



**Cambrian
Training**
Hyfforddiant
Cambrian

WELSH BUTCHER OF THE YEAR COMPETITION 2018

**PLEASE FILL OUT THE ENTRY FORM BY 12TH NOVEMBER 2018, AND RETURN TO KATIE GEORGE VIA POST TO:
KATIE GEORGE, WELSH BUTCHERS COMPETITION, CAMBRIAN TRAINING COMPANY Tŷ CAMBRIAN, UNIT 10
OFFAS DYKE BUSINESS PARK, FISHER ROAD, BUTTINGTON, WELSHPOOL, SY21 8JF.**

PLEASE READ CAREFULLY [BLOCK CAPITALS PLEASE]

NAME:

DATE OF BIRTH:

HOME ADDRESS:

POSTCODE:

HOME TELEPHONE NO.:

MOBILE NO.:

EMAIL ADDRESS:

BUSINESS NAME & ADDRESS:

WORK NO.:

MEAT & POULTRY QUALIFICATIONS:

FOOD HYGIENE QUALIFICATIONS:

FOR ALL BUTCHERS WORKING OR LIVING IN WALES.

**THE COMPETITION WILL BE AN ALL DAY COMPETITION FROM 9.30 – 4.00, INCLUDING
THE PRESENTATION.**

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WELSH BUTCHER OF THE YEAR COMPETITION 2018

Task One - Seam Butchery

Competitors will be asked to completely seam the entire Leg of Pork into individual muscles, following all natural seams.

Competitors will be supplied with a whole Leg of Pork that must be displayed on trays of their choice. All products produced must not be displayed over the sides or on any lips of the trays.

All seamed muscles, trim, fat, gristles and bones should be kept for inspection/judging on the table top. The standard and level of fat trim and gristles removed will be taken into account.

Time: 1 hour

Task Two - 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 & 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.

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

Task Three – Barbecue

Meat supplied: 1x 1.6 kg British Chicken (whole chicken), 1kg Corner Topside Welsh Beef, 1x 1.5kg Leg of Welsh Lamb and 1x Topside of Pork

Competitors will be asked to create a visually exciting barbecue display that clearly communicates their products 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 barbecued. Competitors must create a minimum of two of each product; these products should be identical and have equal portion control, when creating their display.

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Competitors will need to supply their own trays to display their chosen products. The products must not be displayed over the sides or lips of the tray. Competitors must also bring labels of their choice to communicate effectively and clearly what the products are, as if customers were purchasing them.

Competitors may bring any glaze, garnish, labels, decorations or aids to enhance your products and display. You are not permitted to use any other types of meat.

Time: 1 hour 30 minutes

Judging

The judges will be looking for new creative ideas and 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

All meat will be supplied.

All finalists will be responsible for their personal PPE and small equipment including any additional display garnishes or display aids. The use of any other meats are strictly forbidden throughout this competition (including black pudding)

Applicants will be assessed as part of a passive round to be selected for the final. The judges decision is final and no correspondence shall be entered into following the announcement of the finalists.

The final live cutting competition will be held on Tuesday 27th November 2018, at the Royal Welsh Showground, Llanellwedd on the Cambrian Training Pavilion.

To be eligible to compete, you must fit the above criteria and by completing this application form, you are giving your permission to take part in any press releases, media coverage including CV cameras and photographs that maybe used for future marketing materials and news articles by Cambrian Training Company and partners.

Application forms must be received by **5.00pm on 12th November 2018.**

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