



We at GHM Gesellschaft für Handwerksmessen mbH are pleased, to safely carry out Heim+Handwerk/FOOD & LIFE as well as Internationale Handwerksmesse, GartenMünchen and Handwerk&Design at the fairground Munich with you!

(as of November 16, 2021)

3G-plus Rule (i.e. Vaccinated, Recovered, or Tested)

For you as an exhibitor, your staff and service providers, the 3G-plus rule applies during the trade fair (excluding set-up and dismantling). If you are not vaccinated or have not recovered, you will need a negative (PoC) PCR test no more than 48 hours old in order to enter the exhibition grounds. During set-up and dismantling, there only registration is required. For the trade fair visitors, 2G applies.

Spacing

To support spacing, we plan and design our halls and any area generously. Plan your trade fair stand in such a way that everyone feels comfortable, especially where you meet your customers to talk.

Mask

During set-up and dismantling, you, your staff and service providers should wear a medical mask. During the event, FFP2 masks are compulsory for you as exhibitor, service personnel and visitors alike – indoors. Outdoors in narrow entrance and meeting areas. However, you and your customers can remove the mask many times, e.g. ...

- at a fixed sitting, standing or working place,
- when standing at a distance from each other,
- as a guest of the trade fair catering
- on the catering areas on the exhibition stands,
- when partition walls offer sufficient protection
- and when the service requires it.

Hygiene

All exhibitors, staff, service providers as well as the trade fair visitors can visit our trade fair(s) contactless as far as possible. Support the safety of your staff and visitors at the booth, e.g. with disinfectant dispensers and increased hygiene and please designate one of your team members as contact person.

Stand design

Support spacing between each other and good ventilation with your booth design. Where space may be limited, protective walls are a good alternative, as are markings. In small meeting rooms, air purification devices are a good addition.

Serve food and beverages through service personnel behind protective glass or service. If food or beverages are wrapped or sealed, self-service is possible.

Number of participants and tracking

50,000 people are permitted per trade fair day. This corresponds to the usual number of visitors during "normal" times.

All participants must register - whether for set-up, during the event or for dismantling - with their name, address, telephone number or e-mail address and the time of their presence, either manually or via the system. We also record the contact data of all FOOD & LIFE visitors once separately when they enter the exhibition hall via Luca App, Corona -Warn-App or manually.

At the stand itself, contact data registration is no longer necessary, not even at FOOD & LIFE.



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Do you have any further questions? Please feel free to contact us:

www.heim-handwerk.de/contact-details

www.food-life.de/contact-details

www.ihm.de/contact-details

www.ihm-handwerk-design.com/contact-details

The organisational and technical guidelines are applicable in any case. Due to adjustments to the hygiene requirements, replanning the exhibition areas may be necessary at short notice. The costs of implementing the currently valid legal Covid-19 protection regulations and the trade fairs' hygiene concept at the exhibition stand shall be borne by the exhibitor. This also applies to similar requirements that come into force as a result of other pandemic developments.