



WORLD CHAMPION

BUTCHER APPRENTICE AND YOUNG BUTCHER

Competitor:

Judge:

Breakdown of score:

The following three sections are determined by a judging panel of five using the following scoresheets. An average will be taken to work out the final score in these sections.

Individual assessment	/15
Technical assessment	/35
Product & display assessment	/50

Total Score **/100**

SECTION		MARK GUIDE	MARK	COMMENTS
INDIVIDUAL ASSESSMENT			/15	
Personal hygiene	» Has the competitor maintained a desirable level of hygiene? » Is the uniform in good condition at the end of the competition?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very poor		
Knives & kit	» Are their knives and kit in good condition?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very poor		
Safety	» Is safety demonstrated with equipment and machinery? » Are knives kept in pouch / stored safely at all times? » Is the competitor moving safely around the arena? i.e. no running?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very poor		
TECHNICAL ASSESSMENT			/35	
Knife skills & rolling skills	» Are bones removed cleanly without damage to the meat? » Is the meat trimmed correctly? » Is waste kept to a minimum? » Are strings parallel and tight? » Are slices consistent and appropriate for cut?	15 - Excellent	/15	
		12 - Very good		
		9 - Average		
		6 - Poor		
		3 - Very poor		
Primal utilisation & value adding	» Was value adding demonstrated across a range of products? » Have sub-primals been utilised to their full potential?	10 - Excellent	/10	
		8 - Very good		
		6 - Average		
		4 - Poor		
		2 - Very poor		
Speed & efficiency	» Was the process used logical and organised? » Was the competitor working with speed and efficiency?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very poor		
General Health & Safety	» Has the competitor properly managed their workspace, including minimising mess on the workspace? » Have general health & safety guidelines been followed?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very poor		
PRODUCT & DISPLAY ASSESSMENT			/50	
Innovation & creativity of products	» Overall how creative are the products produced?	15 - Excellent	/15	
		12 - Very good		
		9 - Average		
		6 - Poor		
		3 - Very poor		
Display innovation	» Are all cuts attractively displayed? Is there a creative use of theme, props and garnishes?	15 - Excellent	/15	
		12 - Very good		
		9 - Average		
		6 - Poor		
		3 - Very poor		
Saleable products	» Are the products saleable? <i>Note: There are different levels in terms of saleability, what may not sell in a one country could sell in another. The key is that it needs to be cookable and explainable to customers.</i>	10 - Excellent	/10	
		8 - Very good		
		6 - Average		
		4 - Poor		
		2 - Very poor		
Cookability of products	» Are the products cookable and would deliver a high quality eating experience?	10 - Excellent	/10	
		8 - Very good		
		6 - Average		
		4 - Poor		
		2 - Very poor		