

**IKA – International Exhibition on the Art of Cooking – The Culinary Olympics
inoga – Trade Fair for Hospitality Sector
5 until 10 October 2012**

IKA/Culinary Olympics 2012 – Gourmet Summit with Records

Boost for the gastronomic trade fair inoga

(Erfurt, 4 October 2012) With the celebratory procession of the nations and the lighting of the Olympic flame, on the afternoon of the 5 October the IKA/Culinary Olympics 2012 is opening at the Erfurt Trade Fair. This unique Gourmet Summit is taking place in Erfurt for the fourth time. Chefs, cooks and patissiers from over 54 different countries are meeting at the world's biggest show on the art of cooking in Erfurt. "Thuringia, Erfurt and we here at the trade fair will once again prove ourselves to be the perfect location and competent organisational partners" promises Director of the Trade Fair Wieland Kniffka, who is able to enthuse about the new record numbers:

35 national teams, 25 national youth teams, 8 national military teams and 4 patissier teams and 14 teams from catering establishments, more than 350 media representatives, 1,800 contesting cooks from all over the world in a total of 22 kitchens, 1,800 seats in the restaurants in the halls and nearly 10,000 freshly prepared and served menus on four trade fair days. In addition to this 51 regional teams and 536 individual exhibitors will also be presenting masterly creations. 50 carving artists will enthuse the general public with their creations in the Premiere Competition 'vegetable carving live'. It is therefore certain that the IKA/Culinary Olympics is a truly superb event.

Gastronomy trade fair is buzzing

Its combination with the Culinary Olympics has also given the accompanying gastronomy trade fair, inoga, a big boost. With 250 exhibitors and approximately 23,000 visitors, it is one of the established platforms for the gastronomy sector. In addition to exhibitors from all over Germany, companies from Austria, the Netherlands, the Czech Republic, France and Switzerland are also coming to Erfurt. Numerous new sponsors of the IKA will also be presenting themselves to the interested visitors and to chefs from all over the world with their own stands.

New to the cooker: Guatemala, India and Mexico

Guatemala and India are attending the IKA for the first time with national youth teams. Mexico is also attending the event for the first time with a national team. Individual exhibitors from Kuwait, Saudi Arabia and the United Arab Emirates are also taking part. Also of interest are the regional teams such as the German team, the Euroturk Chefs from Berlin, and the Canadian Aboriginal Culinary Team, who are likely to attract considerable interest at the plate presentation for their Kanata Cuisine.

Axel Schulz – Heavyweight IKA messenger

On Tuesday 9 October from 14 hrs. onwards, boxing legend Axel Schulz, who assumed sponsorship of the IKA last year and who works for Olympics sponsor Fackelmanns FM Professional, will be present as a guest at the trade fair stand of the VKD state associations. Axel Schulz is a passionate amateur chef and is looking forward to learning some new tips from the professionals.

5 - 9 October 2012, open daily from 10 until approx. 20.30 hrs. Service in the Restaurant of the Nations starts from 17.30 hrs.

IKA / Culinary Olympics in figures:

Participants: 1,800 chefs
Cutlery in the restaurants: 9,360 pieces
Porcelain: over 10,000 pieces
Serviettes: approx. 129,000
Competition menus on the four days: 9,810

▪ The following will be used in the competition:

Eggs: 20,000
Meat: 1,000 kg
Fish: 1,200 kg
Potatoes: 700 kg
Vegetables: 4,600 kg
Cream/milk: 2,500 l
Sugar: 140 kg
Salt: 100 kg
Spices: 80 kg

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