 pm - 3.00 pm	Energy efficiency stimulus talks from RKW, Thuringia - Saving energy, but how?	Stage, hall 2
3.00 pm - 4.00 pm	BOHNER top level front cooking show	Stage, hall 3
3.00 pm - 3.40 pm	Results of the intercompany comparison of Thuringian hospitality companies 2010	Stage, hall 2
3.40 pm - 4.15 pm	The e-balance sheet: New monitoring instrument in financial management?	Stage, hall 2
4.00 pm - 4.30 pm	"Real truffle enjoyment"	Stage, hall 3

4.15 pm - 5.00 pm	In-house auditing: What now?	Stage, hall 2
5.00 pm - 5.30 pm	Awarding of the prizes from the "VSR young talent competition for the Bitburg cup"	Stage, hall 2

## Tuesday 09.10.2012

10.30 am - 11.00 am	Convincing organic - thanks to training and communication	Stage, hall 2
10.30 am - 11.15 am	Discussion group: "Regionality and organic - basis for sustainable school catering?"	
11.15 am - 12.45 pm	Show cooking with Marco Lange "school catering"	
11.30 am - 12.00 pm	No fear before the final audit	Stage, hall 2
12.00 pm - 1.00 pm	Training and career opportunities in the hotel and gastronomy industry	Stage, hall 2
1.00 pm - 2.00 pm	Complaint management: Thank you for complaining!	Stage, hall 2
1.00 pm - 3.00 pm	"Young talent bar tender competition"	
2.00 pm - 3.00 pm	What can getting into social media marketing do for me?	Stage, hall 2
3.00 pm - 4.00 pm	Attractive promotion opportunities in the hotel and hospitality sector	Stage, hall 2
3.15 pm - 3.45 pm	"Cocktail artistry" with Levent Yilmaz	
4.00 pm - 5.00 pm	A day in the life of a fork - why micro-organisms do not observe laws and regulations or how germs work	Stage, hall 2
4.00 pm - 4.30 pm	Awarding of the action power snack prize	
5.00 pm - 5.30 pm	Awarding of prizes for the VSR competition "vocational and professional schools revealed..."	Stage, hall 2

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