



THE NATIONAL FEDERATION
OF MEAT & FOOD TRADERS

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PREMIER YOUNG BUTCHER COMPETITION 2018
GUIDELINES

FOODEX Birmingham NEC 16th April 2018

- 1) Competitors must not have reached their 24th birthday at the time of the competition.
- 2) Competitors must attend the competition with clean and suitable personal protective clothing i.e. non-pierce apron, glove, safety shoes etc.
- 3) Competitors must bring to the competition all tools and equipment i.e. knives, choppers, saws, larding needle, burger press, string, etc. As well as ingredients i.e. meat preparations, marinades, herbs and spices etc. necessary to compete in the competition.
- 4) The Competition will include Ready to Eat, Stuffed Roast, Seam Butchery, Barbecue, Kitchen Ready and Display categories and will be subject to strict time limits.
- 5) Competitors are judged in each category for individual craft skills, innovation, variation, precision, utilisation and practical application as well as safe and hygienic working practices.
- 6) Trophies will be awarded to each category winner and runner up (Highly Commended) and to the runner up and overall champion of the competition.
- 7) In all circumstances the judges and competition organisers decision will remain final.
- 8) Closing date for applications is **FRIDAY 2nd FEBRUARY 2018**

The competition will consist of six categories:

There will be breaks between each category during which competitors may take refreshment and or continue to dress the final display.

Seam Butchery

Competitors will be provided with a Topside Primal of Scottish Beef to divide and display into **FIVE** individual muscles with all gristles and fat removed (see specification).

Time 30 minutes

Stuffed Roast

Competitors will be provided with a bone in neck end of British pork to prepare a stuffed roast with ingredients and items chosen and brought to the competition by the competitor.

Time 30 minutes

Barbecue

Competitors will be provided with 500 grams of British pork, 500 grams of Scottish (Scotch) beef selected from the Seam Butchery category and 500 grams of boneless Chicken Breast to produce and display a selection of barbecue products decorated and seasoned with ingredients and items selected and brought to the competition by the competitor.

Time 60 minutes

Kitchen Ready

Competitors will be provided with a Corner of Topside taken from the seam butchery category and a Leg of English Lamb to produce and display prepared and decorated products ready for convenient cooking, complimented and decorated with ingredients and items selected and brought to the competition by the competitor.

Time 60 minutes

Ready to Eat

Competitors MUST bring to the competition one cooked Ready to Eat product (pie, terrine, pate' etc.) for judging as well as ingredients to create an identical product to be prepared and judged ready for cooking

Time 45 minutes

Display

Competitors will be provided with a 1.5m Display Counter to display each product as they are completed during the day. Competitors must bring tickets, garnish and props to dress the display.

Time Continuous + 15 minutes to complete at the end of the competition.

DISPLAY CABINETS, TRAYS, WORKING SURFACES, SLICER, MINCER, COOKING AND OTHER AMENITIES WILL BE PROVIDED BY THE COMPETITION ORGANISER

Sponsors:

Cambrian Training – Dalziel - Institute of Meat – Quality Meat Scotland - RAPS UK - Weddel Swift - Worshipful Company of Butchers