

Welsh Young Butcher Competition 2014 Application Form

Please fill out the entry form by 10th November 2014, and return to Chris Jones via email: chrisjones@cambriantraining.com **Please note:** this form can be filled in using Adobe Acrobat Reader by typing into the text fields. If you need to download Acrobat you can from <http://get.adobe.com/reader>

If you prefer you can fill it out and send it via fax on: 01938 555205 or post it to: Welsh Young Butchers Competition 2014, Cambrian Training Company, The Offices @ Coed Y Dinas, Welshpool, Powys. SY21 8RP.

Name:

Date Of Birth:

Home Address:

Email:

Home Tel:

Mobile:

Business Address:

Email:

Work Tel:

Meat & Poultry Qualifications:

Food Hygiene Qualifications:

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Application Task 2014

Please complete the following application task to be submitted by the 10th November 2014 together with your application form.

APPLICATION TASK

Please highlight the importance of adding value to your Welsh meat product range to existing and new customers that you might attract as a result of your butchery skills. Please explain the importance of maximising sale value of your products and how this could effect your business. Please outline methods and butchery skills you would use to achieve this, including photographs.

The application should be a maximum of 250 words.

Competitors will be required to butcher a Brisket of Welsh Beef, a full Saddle of Welsh Lamb (with breast), a whole Cefn Llan Welsh Chicken and a shoulder of Welsh Pork into chosen cuts of your choice that will add value and saleability.

The judge's decision is final and no correspondence shall be entered into following the announcement of the finalists.

We anticipate marketing opportunities following this competition including TV CAMERAS at the Final on Tuesday 2nd December 2014.

Please return your completed applications to Chris Jones by the 10th November 2014 either by e-mail or post to one of the following addresses:

chrisjones@cambriantraining.com

Mr Chris Jones
Cambrian Training Company
The Offices @ Coed-y-Dinas
Welshpool
Powys.
SY21 8RP.

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Competition Criteria

Welsh Young Butcher Competition 2014

For all Junior Butchers working in Wales under the age of 23 on 1st January 2014.

This year all competitors will be given a butcher a Brisket of Welsh Beef, a full Saddle of Welsh Lamb (with breast), a whole Cefn Llan Welsh Chicken and a shoulder of Welsh Pork . You can cut the meat in any way you see fit to maximise its saleability and product value. You should not think that just glazing/flavouring a product will add value. The judges will be looking for new creative ideas.

You will be scored against the following criteria :

1. Cutting Technique
2. Added Value
3. Display Techniques
4. HACCP and Personal Hygiene
5. Maximum Yield from Carcass
6. Content of Application Task

All carcasses will be supplied including all heavy equipment. All finalists will be responsible for their personal PPE and small equipment including any additional display garnishes.

The final cutting competition is being held on Tuesday 2nd December 2014, at the Royal Welsh Showground, Llanelwedd.

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