

Judges Top 10 Tips WorldSkills UK Open, Butchery Competition 2016



Top 10 Tips

1. Practice Makes Perfect

In order to be a successful competitor you need to be confident, calm and self-assured when competing on the day. Practice your skills and techniques to ensure you get the results you deserve without any surprises.

2. Be Prepared

Make sure you have the right tools for the job and that you have practiced with any new tools, materials, props or techniques. Write yourself a checklist to ensure you pack all the relevant materials. Learn to perform in front of a live audience as all heats and the final are live. Practice in front of friends, family or organise a local demonstration in your area to showcase your skills.

3. Time Management

Learn to manage your time effectively when completing tasks in the competition. All tasks have allocated timed slots, so practice working to time and under pressure to perfect your timing. If you run out of time in the competition, you will lose marks accordingly.

4. Research

Make sure you have done your research and fully prepared yourself. Inspiration very often comes from research. Are your ideas of new products truly original and feasible to cook?

5. Be S.M.A.R.T

Specific – Make sure you are specific to the task outlined

Measurable – Watch for buzz words and ensure you carry out the actions as requested i.e identical

Attainable – Make sure what you plan is achievable

Relevant – Make sure what you produce reflects the brief

Time-bound – Make sure you can perform under pressure to time



6. Plan Ahead

Make mental plans of each task, work methodically and even write it down to help you prepare. Ensure you are ready for all possible eventualities you may be faced with on the day when handed the final brief. i.e. Practice with all kinds of meats

7. Think outside the box

Be creative and innovative with your ideas for new products and presentation of meat displays. Truly original ideas will always be awarded more marks.

8. Impress

This competition is your chance to shine and impress the judges in every sense of the word. Make sure you are organised, well dressed and produce innovative products that have the WOW factor with creative flair.

9. Push Yourself

Today, you will do what you always do. The same activities. The same job. And at the same level of effort.

OR... you could push things.

You could push yourself to do more.

It's time to leave your comfort zone behind and push your skills and knowledge to the next level.

Test your limits, it's where the magic happens!



10. Tidiness & Safely

In any food environment working safely and keeping your working area tidy at all times is very important. Judges are looking for this throughout the whole competition with a very keen eye. All your working area is your responsibility. Keep on top of this to ensure you don't lose marks!