**Final Brief - Skills Show**

**Worldskills UK Butchery Competition 2017**

This competition focuses on all the essential skills required for a successful career as a multi-skilled/disciplined Butcher within the Food Manufacturing Industry.

**Entry Rules & Criteria**

1. Entrants do not have to hold any qualifications to enter, however you must not have completed a Food Manufacturing qualification at level 4 or higher to enter.
2. Entrants should have at least 6 months practical knife skills experience.
3. Entrants must be able to carry out the following tasks and skills to a satisfactory level as a minimum:
4. Good Knife Skills with a minimum of 6 months practical experience.
5. Primary & Secondary Butchery including Seam butchery with a minimum of 6 months practical experience.
6. Good tying & stringing skills
7. Must be able to mix, make, fill out and link sausages using natural skins consistently
8. Must be able to use an electric sausage filler & mincer machine safely
9. Must be able to supply your own knifes, small cutting equipment
10. Must be able to supply display trays, product labels, recipes and cooking instructions where required
11. The ability to prepare ready to eat products for example: pies, pasties, terrines, sausage rolls (please note these are just examples and are not limited – see brief for more details)
12. Must be able to produce innovative products
13. The ability to prepare identical products
14. Entrants must complete an application form online on the Worldskills website as entry to any assessment rounds of the competition.
15. Competitors must be willing to travel to the nearest assessment/heat as specified by the competition organisation at their own cost.
16. Competitors must provide all necessary PPE equipment (non-pierce apron, glove etc). And wear black trousers and shoes.
17. Competitors are only permitted to use black pudding as an extra meat when stated in the individual briefs. No other cold/raw meats are permitted, unless stated in the competition brief. Access to a pre-stocked larder will be allowed when stated.
18. Competitors must bring all small cutting equipment and other materials such as ingredients to garnish for presentation purposes unless stated in the competition brief.
19. The two day live final will include the following categories and the brief outlines tasks for guidance. (see Competition Brief & Content for details) Categories; **Sausage Making, Ready to Eat Products, Barbeque Display, Kitchen Ready Products – Black Box, Boning, Seam Butchery and Display.**
20. Competitors will be judged in each category on; overall skill, innovation, creativity, saleability, value, presentation, ease of handling & cook-ability, work ethic, method & approach to tasks, carcase & primal utilisation, waste and safe and hygienic working practice.
21. Competitors must be available to compete in the final on 17th & 18th November 2015 and all finalists available for showcasing on the 19th November 2015.
22. In all circumstances the judge’s decision is final. However feedback against criteria is only available on request from Worldskills UK.
23. Competitors shall be notified after each stage of the competition, if they have been successful in progressing to the next round.
24. By entering the Worldskills Butchery Competition, competitors agree to take part in any publicity concerning the competition at any stage including, but not limited to, photos, filming and the development of case studies. They must understand that as part of the publicity of the Worldskills Butchery Competition, press releases will be made before, during and after the event.

**Final Competition - Content & Guidelines**

The final competition will be held over 2 days at the Skills Show, Birmingham NEC on 16th & 17th November 2017. All finalist must be available for showcasing on the 18th November 2015.

All supplied materials to competitors will be consistent within reason and of a professional standard. For this stage of the competition we will supply; all meat, work surfaces, cutting tops, refrigerated display counters (2 metres), sausage fillers, mincer, slicer, oven, waste tubs, storage area and separate washing areas for materials and hands. Competitors will also be supplied with competition coats, aprons and hats. However please bring your own as reserves.

There will be a 15 min break between tasks during which competitors can take refreshments and one 30 minute break for lunch on both days.

**Day One Categories:**

Ready to Eat, Sausage Making and Barbecue.

1. **Ready to Eat**

Competitors will be asked to make **two identical** ready to eat products. Each product must serve a **min of four people** that illustrates creativity, consistency and technical ability.

One of the two products will be cooked and tasted by the judges. The other one will remain raw to be judged. Competitors will need to produce a recipe and cooking instructions, **including all aspects of cooking** that can be clearly followed for these products so one can be cooked on site.

Products will need to be displayed in a standard 2 metre serve over counter cabinet. N.B – You will not be marked against display techniques in this category, however but you may lose points if you pre-prepare the majority of your ingredients in advance and not during the task.

**You will need to bring the following;**

**For this category competitors will need to supply all of their own ingredients, including the meat to complete the task.**

* Display trays or any receptacles needed to hold products
* You can bring glazes, garnishes or decorations if needed, however they are not mandatory

**Time: 1 hour 30 minutes**

1. **Specification Sausage Making**

Competitors will be provided with 1 whole shoulder of pork and ingredients to correctly make a set type of sausage against a specification/recipe card that will be supplied on the day.

Competitors will be tasked to make a 5 kg batch of sausages to specification weight and size.

Sausages will be judged both raw and cooked. Sausages made will be judged against taste, practical working and methodology, mixing, filing, size, shape and consistency. Judges will also compare sausages made against set specification.

The use of black pudding is NOT permitted as an extra meat and no display trays or items are needed for this task.

**Time: 1 hour (Not including cooking time)**

1. **Barbecue**

**Meat supplied: 1x 1.6 kg Chicken (whole chicken), 1x 500g piece of Topside Beef, 1x 1.5kg Leg of Lamb and 1x 500g Boneless Loin of Pork**

Competitors will be asked to create a visually exciting barbecue display that must clearly communicate their products using labels to potential customers. Competitors will be required to create this display by using the meat supplied above, that best illustrates their technical skills and ability to the judges.

Competitors will need to produce a variety of products to maximise the cuts of meat supplied. All products must be prepared so that they can be barbequed. Competitors must create a minimum of two identical products that have equal portion control, when creating their display.

You will need to bring the following;

* Competitors will need to supply their own trays to display their chosen products on. The products must not be displayed over the sides or lips of the tray.
* Competitors may bring any glaze, garnish, labels, decorations or aids to enhance your products and display.
* The use of black pudding is permitted in this task as an extra meat.

**Time: 1 hour 30 minutes**

**Day Two Categories:**

Kitchen Ready, Boning, Seaming and Display.

1. **Mystery Box - Kitchen Ready**

Competitors will be asked to create appealing products in this task that are prepared and ready-made for convenient cooking for potential customers in the home.

All Competitors will be provided with the same set of ingredients that will consist of meat and vegetables and will have 10 minutes at the start to think of their product idea.

Competitors CAN NOT bring any additional ingredients to add to their products. Black Pudding is not permitted in this category.

You will need to bring the following;

* Competitors are permitted to bring trays, decorations and garnishes only for their displays – Not to add to products

**Time: 1 hour & 10 minutes**

1. **Boning & Seam Butchery and Display**

Competitors will be provided with a whole Top of Beef, which must be boned into primal cuts. Once cut into primals the rump steak piece and the shin will be removed and are not for use in your display.

In this task they will be given access to a larder from which they can choose any other three items to butcher that will enhance their final display.

Using primal cuts produced when boning and seaming the Top of Beef, along with their chosen items, competitors will then be asked to trim and prepare all cuts in any way they choose to form a display.

Competitors will be asked to create a visually exciting display that clearly communicates their products to potential customers. They will be required to create this display by using the meat supplied that best illustrates their technical skills and ability to the judges.

Competitors must string at least one joint of meat keeping strings 1 cm apart with knots in an even line. Competitors will be supplied with a 2 metre counter for the prepared products to be displayed & must all be labelled clearly.

You will need to bring the following;

* Competitors may bring any glaze, garnish, ingredients, labels, decorations or aids to create & enhance their products and display.
* Competitors are permitted to use black pudding in this task.
* Competitors must provide their own trays, labels, garnishes for this category.
* Props and decorations are allowed to enhance your display.

**Time: 3 hours**

**Larder:**

* 1.5kg Whole Chicken
* 1.5kg Bone in Belly of Pork
* 2x Breasts of Lamb (these will count as one product)
* 1x Rabbit
* 1x 500g tube of Sausage Meat (Plain Pork)
* 1x Pheasant