



**2020 WORLD CHAMPION BUTCHER APPRENTICE
& YOUNG BUTCHER COMPETITION
RULES AND GUIDELINES**

COMPETITION STRUCTURE

1. Entrants

Entrants for the Apprentice Butcher challenge must still be enrolled into training with a registered training provider as of 1st March 2019. Age is not a factor.

Entrants for the Young Butcher challenge must be under the age of 31 as of 1st March 2019.

2. Competition proteins

Each competitor will be provided with the following cuts:

- Beef rump on the bone (butt fillet in): from a 250 – 260kg / 550lbs-574lbs carcass
- Side of lamb: from a 30kg / ~66lbs carcass
- Loin of pork (belly on, bone in, fillet in): a 80-90kg / 176-198lbs carcass, with a maximum fat depth of 8-10mm
- 2 x whole chickens: 2kg / ~4.5lbs per chicken

As part of the total products produced the following mandatory cuts must be present:

Beef rump on the bone (butt fillet in)

- a. Stir fry
- b. Minute steak
- c. Roast
- d. Creative options as many as possible (minimum of one)

Side of lamb

- a. Grilling product
- b. Roast (rolled, netted or strung)
- c. Pastry product
- d. Creative option as many as possible (minimum of one)

Loin of pork (belly on, bone in, fillet in)

- a. Mini Roast
- b. Frying product
- c. Creative option as many as possible (minimum of one)

2 x chickens

- a. Creative options, no compulsory cuts



Any protein products used should come from the meat supplied, with the exception of those listed below:

- Processed meat - bacon, ham, salami, prosciutto (not including sausages)
- Caul fat, flare fat
- Bone marrow

3. Time limit

Competitors will be given 2 hours and 30 minutes to complete the cutting test. They can use this time however they wish.

All peeling, cutting, chopping, dicing and cooking of vegetables / garnishes must be done during this time.

Set up of display must also be done during this time including bringing in any props, such as backdrops or centrepieces, that due to space restrictions need to be kept outside of the arena during the majority of the competition. Backdrops and other props can be assembled in advance if they are able to be stored successfully in the workspace, or outside of the arena before being brought in during the competition time.

4. Display

For the display, each competitor will be provided with a trestle table (1800mm x 750mm). Each team should organise everything needed other than the tables for the display including tablecloths, plates and props.

Each product must be accompanied by a ticket which details the product name and cooking instructions. This must be presented in English.

JUDGING

5. Judging panel

The Head Judge is Robert Retallick (Australia) who will oversee the judging panel and have the final say on the scores. The Head Judge will not have his own set of marks.

The judging panel will be made up of five judges, one from each founding nation: Australia, France, Great Britain, Ireland and New Zealand.

6. Mark allocation

Teams are marked on the following categories, resulting in a total score of 100*:

- Individual Assessment
- Technical Assessment
- Product & display Assessment
- Cooked product

**See judging sheets for full breakdown and details.*

Cooked product – additional points

At the completion of the competition the Head Judge will choose a product from that competitor's display to be cooked and judged. It must be a product that has a recommended cooking time of less than 30 minutes.

The competitor will be responsible for providing cooking instructions to the Head Judge. After the product has been cooked and are ready to eat they will be sampled by all six judges, and five points for the product may be awarded.

7. Personal hygiene

Marks will be deducted if standard hygiene and grooming practices are not followed at all times, as per the judging sheet.

8. Health & Safety

Prior to the competition a Health & Safety Briefing will be made to each of the competitors, this briefing will be signed off by an approved Health & Safety Officer. Each competitor will be asked to sign a Health & Safety Form to confirm they completely understand the regulations in place. If any health and safety breach is made such as running, misuse of equipment, wrong or no safety equipment worn then marks may be deducted.

Please see Health & Safety Guidelines for a full indication of what is expected in addition in advance of official briefing to take place at the competition.

9. Support crew

Country members/support crew are not permitted to communicate to contestants during the challenge. Either verbally or non-verbally. Any such breach will be noted and may result in marks deducted.

EQUIPMENT, PREPERATION AND INGREDIENTS

10. Equipment

Please see the Equipment List as to what will be provided.

11. Preparation

Competitors are encouraged to use the day prior to the competition to purchase their ingredients and any props they require for the challenge. How each competitor uses this time is their responsibility.

No ingredient preparation can be done before the competition begins. Ingredient preparation is defined as the peeling, cutting, chopping, dicing or cooking of ingredients and this must all be done within the competition timeframe.



The exceptions to this are as follows:

- Any vegetables purchased which are already peeled i.e. red onion or potato.
- Pre-cooked ingredients are only allowed to be used in the competition if they are purchased as such and are sealed in a jar, can or vacuum-packed bag i.e. roasted capsicum, cooked rice, processed meat or if they are made during the competition. Ingredients cannot be pre-cooked and brought into the competition, they must be bought as such.
- Pre-mixed spices are able to be brought in **however**;
- Sausages, burgers, stuffings or forcemeats must be prepared live on the day of the competition.

Any organisation of props and ingredients must be done outside of the arena. Competitors will only have access to the arena the morning of the competition and not before.

12. Ingredients

Pre-made sauces and ingredients such as seasonings sourced from an ingredients supplier and any ingredient available for purchase from a supermarket are allowed to be used.

Any dry spice seasonings can be made prior to the event, but competitors must have knowledge of what is in them and why they are being used. All ingredients will be checked by the judging panel prior to the competition commencement. Quantity of ingredients will be taken in to consideration and excessive waste of product may result in marks being deducted.

Competitors can use elastic trussing bands, string and netting where appropriate. Miscellaneous non-edible items may be used to enhance the product and display.

Cooking of garnish ingredients can be done using only a thermomixer or small pressure cooker type unit.

If cross contamination is assessed by the judges then marks may be deducted. The amount of points deducted to be at the judges' discretion.

13. Disclaimer

These rules may be amended or added to up until the judges meeting in Sacramento prior to the competition.