

EXPOGAST

12th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
22-26.11.2014

PRESS RELEASE

27 NOVEMBER 2014

EXPOGAST 2014

LUXEXPO, LUXEMBOURG, 22-26 NOVEMBER 2014

SINGAPORE DEFENDS ITS TITLE

SWEDEN AND THE UNITED STATES COMPLETE THE WINNER LIST OF THE VILLEROY & BOCH CULINARY WORLD CUP 2014

THE JUNIOR NATIONAL TEAM OF SWITZERLAND OUTSTRIPS SWEDEN AND NORWAY.

SILVER MEDALS FOR LUXEMBOURG'S SENIOR AND JUNIOR NATIONAL TEAMS.

Mecca of world gastronomy, forum for excellence and the birthplace of the modern cooking, once again EXPOGAST has become a huge popular success!

For five days, Luxexpo has turned into a great gourmet platform, a real battlefield where in all honor, more than 1.000 competing chiefs from 56 countries and 5 continents.

Villeroy & Boch, lifelong partner of Expogast, flagship of the "club" of sponsors, exhibitors, volunteers... without them, nothing would have been possible. Both spectators and players, everyone has actively contributed to the success of this gathering, in the service of a passion: serve a good meal. A contest of teams and single competitors, regional and national, junior and senior: the greatest talents of gastronomy presented culinary creations of the highest level. Every day 880 privileged gourmets could judge for themselves the quality of the competition in the gourmet restaurant lounge, which was sold out every night.

CWC AWARDS: SINGAPORE FOR THE SENIORS, SWITZERLAND FOR THE JUNIORS

His Royal Highness the Crown Prince of Luxembourg attended the award ceremony this Thursday, November 27th, and was part of 1.200 guests. Among them, the competing chefs, supporters, staff, family, officials, volunteers, partners and sponsors.

As expected, the prize presentations were also a huge "goodbye" party in which the chefs were the heroes.

In the end, the Singapore national team wins the Villeroy & Boch Culinary World Cup, followed by Sweden and the United States. Singapore has defended its CWC title won four years ago in Luxembourg.

In the category of the junior national teams Switzerland wins the CWC award, leaving the second rank to Sweden and the third rank to Norway.

The national teams of Luxembourg have competed quite well: The senior national team and the junior national team have won Silver for their hot kitchen menus, and

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Bronze medals for their "cold" culinary creations. A very strong performance and encouraging news for Luxembourg's gastronomy!

AN INCOMPARABLE EVENT

The satisfaction is general and is reflected in the statements. Nicolas Luc Villeroy, Executive Board member of Villeroy & Boch AG and Head of the Division "Arts de table" explains the historical interest for the event: "The Culinary World Cup and Villeroy & Boch represent the highest quality requirements, know-how, creativity and innovation."

Gissur Gudmundsson, President of the World Association of Chefs Societies (WACS) the rules and specifications of which have been applied to the letter, talks about the organization of the competition: he is "very impressed with what the Vatel Club is always achieving. Luxembourg is a small country even when compared to mine, Iceland, and frankly what is realized here is truly exceptional, my colleagues around the world like to confirm it. "

Armand Steinmetz, President of Vatel Club, tips his hat to all the organizing team and does not hide his pride "to succeed every time organizing an event of this magnitude. Luxembourg is a small country with limited resources, but we do not have to be ashamed by comparing ourselves to other countries." For the Villeroy & Boch Culinary World Cup is still, and more than ever, the second largest event of its kind in the world!

"We have been able to offer chefs and their entourage a high level competition and we have had some great moments. I can proudly state that Luxexpo, the Vatel Club and Brain & More, we all succeeded together. We are more than grateful to all participants who joined us to organize the Expogast adventure and the Villeroy & Boch Culinary World Cup. We are pleased with the atmosphere that reigned over the competition as well as the exhibition. It makes us more than happy to see the chefs return to the other side of the planet with unparalleled memories of Luxembourg and bright smiles", stated Jean-Michel Collignon, CEO of Luxexpo.

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FINAL RESULTS

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VILLEROY & BOCH CULINARY WORLD CUP – SENIOR NATIONAL TEAMS

	HOT	COLD	CULINARY WORLD CUP
USA	GOLD	GOLD	THIRD
Singapore	GOLD	GOLD	WINNER
South Korea	BRONZE	SILVER	
Arab Emirates	SILVER	SILVER	
Luxembourg	SILVER	BRONZE	
Hong Kong	GOLD	SILVER	
Portugal	BRONZE	BRONZE	
Cyprus	SILVER	SILVER	
Mexico	SILVER	BRONZE	
Germany	GOLD	GOLD	
Netherlands	SILVER	SILVER	
England	BRONZE	SILVER	
Slovakia	BRONZE	BRONZE	
Sweden	GOLD	GOLD	SECOND
Denmark	GOLD	SILVER	
Iceland	GOLD	GOLD	
Switzerland	SILVER	GOLD	
Wales	BRONZE	BRONZE	
Spain	BRONZE	DIPLOMA	
Hungary	BRONZE	BRONZE	
Canada	GOLD	SILVER	
Czech Republic	SILVER	BRONZE	
Italy	SILVER	SILVER	
Malta	BRONZE	BRONZE	
Slovenia	SILVER	BRONZE	
Croatia	SILVER	BRONZE	
Romania	BRONZE	BRONZE	
Lithuania	SILVER	BRONZE	
Finland	GOLD	SILVER	



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	HOT	COLD	CULINARY WORLD CUP
Wales	SILVER	BRONZE	
Luxembourg	SILVER	BRONZE	
Denmark	SILVER	SILVER	
England	SILVER	BRONZE	
Slovenia	SILVER	SILVER	
Sweden	GOLD	GOLD	SECOND
Mexico	SILVER	BRONZE	
Canada	GOLD	SILVER	
Norway	GOLD	GOLD	THIRD
Czech Republic	SILVER	BRONZE	
Switzerland	GOLD	GOLD	WINNER
Poland	BRONZE	BRONZE	
Thailand	GOLD	SILVER	
Austria	SILVER	SILVER	
Germany	BRONZE	SILVER	

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VILLEROY & BOCH CULINARY WORLD CUP – REGIONAL TEAMS

Stockholm Culinary Team	WINNER
SACT Swiss Armed Forces Culinary	SECOND
Team UITM Trengganu Reginol Team	THIRD

VILLEROY & BOCH CULINARY WORLD CUP – INDIVIDUAL COOKING

George Casteneda	USA	WINNER
Shin Sun Mi	S. KOREA	SECOND
Park Jon Ghyun	S. KOREA	THIRD

VILLEROY & BOCH CULINARY WORLD CUP – INDIVIDUAL PASTRY

Rossano Vinciarelli	ITALY	WINNER
Lee Kwan Woo	S. KOREA	SECOND
Chawalitpong Kanok	THAILAND	THIRD

VILLEROY & BOCH CULINARY WORLD CUP – REGIONAL TEAMS JUNIOR

(RANKING- no CWC award)

Cyprus National Junior Team	WINNER
South Korea National Junior Team	SECOND
JYT Art School	THIRD

VILLEROY & BOCH CULINARY WORLD CUP – COMMUNITY CATERING

(RANKING- no CWC award)

Frazer Culinary Team	WINNER
Thailand Culinary Academy	SECOND
Swiss SVH Trophy	THIRD